



Dairygold Food Ingredients' expertise in the production of dairy based ingredients is second to none. Below you will find our core range of cheeses, with flavour profiles. Please turn over to find the various formats for these cheeses. If you require something not featured on this datasheet, either product or format, please feel free to contact our sales team on the number below. We work closely with many of our customers to develop bespoke cheese solutions.

- **Cheddar** - Vintage, Extra Mature, Mature, Medium and Mild, Coloured and White, Farmhouse, Organic
- **Territorial Cheeses** - Red Leicester, Double Gloucester, Sage Derby, Cheshire, Caerphilly, Wensleydale, Lancashire
- **Reduced / Low Fat** - A range of 3% and 14% cheeses
- **Mozzarella**
- **Blue Cheese** - Stilton, Danish Blue, Roquefort, Gorgonzola, Shropshire Blue, Cashell Blue, Blue Wensleydale
- **Dutch Style** - Edam, Gouda, Smoked
- **Soft Cheeses** - A range including , Full Fat, Reduced Fat, Mascarpone, Ricotta
- **ezycheese** - natural cheese in a liquid format
- **Italian Cheese** - Parmesan, Grana Padano, Pecorino
- **Italian Style Cheese** - Regato
- **Gruyere**
- **Smoked Cheeses** - Natural and Flavoured, Cheddar, Mozzarella
- **Cheese Blends** - Crumbed cheeses blended with breadcrumbs, herbs etc.
- **Sbrinz** - Swiss Parmesan Type
- **Feta** - Block, diced, sachet
- **Sachets** - Parmesan, Grana Padano, Feta, Cheddars, Monterey Jack
- **Goats Cheese** - spreadable, discs, crumb, cubes
- **Flavoured Cheese** - inc. Pepperjack, Double Gloucester & Chive, Cheddar, Wensleydale & Cranberries and many others
- **Kefalotyri**
- **Brie** - Diced, sliced
- **Mozzarella Pearls** - 1g 7g 10g 1QF
- **Colby, Colby Jack, Monterey Jack**
- **Ultra Strength Cheddar**
- **Specialist 'Heat Stable' Cheeses** - No-melt Gouda (natural), Zero Melt (processed)
- **Processed Cheeses** - Burger cheese slices



Cheese Type	Format										
	Fine Grate	Std Grate	9.6mm Grate	Long Dice	Q Dice	Shavings	Battons	Cubes	Crumb	Slices	Other
Cheddar: Mild, Medium	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Block
Cheddar: Mature	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	Block
Cheddar: Vintage	✗	✓	✓	✗	✗	✗	✗	✗	✓	✗	Block
Reduced Fat Cheese 14%	✓	✓	✓	✗	✗	✓	✓	✓	✓	✓	Block
Low Fat Cheese 3%	✗	✓	✓	✗	✗	✓	✗	✗	✓	✓	Block
Mozzarella	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Block, Pearls
Monteray Jack, Edam, Gouda, Colby	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Block
Red Leicester, Double Gloucester	✓	✓	✓	✓	✗	✓	✓	✓	✓	✓	Block
Crumbly Regional - Cheshire, Caerphilly, Wensleydale, Lancashire	✗	✗	✗	✗	✗	✗	✗	✗	✓	✗	Block
Blue Stilton, White Stilton, Blue Wensleydale	✗	✗	✗	✗	✗	✗	✗	✗	✓	✗	Block
Feta	✗	✗	✗	✗	✗	✗	✗	✓	✓	✗	Block
Emmental, Gruyere, Provolone	✓	✓	✓	✗	✗	✓	✓	✓	✓	✓	Block
Grana Padano, Parmigiano Reggiano, Pecorino Romano	✓	✗	✗	✗	✗	✓	✗	✗	✓	✗	Block
Medium Fat Hard Cheese	✓	✓	✓	✗	✗	✓	✓	✓	✓	✗	Block
Ricotta, Mascarpone, Soft Cheeses	✗	✗	✗	✗	✗	✗	✗	✗	✗	✗	Block
Gorgonzola, Roquefort	✗	✗	✗	✗	✗	✗	✗	✓	✓	✗	Block