



WATERLOO 200G

A distinctive semi-soft cheese with a creamy texture and peppery, earthy flavour. Made from Guernsey milk.



Type of Milk:	Cow	Pasteurisation:	Thermised
Vegetarian:		Country:	England
Region:	Berkshire	Organic:	No
Flavour:	Peppery and earthy	Accreditation:	
Weight:	0.2g	Rec. Drink:	Lbv port
Vegetarian Rennet:	Yes		

Commentary

Waterloo is made using Guernsey milk, originally from the estate of the Duke of Wellington, hence the cheese's name, but more recently from a single herd near Henley. The cheese is made using a washed curd technique which involves replacing some of the whey with water before it is drained from the curd. This acts to reduce the acidity in cheese and leaves a more mellow product.

Waterloo is rich and not too powerful. It has a mildly salty flavour balanced by its lactic centre.

Technical Specification

Ingredients:	*Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	Paxton & Whitfield Ltd

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1399kJ
	(kcal)	338kcal
Fat		30.2g

	of which saturates	21.2g
Carbohydrates		>1.0g
	of which sugars	>0.1g
Protein		16.6g
Salt		1.5g

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