Crumbly Territorial Cheeses

Ornua’s classic crumbly territorial range includes Wensleydale, Cheshire and Lancashire cheeses. Crumbly territorial cheeses tend to be slightly more acidic than Cheddar and this gives them their unique texture and tangy flavour.

Product Offerings

We supply crumbly territorial cheeses from a variety of approved creamery sources, as well as branded and farmhouse produced versions. All have the distinctive crumbly texture and excellent melting properties which lend themselves so well to a variety of culinary applications.

End User Applications

Food Manufacturing:       Food Service/ QSR:

- Ready Meals
- Pizza
- Sandwiches & Food-to-Go
- Bakery
- Pies & Quiches
- Salads & Dips
- Casual Dining
- Restaurants & Pubs
- Cost Sector
- Education

Typical Nutritional Analysis

<table>
<thead>
<tr>
<th></th>
<th>Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheshire</td>
<td></td>
</tr>
<tr>
<td>Energy</td>
<td>1576kJ/380kcal</td>
</tr>
<tr>
<td>Fat</td>
<td>31.4g</td>
</tr>
<tr>
<td>of which saturates</td>
<td>20g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>2.7g</td>
</tr>
<tr>
<td>of which sugars</td>
<td>0.5g</td>
</tr>
<tr>
<td>Protein</td>
<td>23.3g</td>
</tr>
<tr>
<td>Salt</td>
<td>1.18g</td>
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</tbody>
</table>

Wensleydale

<table>
<thead>
<tr>
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<th>Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>1580kJ/381kcal</td>
</tr>
<tr>
<td>Fat</td>
<td>31.8g</td>
</tr>
<tr>
<td>of which saturates</td>
<td>21.1g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>0.1g</td>
</tr>
<tr>
<td>of which sugars</td>
<td>0.1g</td>
</tr>
<tr>
<td>Protein</td>
<td>23.7g</td>
</tr>
<tr>
<td>Salt</td>
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Lancashire

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</tbody>
</table>

Key Formats

- Deli Blocks: 2.5kg, 5kg and 20kg block formats.
- Crumb: Fine, medium or coarse

NB Nutritional results will differ according to format. Always use full product specification for nutritional, compositional, labelling and allergen information.

Exports to over 110 countries worldwide

Delivers creative customer solutions

Ireland’s largest dairy product exporter

Milk from grass-fed cows
Crumbly Territorial Cheeses

Product Characteristics
- Wensleydale has a slightly flaky texture with a mild flavour and honeyed aftertaste
- Cheshire cheese is slightly crumbly with a silky texture and a full-bodied, fresh flavour
- Lancashire Cheese... is it creamy, is it tasty, is it crumbly? No it’s all three! Lancashire Cheese is produced in three main styles, each with its own characteristics... Creamy, Tasty Lancashire and Crumbly

Provenance
- Wensleydale is an ancient British territorial cheese dating back to 1066 when it was originally made in Yorkshire by Cistercian monks
- Dating back to before the Romans, Cheshire is Britain’s oldest variety of cheese
- Creamy and Tasty are traditional Lancashire Cheese styles, made using the same method for more than 120 years. Crumbly Lancashire is a more recent addition and was first created in the 1960’s

Key Formats

Top Tips

Hot Eat
Lancashire cheese was once voted the best cheese for cheese on toast. It also works great in a grilled sandwich application.

Sandwiches and FTG
Crumbly territorials are best used in a sandwich application in a format such as a crumb. They work best with a carrier like mayonnaise, which also allows other ingredient inclusions to be blended in.

Baking
Crumbly territorial cheeses are great for baking as an ingredient filling, or as a topping for bread, pies and pastries.

Pasta Dishes
When melting the cheese into freshly cooked pasta, toss into the hot food just before service.

Salads and Dips
Add to salads in a grated or cubed format and as a great, lower salt alternative to feta. Crumbly territorials also add texture and flavour to mayonnaise-based dips and coleslaws.

Starters and Appetisers
Grill cheese-topped dishes 8-12cm away from the heat to prevent burning.

Quality Assurance
Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards. Ornua products meet all applicable EU legislation and our supplying and manufacturing sites are accredited to the highest standards. A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

About Us
Ornua Ingredients UK is one of the leading providers of cheese and dairy solutions to the UK foodservice and food manufacturing sectors. Our comprehensive range of dairy products is supported by product innovation and consumer insights, to deliver solutions in line with our customers’ needs.

Insight and Expertise
We support our customers with product expertise, trends and insight to be a trusted supplier partner.

Sustainability
Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland’s dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

Contact Details
T +44 (0) 1531 631300
E enquiries.ledbury@ornua.com
W www.ornuaingredientsuk.com
@ornuaingredientsuk
f @ornuaingredientsuk
in Ornua Ingredients UK

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