

## Somerdale Retail Range



Over the past twenty years of importing the best British cheeses into America we have really become experts in finding the best cheeses England has to offer. We have put together this core range of cheeses which really shows off the best of British.

### **WESTMINSTER ENGLISH CHEDDAR**

England is the birthplace of the most famous cheese in the world and to which Westminster pays tribute. Made only 15 miles outside the village where it got its name, you will not find a more authentic cheddar around.

### **COTSWOLD™ AND HUNTSMAN™**

The two most famous English cheeses in America. Cotswold is a creamy Double Gloucester with chives and onions; the perfect cheese for any cheese board. The Huntsman is a creamy Double Gloucester with layers of Long Clawson Blue Stilton; the perfect introduction to the wonderful world of blue cheese.

### **BLUE STILTON**

This 5oz wedge is a mini piece of English history. Made by Long Clawson Dairy, who for more than 100 years are one of its oldest producers and one of only a few left in the world still making this famous cheese. Blue Stilton, protected by PDO, is an un-pressed cow's milk blue with natural creaminess and subtle flavours.

### **WENSLEYDALE WITH CRANBERRIES**

Wensleydale is a young sweet cow's milk cheese from the north of England. Crumbly in texture it pairs wonderfully with cranberries to create a great dessert cheese.

### **CHEDDAR WITH CAMELISED ONIONS**

The combination of the savory sharp cheddar and sweet caramelised onions pairs really well together. Try melting on a burger... it is divine.

## Somerdale Retail Range

	Westminster™ Sharp Cheddar	Westminster™ Farmhouse Cheddar	Westminster™ Vintage Cheddar	Westminster™ Smoked Cheddar
Product Code	1002	1003	1004	1299
Net Weight	5.25lb	5.25lb	5.25lb	5.25lb
Unit Weight	7oz	7oz	7oz	7oz
Ti Hi	20 x 10	20 x 10	20 x 10	20 x 10
Case Configuration	12 x 7oz	12 x 7oz	12 x 7oz	12 x 7oz
Gross Weight	5.64lb	5.64lb	5.64lb	5.64lb
Case Dimensions (LxWxH)	8.2 x 8.2 x 4.5	8.2 x 8.2 x 4.5	8.2 x 8.2 x 4.5	8.2 x 8.2 x 4.5
Unit Dimensions (LxWxH)	3.5 x 2.75 x 1.18	3.5 x 2.75 x 1.18	3.5 x 2.75 x 1.18	3.5 x 2.75 x 1.18
Case Cube	0.175	0.175	0.175	0.175
Case Barcode	10 73500600530 4	10 73500600531 1	10 73500600532 8	10 73500600538 0
Unit Barcode	7 3500600530 7	7 3500600531 4	7 3500600532 1	7 3500600538 3
Total Shelf Life	160 days	160 days	160 days	160 days

	Huntsman™	Cotswold™	Long Clawson Blue Stilton	Wensleydale with Cranberries	Cheddar with Caramelized Onion
Product Code	3540	3539	2146	3439	1842
Net Weight	5lb	5lb	3.75lb	5.25lb	5.25lb
Unit Weight	7oz	7oz	5oz	7oz	7oz
Ti Hi	24 x 10	24 x 10	30 x 7	20 x 12	20 x 12
Case Configuration	12 x 7oz	12 x 7oz	12 x 5oz	12 x 7oz	12 x 7oz
Gross Weight	5.25lb	5.25lb	4.05lb	5.45lb	5.45lb
Case Dimensions (LxWxH)	11.813 x 6.313 x 4.38	11.813 x 6.313 x 4.38	9.76 x 5.31 x 5.03	7.87 x 5.98 x 3.27	7.87 x 5.98 x 3.27
Unit Dimensions (LxWxH)	3.75 x 2.8 x 2	3.75 x 2.8 x 2	3.93 x 3.93 x 1.18	7.85 x 2.98 x 3.25	7.85 x 2.98 x 3.25
Case Cube	0.1888	0.1888	0.15	0.09	0.09
Case Barcode	10 73500600528 1	10 73500600524 3	10 73500600008 8	10 73500600028 5	10 73500600039 2
Unit Barcode	7 35006 00528 4	7 35006 00524 6	7 35006 00008 1	7 35006 00038 3	7 35006 00039 5
Total Shelf Life	160 days	160 days	120 days	160 days	160 days

### INGREDIENTS

**Westminster English Cheddar** Pasteurized Cow's Milk, Salt, Rennet, Starter Culture

**Huntsman™** Pasteurized Cow's Milk, Salt, Rennet, Starter Culture, Annatto, Penicillium Roqueforti

**Cotswold™** Double Gloucester Cheese (Pasteurized Cow's Milk, Starter Culture, Colored with Annatto, Microbial Rennet), Rehydrated Minced Onion (2%), Freezed Dried Chives

**Long Clawson Blue Stilton** Pasteurized Cow's Milk, Salt, Rennet, Starter Culture, Penicillium Roqueforti

**Wensleydale with Cranberries** Pasteurized Cow's Milk, Cranberries 10% (Cranberries, Sugar, Sunflower Oil), Starter Cultures, Vegetarian Rennet, Salt

**Cheddar with Caramelized Onion** Pasteurized Cow's Milk, Onion Marmalade (10%) (Onions, Sugar, Redcurrant, Pectin, Vinegar, Olive Oil, Lemon Juice, Cinnamon, Cloves, Ginger), Starter Cultures, Vegetarian Rennet, Salt