



Welcome to **taste** the npd newsletter from Dairygold Food Ingredients UK.

Taste discovering cheese...

This month Dairygold Food Ingredients have been discovering great tasting cheeses that are lower in fat, lower in salt and can promote health and taste great!

Soft Cheeses

Dan Dairies in Swillington, Leeds have been producing a range of awarded soft cheeses since 1992, from a reduced fat 5% soft cheese, a medium fat 12% soft cheese, to a full fat 24% and an American style 28% fat. All are available in a clean dec version and use additive free sea salt as standard. Soft cheeses are a great alternative to mayonnaise in sandwiches and reduced fat cheeses are also perfect as a base for sandwich fillers.

Smoked Haddock Mousse



Ingredients:

450g smoked haddock, skinned
150ml pint water
1 tsp lemon juice

1½ tsp gelatine powder
200g low fat soft cheese
ground black pepper
1 egg white, beaten

Method:

1. Poach the smoked haddock with the water and lemon juice.
2. Take out the fish and sprinkle the gelatine into the hot cooking liquor. Stir until dissolved.
3. Flake the fish until smooth (a food processor may be used).
4. Blend together the cheese and cooking liquor, season to taste. Add the flaked fish.
5. Fold in the beaten egg white.
6. Spoon into 6 ramekin dishes or a 1.2 litre soufflé dish. Leave to set.

Fivemiletown Creamery

Fivemiletown Creamery is a farmer-owned cooperative founded in the heart of the Clogher Valley in Co. Tyrone, Northern Ireland, and is celebrating its 110th anniversary in this year. Their Reduced Fat Cheese was first developed over 10 years ago and was amongst the first Cheddar-types to successfully combine the flavour and texture of cheddar and the reduction in fat that consumers are increasingly looking for. So what makes Fivemiletown's cheeses so special? All their milk is from their own herds that roam the lush and verdant pastures of the Clogher Valley and within a 15 mile radius of the Creamery, it is delivered fresh each day to the Creamery. Their reduced fat cheese (22% fat) is award winning and recently won Silver at the Nantwich Cheese Awards in 2007.

Dairygold Food Ingredients UK have trailed this product through the factory and are able to offer a range of grated, crumbed and sliced formats.



Cricketer Farm 'healthy' cheeses

Cricketer Farm, based on the edge of the Quantock Hills, in Somerset, Cricketer Farm is a master cheese-maker and they have been making cheese since the 1940's. Their range includes traditional farmhouse cheddars and healthier cheeses, made using the finest local milk.

16% Cheese, Cricketer Farm use a traditional recipe which has been handed down through each successive generation of cheese-makers; the cheese is made using locally sourced milk, which is semi-skimmed to produce cheese with half the fat of Cheddar. It delivers a great flavour in sandwiches and salads and also retains its melting qualities so it's perfect as an ingredient in ready meals, quiches and hot eat sandwiches.

Probiotic Cheddar and Probiotic Half Fat Cheese, were developed in response to consumer research, and are made by enhancing the levels of the bacterium BB-12® Bifidobacterium. Probiotics can help to boost the level of naturally occurring 'good' bacteria in the gut which can aid digestion and well-being.

Omega 3 is a key ingredient for a healthy diet, it is said to enhance learning and concentration, especially in children, whilst also helping to maintain a healthy heart and circulatory system. Cricketer Farm can offer Omega 3 Cheddar and Omega 3 Half Fat Cheese.

Reduced Fat, Reduced Salt Mild Cheese, has been developed in response to demand from consumers looking to achieve a healthier diet. The cheese delivers a fantastic flavour and retains its functional qualities so is great as an ingredient in cold and hot eat products.

Ilchester Cheese Company

Ilchester Cheese Company Ltd was founded in 1962 was the first British cheese company to blend cheeses with other ingredients and has matured to become the UK's biggest producer of blended cheese.

Ilchester Cheese Company, is famous for its Applewood and Mexicana branded cheeses but more recently they've been developing cheeses using the half fat cheese from Cricketer Farm. Some of their recent developments have included a reduced fat Cheese with onion & chive, reduced fat cheese with Pepperdew & Perri Perri and a reduced fat cheese with cracked black pepper. They have also looked at a low fat Mexicana with all the flavour but with half the fat.

Dairygold Food Ingredients have a well established relationship with all of the above manufacturers and have trialed their cheeses through our factory to understand the variety of formats that can be achieved. These formats include grated, sliced, diced and bowl chopped, which are suitable for Food Manufacturers and Foodservice users.



Did you know...

Goat's cheese has many benefits over cheese made with cow's milk, such as it is lower in calories, cholesterol and fat and ours is free from additives and artificial flavours. The range of available Goats cheeses will be featured in a forth coming edition of **Taste**.