

## **British Award-Winners from The Fine Cheese Co. (433198)**

### **Keen's Extra Mature Cheddar**

Weight: 250g

Ingredients: Raw cows' milk (96.20%), Salt, Starter medium SMP, Animal Rennet, Starter

Nutritional Info (per 100g) Energy 1700KJ, 410Kcal | Fat 34.4g, of which saturated 21.7g |

Carbohydrate <0.5g, of which sugars <0.5g | Protein 25g | Salt 1.7g

### **Bath Blue**

Weight: 250g

Ingredients: Organic cows' milk, sea salt, animal rennet, mould culture and starter culture (non-GMO).

Nutritional Info (per 100g) Energy 1698KJ, 410Kcal | Fat 35g, of which saturated 23g | Carbohydrate 0.1g, of which sugars 0.1g | Protein 23.7g | Salt 2.5g

### **Dorstone**

Weight: 200g

Ingredients: Goats' milk, Sea salt, Charcoal, Starter culture, Animal Rennet

Nutritional Info (per 100g) Energy 1175KJ, 283Kcal | Fat 22.7g, Of Which Saturated 16.4g |

Carbohydrate 1.8g, Of Which Sugars 1.8g | Protein 15.6g | Salt 1.7g

### **Tunworth**

Weight: 250g

Ingredients: Milk (98.16%), Salt, Animal rennet, Starter Culture, Penicillium Candiidum, Calcium Chloride

Nutritional Info (per 100g): Energy: 1301KJ, 314Kcal / Fat: 26.2g, of Which Saturated: 18.2g / Carbohydrate 3.3g, of Which Sugars 0.1g / Protein: 16.3g / Salt: 1.38g

*\*Our cheesemongers will cut and wrap the Keen's Cheddar and Bath Blue by hand on the day of despatch, and will select the Tunworth and Dorstone from our maturing rooms so that your order will arrive on your chosen date in peak condition. If carefully wrapped and stored in the fridge, these cheeses will keep for seven to fourteen days after arrival. An instructional booklet on 'caring for your cheese' will be included with the order.*

*Substitution policy: artisan cheeses vary seasonally, and our cheesemongers check ours for their quality every day. On occasion, we may feel that an alternative cheese, of a similar style, tastes better than the one listed in your selection. To give the recipient of your gift a better experience, we may make a substitution in these circumstances. We make every effort to avoid doing so, but in the event that we do make a substitution, it will be for a similar style cheese, that is of equal or greater value. In rarer circumstances, this policy may apply to non-cheese items in our selection boxes too.*