



## BATH BLUE

A creamy smooth blue cheese with a herbaceous flavour.

PLU: 1098

Sold as:	Weighed /Kg	Organic:	Yes
Category:	British Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Made in England	Pasteurisation:	Pasteurised
Region:	Somerset	Rennet:	Traditional
Approx weight:	4kg	Style:	Blue
		Flavour:	herbacious and creamy
		Rind:	Natural
		Own Milk:	Yes

## Commentary

At Park Farm, the Padfield family have been milking their herd of cows for three generations. A few years ago they thought they would try making cheese and so production started in the same buildings in which the current generation's grandmother made her cheddar. The cows are just a few hundred yards away.

Bath Blue is classic blue veined cheese made from the milk of organic cows. Ripened in traditional stone built rooms for eight to ten weeks, this gives a creamy blue veined taste. Bath blue also has delightful herbaceous flavour and creamy yet crumbly texture.

## Technical Specification

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

Place of provenance: Made in 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)	1689kJ
	(kcal)	410kcal
Fat		35.0g
of which	saturates	23.0g
Carbohydrates		0.1g
of which	sugars	0.1g
Protein		23.7g
Salt		<0.01g