



MAYFIELD

A sweet and nutty cheese characterised by its golden colour and evenly spread holes. Similar in style to an Emmental

PLU: 327

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	East Sussex	Rennet:	Vegetarian
Approx weight:	15 Kg	Style:	Hard
		Flavour:	Sweet and gentle
		Rind:	Wax
		Own Milk:	No

Commentary

Mayfield is a semi hard wax coated cheese made from full fat pasteurised cow's milk. It has a creamy sweet nutty flavour, which varies in strength from mild to full dependent on age, and contains naturally developed oval shaped holes in its interior, called eyes. It is aged for 5 - 7 months and is an excellent alternative to continental Alpine cheeses.

Mayfield received a gold medal with 3 Stars at the Great Taste Awards and a gold medal at the 2010 British Cheese Awards and a gold medal at the 2011 World Cheese Awards.

Made in the heart of the East Sussex Countryside by Arthur Alsop and Nic Walker. Both Cheese Makers are highly skilled Chefs and both have a lifelong passion for cheese and cheese making. They have allowed Cheese Making to completely dominate their lives and have developed some truly unique and distinctive products in a small but modern dairy.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1763kJ
	(kcal)	426kcal
Fat		36.6g
of which	saturates	23.32g
Carbohydrates		<0.1g
of which	sugars	<0.1g
Protein		23.2g
Salt		1.79g