



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.

Feta Cheese



Why Feta?

Feta is a classic and famous Greek curd cheese whose tradition dates back thousands of years and is still made by shepherds in the Greek mountains with unpasteurized milk. (it's traditionally made with a blend of sheep's and goat's milk). The curdled milk (curdled with rennet) is separated and allowed to drain in a special mold or a cloth bag. It is cut into large slices (feta means 'slice') that are salted and then packed in barrels filled with whey or brine. Salted and cured in a brine solution (which can be either water or whey) for a week to several months (this is why it is sometimes called a 'pickled' cheese). Feta dries out rapidly when removed from the brine.

Feta cheese is white, usually formed into square cakes, and can range from soft to semi-hard, with a tangy, salty flavour that can range from mild to sharp. Its fat content can range from 30 to 60 percent; most is around 45 percent milk fat.

Protected Designation of Origin (PDO) Status awarded 4 years ago, actually comes in to fruition in October 2007. The PDO scheme was established to protect the names of traditional foods in order to define their authenticity and preserve their place of origin, traditional methods of production and essential ingredients.

Feta and mint scones

Ingredients

200g / 7oz plain flour	110g / 4oz feta cheese
2 tbsp baking powder	150ml / 5 1/4 fl oz milk
salt and freshly ground black pepper	50ml / 1 3/4 fl oz olive oil
3 tbsp fresh mint leaves, chopped	1 tbsp Greek yoghurt

Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Sieve the flour, baking powder and seasoning into a large bowl.
3. Stir in the fresh mint and crumble in the feta cheese.
4. In a separate bowl, whisk the milk, olive oil and yoghurt together.
5. Gradually add this mixture to the flour, stirring until the mixture binds together.
6. Using your hands, bring the mixture together and shape into a circle.
7. Place the circle onto a flat surface and cut three ways to make 6 pieces.
8. Place the dough pieces onto a greased non-stick baking sheet and bake in the oven for 10-15 minutes, or until well-risen and golden brown.
9. Transfer to a cooling rack to cook slightly and then serve hot.

Formats of Feta Cheese available are -

1. Cubes 11mm and 14mm in brine available in 2Kg packs and 12Kg tins
2. Cubes also available in 1Kg and 2Kg packs, without brine and gas flushed
3. Block 2Kg and 100g or 200g retail packs



Organic Cheeses

Demand for organic foods has increased by 30% in the last year according to sales data. The market is worth over £1.2 billion. Dairygold recognises this trend and has sourced a large variety of organic cheeses throughout the past year. We reapplied for Organic Accreditation and are now an Organic Food Federation approved high care site. We can supply and format a large variety of organic cheeses in line with your requirements.

Dairygold supplies the following organic cheeses – Farmhouse Cheddar, Red Leicester, Double Gloucester, Feta, Wensleydale, Parmesan, Ricotta, Gorgonzola, Edam, Gouda, Emmental, soft cheese and many more.

Blue Real Yorkshire Wensleydale

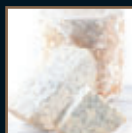
Blue Real Yorkshire Wensleydale a delicately flavoured, creamy blue cheese. The mellow flavour of Blue Real Yorkshire Wensleydale cheese, which is not strong or harsh, will appeal to newcomers to blue cheese and connoisseurs alike. Handcrafted using milk from local farms, the cheese is lightly pressed for 24 hours before being bound in a muslin bandage. The cheese is then transferred to a humidified maturing room, akin to a farmhouse or monastery cellar; dark cool and moist, to mature for at least six weeks. There it is turned regularly and pierced to facilitate the blue mould development.

A versatile cheese, Blue Real Yorkshire Wensleydale would compliment any cheeseboard, is a superb culinary ingredient and provides the perfect partner to eat with fruitcake. Available in the various size formats for the deli & chill cabinet, Blue Real Yorkshire Wensleydale cheese is made with pasteurised milk and is suitable for vegetarians.

For Wensleydale recipes please refer to: www.wensleydale.co.uk/recipes

Blue Stilton

Blue Stilton often considered one of Britain's most aristocratic of cheeses and along with Cheddar, is probably one of our most famous. Stilton cheese has a certification trademark and has been given a protected designation origin (PDO) by The European Commission. Only Stilton made in the three counties of Derbyshire, Leicestershire or Nottinghamshire and made according to a strict code may be called Stilton. There are only six dairies licensed to make Stilton. It is a blue veined cheese with a distinctive aroma and flavour.



To be called Stilton, the cheese must:

Be made in only Derbyshire, Leicestershire or Nottinghamshire

Be made only in a traditional cylindrical shape

Be un-pressed

Have delicate blue veins radiating from the centre

Have a taste typical of Stilton

Dairygold Food Ingredients Recent Product Launches

Product Description	Launched into	Product Description	Launched into
Mexicana Std Grate 10x500g	Mexican Bean Wrap	Davidstow Cheddar 20Kg	Added Value Bread & Ready Meals
ezycheese 10Kg	Quiche	Crumbly Goats Cheese	Added Value Bread
Greek Feta Cubes 11mm	Pizza	Organic Mature Cheddar 5Kg	Ready Meals
American Style Soft Cheese 11Kg	Topping on Carrot Cake	Monterey Jack Slices 90 x 90 x 20g	Burger
Parmigiano Reggiano Shavings 200x10g Sachets	Salads	Farmhouse Cheddar grated 2 x 5Kg	Quiche
Mozzarella slices 80x80x15g	Hot Pannini	Cheddar Battons	Food On The Go
Emmental slices 95x95x20g	Sandwiches	Greek Feta 4 x 2Kg	Burgers