

Block Cheeses

Description

Dairy Crest Cheddar Cheese is available as white or coloured and as curd, mild, medium or mature, with the added benefit of being suitable for Vegetarians. Reduced fat is also available.

Dairy Crest Double Gloucester and Red Leicester are available with differing flavour levels and body/ texture attributes, which can be agreed as required. They are suitable for Vegetarians.

Ingredient Declaration

White Cheddar: No added ingredients other than starter, salt and rennet – as permitted by 1970 Cheese Regulations without declarations in the label.

Coloured Cheddar: (Red Leicester and Double Gloucester) Added ingredient Annatto (E160 (b))

Applications

Bakery: Savoury Goods, Biscuits, Crackers, Crispbreads, Flans, Quiches, Waffles, Mixes.

Other: Fillings, Fast Foods, Snacks, Ready Meals, Sandwiches, Salads, Sauces, Soups, Spreads, Processed Cheese.

Typical Composition Cheddar

| | |
|--------------|------------------------|
| Lactose | 0.1% |
| Protein | 25.0% |
| Moisture | 36.0% |
| Fat | 34.4% |
| Energy Value | 410kcal (1700kJ)/ 100g |

Packaging

| | |
|--------|--------------------------------|
| Inner: | Co-extrusion 20kg barrier bags |
| Outer: | Cardboard box |

Shelf-Life

The product should be stored at 5° C. To retain flavour level and body, texture attributes product should be used within 8 weeks.

The data is for information only