

The  
**Cheese**  
Warehouse

**TIMES**

# YOUR COMPANY WILL SAVE **TIME AND MONEY**

with the latest innovations from The Cheese Warehouse...

## **SANDWICH STICKS**

AND TO COMPLEMENT  
THE RANGE...

### **CHEESE CHUBES**

NATURAL CHEESE IN A TUBE

We are pleased to announce  
the launch of new  
**CHEESE CHUBES**



### NATURAL CHEESE IN A 4.5" SQUARE BLOCK

Reduce your wastage and  
production down-time with the  
new Sandwich Slicing Block from  
The Cheese Warehouse.

Now comes the good part... they **WILL  
ACTUALLY SLICE**, even in the extra  
mature cheddar version.

The cheese comes individually- wrapped  
in 5kg blocks and is ready to use. Simply  
unwrapped and slice!

So no more cutting 20kg blocks up off-  
line and wondering what to do with the  
leftovers.?

- De-bag and slice - simple!
- Guaranteed to slice - all varieties.
- 4.5" (110mm) square.
- Big enough to fill the sandwich with a  
single slice.
- Slice on the line, straight onto the  
bread
- Natural cheese: clean labelling.
- Available in a range of cheese varieties.



For a **FREE** sample for  
evaluation, call us today on

**01948 66 60 60.**

**Both products are available in;**

- Mature cheddar •
- Extra mature cheddar (white & coloured) •
- Mozzarella • Red Leicester • Half Fat Cheddar •
- Half Fat Provolone • Colby Jack, Provolone •
- and Italian-style hard cheese.

THIS ISSUE: **WIN** A WEEKEND IN **LONDON** FOR **TWO!** See inside for details

# THE BIG COMPETITION

\*\*\* **WIN** \*\*\*

a **WEEKEND** for **TWO** in a  
Top London Hotel with a  
West End Show

How many **"CHEESY"** words  
can you get from the following grid!

Send your entries to Nicky Trevor, word  
Search Competition, The Cheese  
Warehouse, Waymills Industrial Estate,  
Whitchurch, Shropshire. The person with the  
highest number of correct words obtained  
from the grid will be the winner. In the event  
of a tie, the winner will be drawn from a hat.

Closing date 30th June 2005.  
Winners announced by 15th July 2005

## IF YOU ARE looking to reduce salt in your products...

The negative effects of salt have been well documented in the media in the past year. To help you reduce the sodium content of your ready meals and sandwiches, The Cheese Warehouse is now introducing its **REDUCED SODIUM CHEDDAR** made using natural salt, not a chemical blend.

The cheese contains 50% less sodium than standard cheddar but tastes just as good.



For a **FREE** sample of our Reduced Sodium Cheese call Richard on **01948 66 60 60**.

## THE CHEESE WAREHOUSE GETS THE GOAT!

We are pleased to introduce a grated goat's cheese...

Have you noticed how many restaurants now include goat's cheese as an ingredient on the menu? We are now able to supply goat's cheese in a convenient grated format so you can use this ingredient in your new developments.

To get you started, try our recipe for **Warm Goat's Cheese & Walnut Salad**.  
on Page 4



## ACHIEVES HIGHER LEVEL BRC ACCREDITATION after only 6 months.

The Cheese Warehouse has now achieved **BRC (British Retail Consortium)** Higher Level accreditation from the much respected **EFSIS** organization.

**Sam Trevor**, Managing Director said: "Being a raw material supplier to many major food companies in the food manufacturing industry, we knew that it was essential for us to work towards achieving Higher Level status. Many customers now expect EFSIS/BRC Standard as a minimum requirement. We look forward to the continuing growth of the company with this achievement under our belt."

Our Technical Consultant, **Aiden Wilson** stated "I am very pleased with the whole team's commitment to achieving EFSIS accreditation and the fact that we completed this within six months of the company opening, speaks volumes for the quality of the staff."



## Products & Services

**Grated cheese.** We produce blends in a variety of shred types and sizes and can produce bespoke blends to meet your exact requirements in 1kg, 2kg & 5kg sizes.

**Diced Cheese.** Various cube sizes available on request.

**Slices** We can supply cheese in convenient 1kg or 3kg packs.

**Shaving and Shopped Cheese.**

**Crumb and Gratin Toppings.** Various crumb sizes and we can blend with breadcrumbs etc. to produce gratin-style cheese toppings.

**Block Cheese.** Should you require to process your own cheese, we can also supply block cheese in 2.5kg, 3kg, 5kg and 20kg formats at very competitive rates.

**Sandwich Cheese.** Our ready to use sandwich cheese range comes in 5kg blocks or 3kg tube formats.

### Applications Work & Custom Blends

Because we are an independent company, we are not restricted to one or two suppliers and can source cheese from around the UK and abroad. We can therefore meet your exact requirements for cheese in terms of **format**, **functionality**, **flavour** and, last but not least, **price**.

### Ideas and Concepts

Running short of ideas? Give us a call; we may be able to help. Whether for sandwiches, pizza's, baked goods, salads or ready meals, we can provide ideas and concept samples, with cheese, to inspire..

## Warm Goat's Cheese & Walnut Salad. Serves 4.

### Requires:-

300g grated Goat's Cheese  
600g fine green beans  
100g halved walnuts

### Dressing:

2 finely sliced shallots  
1 crushed garlic clove  
100ml olive oil  
1tbsp walnut oil  
1 tsp thyme  
1 tsp cracked coriander  
1 tsp fennel

Top the green beans and simmer in salted water for 5 minutes and drain. Toast the walnuts in a dry pan. Toss the drained green beans in a little of the dressing and season. Arrange the beans onto an oven proof dish and sprinkle the goats cheese on top. Place under the grill until the cheese starts to melt. Spoon over some more dressing, scatter with walnuts and serve.

## Focus on... PARMESAN

True Italian Parmesan or Parmigiano Reggiano is a PDO (Protected Designation of Origin) cheese, whose making is restricted to the dairy farmers of Emilia Romana in Italy.



One of the world's great cheeses, the drum-shaped whole cheese is matured for a minimum of eighteen months. Before it is passed for sale, the cheese is graded several times before it can have the famous "Parmigiano Reggiano" embossed all around the rind. Parmesan is made from local milk which is heated in huge copper cauldron-like boilers prior to being manually cut and drained. The young cheese is then salted in brine for up to a month and allowed to mature in humid conditions.

The flavour is instantly recognisable: a mixture of slight saltiness and sharpness with milky and buttery notes and a grainy texture.

### What wine?

We recommend a rich dark Montepulciano. Its deep cherry colour and aromas of wild berry, damson and liquorice and bramble fruit flavours are a good match for the complexity of the Parmigiano Reggiano flavour profile. Alternatively try a good, smooth-textured Shiraz. It's toasty blackcurrant and spicy cherry fruit complements the flavour of Parmesan perfectly.