



WYFE OF BATH

A hard, gouda style cheese made near Bath with a delicious, fine flavour

PLU: 351

Sold as:	Weighed /Kg	Organic:	Yes
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Somerset	Rennet:	Vegetarian
Approx weight:	3 Kg	Style:	Hard
Rec. Drink:	Local Beer	Flavour:	Buttery and Caramel
		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.

Wyfe of Bath takes its name from Chaucer's Canterbury Tales and, like the tale, when you cut into a Wyfe of Bath you will get a taste of old England. It is made by placing curds in cloth lined baskets, giving the cheese its distinctive shape

Golden in colour and succulent, nutty and creamy in the mouth.

Wyfe of Bath Cheese has won the cheese category in the Soil Association Organic Food awards 2012 and came first in the organic category at the Nantwich International Cheese awards 2011, winning Gold for the second year in a row. This is in addition to Wyfe of Bath Cheese being named as the best British organic hard cheese (excluding Cheddars) at the National Cheese Awards, held at the Bath and West Show, again for the second year in a row.

Most recently however, Wyfe of Bath was awarded Super Gold at The World Cheese Awards 2019.

Wyfe of Bath also won best organic and semi soft cheese at the 2016 Melton Mowbray Artisan Cheese Fair and Best Organic Cheese at the 2016 British Cheese Awards

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)	1765kJ
	(kcal)	400kcal
Fat		32.9g
of which	saturates	17.57g
Carbohydrates		traceg
of which	sugars	traceg
Fibre		1.1g
Protein		23.2g
Salt		1.59g