



## ISLE OF MULL CHEDDAR

Cheddar style cheese made at Tobermory on the Isle of Mull in Scotland with a full, often pungent flavour.

PLU: 251

Sold as:	Weighed /Kg	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of Scotland	Pasteurisation:	Unpasteurised
Region:	Isle of Mull	Rennet:	Traditional
Approx weight:	25 kg	Style:	Hard
Rec. Drink:	Whisky, P&W No 93 Ale	Flavour:	Strong and pungent
		Rind:	Cloth
		Own Milk:	No

## Commentary

The Scottish Islands have a rich history of cheese making but these days, the only dairy farm that remains on the Isle of Mull is Sgriob-ruadh Farm, near Tobermory, which is owned by the Reade family who revived the tradition in 1979.

Isle of Mull cheddar is made only from the milk of the farm's own herd of predominantly Freisians cows, with the odd Ayrshire, Jersey and Highland cow too. To ensure maximum freshness, the milk is pumped straight to the cheese making vats directly after the morning's milking. The cheese is unpasteurised, which really allows the cheese to take on the character of the seasons and the weather it is exposed to. The cheeses made with winter milk are almost white in colour compared to the light golden colour of the cheeses made when the cows are able to graze on the fresh green grass in spring and summer.

In winter, when feed from the mainland is expensive, the herd's diet is supplemented with spent grain husks from the nearby whisky distillery, which imparts a yeasty, sharpness. All the year round the flavour is full and farmy, with wild, salty notes from the exposure to the Atlantic elements. From time to time, blue veins develop in Isle of Mull cheddar. This is a natural blueing considered by many to be a delectable bonus. Certainly it is not harmful and generally such blueing is found in cheese of especially rich maturity.

Our No 93 Ale is a perfect match for Isle of Mull cheddar.

Isle of Mull Cheddar won Best Scottish Cheese at the 2017 Artisan Cheese Awards.

## Technical Specification

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

Place of provenance: Product of Scotland

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)	1950kJ
	(kcal)	470kcal
Fat		40.5g
of which	saturates	25.3g
	mono-unsaturates	11g
	poly-unsaturates	1.3g
Carbohydrates		1.5g
of which	sugars	0.2g
Fibre		0.5g
Protein		25.5g
Salt		1.7g