



Loch Arthur

B E E S W I N G D U M F R I E S D G 2 8 J Q



ORGANIC DAIRY PRODUCE - PRODUCT RANGE

- All of our handmade, organic, farmhouse cheeses are produced from the raw milk of our own biodynamic farm and local organic farms.
- We only use vegetarian rennet.

LOCH ARTHUR FARMHOUSE CHEESE

- A traditional cloth-bound cheddar-type cheese produced in 8 to 9 kg rounds. The cheeses are ripened in our cheese stores on wooden shelving to achieve a fullness of flavour and character. Most cheeses are despatched at an age of 5 to 7 months at which point the flavour is rounded and mellow.
- Also available as Mature (12 months), Vintage (18 months) or with Mixed Herbs or Caraway
- Winner of First Prize in its class at the 1991 and 1992 Royal Highland Shows and the 1992 Bakewell Show.
- British Cheese Awards: '95-Silver, '96-Bronze, '01-Gold, '03 Bronze

CRANNOG

- A young, fresh, soft cheese produced in individual waxed rounds of approx 250g each. This is an un-ripened cheese which is waxed at just one week of age to maintain its' light, delicate flavour and texture. It is produced as a plain cheese or with added mixed herbs, green peppercorns or freshly grown chives. The addition of these ingredients gives a subtle lift to the cheese without overwhelming, or detracting from, its' delicacy and flavour. The waxed cheeses have an excellent shelf-life of three months from date of making.
- Royal Highland Show '07 - Bronze (Chives), '03 - Silver (Green Peppercorn)
- British Cheese Awards: '95-Silver, '96-Bronze, '97-Silver, '98-Bronze, '01-Bronze, '01-Bronze, '03 Silver

CRIFFEL

- A semi-soft, rind-washed cheese produced in a distinctive, square basket shape. Each cheese weighs about 1.6kg. This cheese is rind-washed to form a characteristic pinky-orange rind. It has a firm, but yielding texture which ripens to a deep, rounded flavour with a smooth and creamery texture if held at room temperature.
- British Cheese Awards: '95-Bronze, '99-Silver, '01-Silver, '03 Silver

KEBBUCK

- A uniquely shaped semi-soft cheese made from washed curd hung in a bag and then rind washed and ripened to an earthy, rich flavour and silky texture. A mild but incredibly mellow and flavourful cheese. Approx 800g.
- Winner of a Gold Medal and the award of '**Best Cheese in Scotland**' at the 1999 British Cheese awards.
- British Cheese Awards: '99-Gold, '01-Bronze

CREAM CHEESE

- A smooth and creamy full-fat lactic curd cheese. Made without rennet.

NATURAL LIVE YOGHURT

- This is Yoghurt as it used to be. Naturally set; Slightly acid; Full bodied.
- Produced in Full Fat or Low Fat
- Produced in 250 g and 500 g pots for retail and 2.5 litre for catering

RICOTTA CHEESE

- Traditional Italian soft white cheese made from the heated whey after cheesemaking
- Our Ricotta is used and endorsed by Edinburgh's top Italian restaurants and delicatessens.