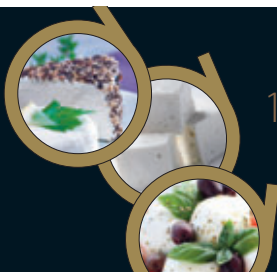


taste

Discovering Cheese



Welcome to **taste** the npd newsletter from Dairygold Food Ingredients UK. Each issue we will be bringing you our latest innovations, and looking at trends in the Dairy Ingredients sector. So sit back, read and enjoy, and if there is anything that you'd like to find out more about, please get in touch.

Goats Cheese



Why Goats Cheese?

Goat's cheese has many benefits over cheese made with cow's milk, such as being lower in calories, cholesterol and fat.

The UK 'Goats dairy market', is growing at some 28 per cent a year. According to government statistics goats cheese has become so popular that demand has almost exceeded supply, with farmers rapidly expanding to keep up with demands. Rising to a market worth over £14 million.

The demand for goats cheese is part of the new wave of British consumers broadening their horizons in search for different flavours and textures. Whilst the cheese is hugely popular in Europe, with France being the worlds biggest producer at 85,000 tonnes, Britain has only more recently experienced a demand.

The new trend follows the increase in travel and consumers broadening their tastes from recipes sampled whilst on holiday. Dairygold's pro-active approach to supplying the industry with new formats, includes goats cheese, meeting the demand for the cheese that is now one of the largest growth areas in cheese retailing.

Formats of Goats Cheese available are -

- 1. A Fresh Goats Cheese - available in a diced or crumb format.**
A vegetarian Goats cheese with a creamy white appearance, a melt in the mouth texture and a distinct fresh goats cheese flavour.
- 2. French IQF Goats Cheese – rind-less Goats cheese discs 25mm, 42mm, 55m, 78mm ripened rind-on, 42mm, 55m, 78mm. Rind-less Goats Cheese Cube 15x15x5g, Ripened rind-on 15x15x5g**
It is a French Goats cheese from the west region of Breton. The goats are free roaming and the cheese is still made to the same recipe it was made over 100 years ago.



Provenance of Ingredients

Why the Growth of British Regional Cheeses –

- Homogenisation of the 1990's when the high streets and towns lost their identities, consumers are now striving to find regional identity. Public concern about the food chain, consumers are interested in the pedigree and traceability of their food.
- Restaurants are reinforcing the desire for regional produce. Consumers awareness of 'food miles madness'.

Of particular interest are the Farmhouse Cheddars, and West Country Farmhouse Cheddar which have been awarded the protected designation of origin (PDO) status. West Country Farmhouse Cheddar requires the cheese is over 9 months of age and that the milk used in the production of the cheese comes from the four counties of South West England - Somerset, Devon, Dorset and Cornwall. The PDO acts as a quality accreditation that the cheese has been handmade on the farm using authenticated methods and local milk.

Dairygold NPD are working on building a data-base for the background to those ingredients with provenance.

ezycheese and Low Fat ezycheese



ezycheese is the natural alternative to grated cheese, it can be used as an alternative to natural cheeses in part or in whole in liquid based mixes such as a quiches, sauces for ready meals, savoury pastries and pies and dips. It has a clean declaration and can be declared as 'cheese' or 'medium fat soft cheese'. It is cost effective and its easy, pumpable application means improved process efficiencies. At 8% fat and 1.5% salt ezycheese is already the healthy option, however, there is now a low fat version at just 3% fat.

Adding Value with Cheese Sachets

Dairygold can offer a range of sachets of different cheeses from Cheddars, Mozzarella, Edam, Gouda, Feta, Italian style cheeses and authentic Italian DOP cheeses, the cheeses can be packed in weights from 10g to 80g. They can be produced in a range of formats from various grates, fine to standard, diced, pearls, shavings and crumb. The film can also be changed for some of the higher moisture products such as the Mozzarella pearls and Feta to a paper-look film so as to keep the sachet looking clean and fresh. They are perfect for adding value to salads, prepared vegetables, ready meals and pizzas allowing the customer to finish their meal as they would like.



Clean Declaration Soft Cheeses

In response to a retailer lead requirement to provide clean declaration products, Dairygold and Dan Dairies can now offer their range of fresh soft cheese in a clean declaration format across the range of products, from low fat, medium fat and full fat. The cheeses are simply made from cheese, cornflour and salt (sea salt, non anti-caking) with no compromise to the taste, flavour or texture.