

SMOKED MAYFIELD

PLU: 1493

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow - Hard (NHR)	Pasteurisation:	Thermised
Country:	Product of England	Rennet:	Vegetarian
Approx weight:	16Kg	Style:	Hard

Commentary

Oak Smoked Mayfield is cold smoked over oak for 2 days and then returned to the maturing room for a further month to develop a light smoked flavour.

Made at Five ashes, Sussex by Alsop & Walker this cheese is Vegetarian and Pasteurised.

Technical Specification

Ingredients: Cow's Milk , Vegetarian rennet, Starter cultures, Calcium chloride, Salt

Place of provenance: Product of England

Allergens: Milk and Derivatives

Storage:

Instructions for use:

Supplied by: Alsop & Walker, Coles Hall Barns, Five Ashes, East Sussex TN20 6JJ

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1763kJ
	(kcal)	426kcal
Fat		36.6g
of which	saturates	23.32g
Carbohydrates		0g
of which	sugars	0g
Protein		23.2g
Salt		1.79g