

# PRODUCTS & SERVICES

**Grated cheese.** We produce grated cheese in a whole 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 in 1kg, 2kg & 5kg sizes.

**Sliced Cheese.** We can supply sliced cheese in convenient 1kg or 4kg packs.

**Cheese Shavings and Shopped Cheese.** Numerous varieties available including cheddar, goat's cheese, Italian cheese or Swiss.

**Cheese Crumb and Gratin Toppings.** Various crumb sizes are available and we can blend with breadcrumbs etc. to produce gratin-style cheese toppings. We can now also do flavoured gratin 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 square blocks (110mm x 110mm), 3kg tube formats (110mm diameter) and now also 2kg chubbs (70mm diameter).

**Pizza Cheese.** Our new Mozzarella Fusions range is a 70mm chubb in plain or flavoured mozzarella.

**Cheese Tubes.** Natural cheese available in 100mm, 70mm, 60mm and 35mm diameter chubbs. Also available ready sliced.

**Other Formats.** New to our portfolio are Mozzarella Pearls, IQF goat's cheese slices, IQF Italian Mozzarella slices.

**Blended Cheese.** Numerous flavoured cheeses are available. Ask about our range.

**Italian Cheese.** Fontal, Italian mozzarella, Mozzarella di bufala, Parmigiano, Grana Padano, Ricotta and Mascopone.

**Swiss Cheese.** Gruyere, Emmental, Raclette.

**Continental Cheese.** We can supply authentic cheeses from France, Spain, Holland and across Europe.

**Goat's Cheese.** Block, grated, diced, sliced or spreadable.

**Applications Work & Custom Blends.** We can produce bespoke cheeses to exact requirements. Ring us to arrange a presentation.

**Liquid Cheese.** A natural cheese in a liquid format at a fraction of the cost of grated cheddar. No additives or e-numbers so clean-labelling.

**Healthy Options.** We supply a range of 3% fat and 14% fat cheeses as well as reduced sodium cheese in full and low fat versions.

**Cheese Seminars.** Learn how cheese is made in a 60 minute session. Free to customers.

**IF IT ISN'T LISTED ASK** We source cheese from around the world.

## ADD VALUE

### EFFORTLESSLY

With the new **flavoured cheese** slices range from The Cheese Warehouse: a new range of cheese slices with **bold and exciting** flavours.

A wide range of flavours... The core range includes "Red Leicester and Cracked Black Pepper", "Double Gloucester with Horseradish and Mustard", "Monterey Jack with Chillies" and "Hot Mex Chilli Cheddar". Plus, there are a **whole range of other flavour profiles available.**

**A wide range of formats...** Our flavoured cheese slices are available **ready sliced** or in a stick or tube format to slice on-line. The range includes 90mm squares, 110mm squares and 90mm or 70mm rounds.

Call us on 01948 666060 for samples and prices.



Quality, Value & Innovation

The Cheese Warehouse

Summer/Autumn 2006

TIMES

# Grate Expectations!

The Cheese Warehouse is now firmly established as one of the leading suppliers of innovative **cheese ingredients** for the food industry and foodservice sectors in the UK.



We are **cheese specialists** first and foremost, so for this edition we wanted to get back to basics and just remind our customers what we do best.

It could be summarised as follows:

**"Our mission is simply to deliver the highest quality, competitively priced, dairy products to our customers expectations."**

So for grated, diced, sliced, crumbed or block cheese, **call The Cheese Warehouse first.**

Ring us on 01948 66 60 60 for samples or prices

## Jolly Good Show!

**Award for new 3% low fat cheese range**

The Cheese Warehouse has had another good year at this year's Nantwich International Cheese Show: - the world's largest and most prestigious cheese show.

The company received medals in four classes, including a medal for our **new 3% fat cheese** and also for our cheese slices, plus a highly commended.

Sam Trevor, MD of The Cheese Warehouse: "After our successes last year for our grated cheese, we were very pleased this year to have won medals for our new product ranges as well. This illustrates well how the company has become a broad-based supplier of dairy products, not just grated cheese."

For samples of our new 3% fat cheese range call 01948 66 6060.





## real FRENCH CHEESE

MADE SPREADABLE



### No mould issues...

Now you can include real French "Appellation Contrôlée" (AOC) cheese in your developments without the concern over mould.

### Unusual French cheeses...

The new range consists of high quality French cheese 'made spreadable' and is available in the following varieties:-

**Roquefort**  
**Brie**  
**Reblochon**  
**Chevre**  
**Comte**

### Very versatile...

The "Tartine &" cheese range is ideal for sandwiches, cooking, as a hot topping (e.g. baked potatoes) or dips. It has a 3-month shelf life and is also suitable to freeze.

**Call now for a sample.**

## cheese plus+ range

The **cheese plus+** range from The Cheese Warehouse is an innovative combination of the highest quality cheese **plus** a healthy ingredient.

Various **nutritional** and **functional** components can be incorporated into our cheese range to give a value-added cheese with a healthy twist.

Initially, the range will consist of:-

- cheese **plus+** multivitamins
- cheese **plus+** probiotics (friendly bacteria)
- cheese **plus+** prebiotic
- cheese **plus+** low sodium sea salt
- cheese **plus+** omega-3

### Tailor-made

Certain of the healthy ingredients can be tailor-made to suit your requirements. For example, the multi-vitamins can be incorporated into a wide range of hard cheese including the full range of British cheese, continental cheese, full fat, half fat and even 3% fat cheese.

We can even tailor-make products to suit. For example, we can add vitamins & minerals which have specially blended to help with bone health or heart health.

### Formats

The cheese can be supplied in a format convenient to your application: grated, sliced, medallions or discs.

Call Richard Thorpe on 01948 666060 to discuss your requirements further.

# Fill the Bread and Save!

With the new 110mm x 110mm cheese slices range.

### Reduced costs

Still using two or more 20g cheese slices per sandwich? Why? With the 110mm natural cheese slice from The Cheese Warehouse you **only need one slice!** At 110 x 110mm square (about 4 1/2 inches) it is designed to **fill the average sliced loaf**, right to the edge of the bread.

### Opportunities

So, with the average UK citizen eating 200 sandwiches a year and cheese being the second most popular sandwich filling, there's a lot of opportunity out there.

### Sandwich Fact

The sandwich was reputedly invented by Sir John Montagu, the fourth Earl of Sandwich, while he gambled at London's Beef Steak House in 1762. Unwilling to leave the gaming tables, Sir John simply ordered beef and two slices of bread and so the sandwich was born - not exactly the theory of relativity but then someone had to be the first.

### Not just cheddar

What's more, as well as cheddar, we can supply in a whole range of cheese varieties including **Gruyere, Provolone, Monterey Jack** and even **extra mature Cheddar**. The 110mm cheese is available ready sliced or in a 5kg stick format, to slice on-line.

### A complete range

As well as the 110mm x 110mm slice, we can still supply the standard 90 x 90mm square block or slice in a whole range of cheeses.

Don't forget our **round slices** for bagels, burgers, baguettes and panini.



Introducing

# Monty



**MONTY'S** Cheese from The Cheese Warehouse is a new branded range of block cheddar cheese for the food service industry. Monty's cheddar is available in 5kg or 2.5kg blocks in mild or mature cheddar versions.

So next time you order cheese,  
don't just ask for cheddar,  
**ask for Monty's!**



cheese with a healthy twist.