

## TOBERMORY TRUCKLES

Tobermory Truckles are miniature waxed versions of the delicious full flavoured Isle of Mull Cheddar, made using traditional methods by the Reade family since 1979.

PLU: 1276

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Sold as:	Each	Organic:	No
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Made in Scotland	Pasteurisation:	Unpasteurised
Region:	Isle of Mull	Rennet:	Traditional
		Style:	Hard
		Rind:	Cloth
		Own Milk:	Yes

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### 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. Tobermory Truckles are miniature waxed versions of this delicious Scottish cheddar, named after the colourful fishing port town on the Isle of Mull where the cheese is made.

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### Technical Specification

Ingredients: Cows (MILK ), Salt, Starter Culture

Place of provenance: Made in Scotland Tobermory

Allergens: Milk

Storage:

Instructions for use:

Supplied by: Isle of Mull Cheese, J. Reade & Sons T/A Isle of Mull Cheese

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1950kJ
	(kcal)	470kcal
Fat		40.5g
of which	saturates	25.3g
Carbohydrates		1.5g
of which	sugars	0.2g
Protein		25.5g
Salt		1.7g