Red Leicester is a hard cow’s milk cheese with an open, grainy texture (known as flecking) and a similar body to Cheddar. It has a mellow, yet distinctive flavour, with a hint of lemon. Annatto, a natural plant extract, gives the cheese its characteristic russet-red colour.

**Product Offerings**

We supply Red Leicester from a number of approved British and Irish sources, as well as farmhouse produced versions and branded cheeses like Red Fox. All have the distinctive red colouration which lends itself so well to a variety of culinary applications.

**End User Applications**

<table>
<thead>
<tr>
<th>Food Manufacturing:</th>
<th>Food Service/ QSR:</th>
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</thead>
<tbody>
<tr>
<td>Ready Meals</td>
<td>QSR’s</td>
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<tr>
<td>Pizza</td>
<td>Casual Dining</td>
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<tr>
<td>Sandwiches &amp; Food-to-Go</td>
<td>Takeaways &amp; Delivery</td>
</tr>
<tr>
<td>Sauces</td>
<td>Restaurants &amp; Pubs</td>
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<td>Bakery</td>
<td>Cost Sector</td>
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<td>Pies &amp; Quiches</td>
<td>Education</td>
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<tr>
<td>Salads &amp; Dips</td>
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</table>

**Key Formats**

- **Deli Blocks**: 2.5kg, 5kg and 20kg block formats.
- **Slices**: 20g slices in 6 x 1kg per case.
- **Grated**: Various pack sizes from 1kg to 5kg.

**Typical Nutritional Analysis**

<table>
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<tr>
<th>Per 100g</th>
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<tbody>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Fat</td>
</tr>
<tr>
<td>of which saturates</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td>of which sugars</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Salt</td>
</tr>
</tbody>
</table>

Red Leicester contains annatto.

NB Nutritional results will differ according to format. Always use full product specification for nutritional, compositional, labelling and allergen information.
**Product Characteristics**
- Red Leicester has a mellow, yet distinctive, nutty flavour with a hint of lemon
- Rich in calcium and a source of protein
- Hand-selected by our graders to meet customers’ requirements
- Annatto, a natural plant extract, gives the cheese its characteristic russet-red colour

**Provenance**
Today’s consumers are ‘choosier’ than ever before and want fresher ingredients with provenance. Conceived in England’s East Midlands, from where it takes its name, Red Leicester was originally coloured using carrot or beetroot. The cheese gained in popularity between the two World Wars when its reputation spread throughout the UK, and is now made in numerous locations, both in the UK and further afield.

**Key Formats**
- Ribbons
- Diced
- Grated in various sizes
- Crumb
- Shavings
- Blends

**Top Tips**
- **Sauces**
  Always add the grated Red Leicester towards the end of the cheese sauce making process to ensure a smooth and consistent product. The cheese will add a darker hue to your sauce due to the colouration.
- **Pizza**
  Diced or shredded Red Leicester will add a distinctive visual appeal to pizza toppings. We recommend blending Mozzarella, Cheddar and Red Leicester in a 70/20/10 ratio for maximum stretch appeal.
- **Sandwiches and FTG**
  Ready, perfectly portion-controlled, and unbelievably easy to use, the Red Leicester cheese slice is this sector’s optimum ingredient.
- **Baking**
  Matching the format to your application will give the best results. For example, fine grated cheese is quick and easy to melt as a topping for bread, pies and pastries, and diced Red Leicester in the dough will deliver pockets of oozing cheese in hot baked goods.
- **Pasta Dishes**
  When melting shredded cheese into freshly cooked pasta, toss the Red Leicester into the hot food just before service.
- **Mains**
  Red Leicester is a very versatile cheese for cooking with and makes an excellent, colourful alternative to Cheddar. With its excellent melting properties, it adds colour to any dish.
- **Salads and Dips**
  Add to salads in a grated or cubed format. Also good for adding visual interest, 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
- Y @ornuaingredientsuk
- f @ornuaingredientsuk
- ln Ornua Ingredients UK

**Exports to over 110 countries worldwide**
Delivers creative customer solutions
Ireland’s largest dairy product exporter
Milk from grass-fed cows