



Ancient Location



- Far North-Eastern Coast of Scotland
- Europe's best preserved Neolithic Settlement
- Monuments were nominated UNESCO World Heritage Site

Strong Scottish Family Heritage



- Cheddar making tradition passed on from generation to generation
- Orkney Cheddar was born after World War 2 and is now managed by local Orkney farmers

Exclusive Milk



- Exclusive milk from free range cows
- In the winter they are fed home grown produce sourced from the island (barley, turnips, silage, draff)

Traditional Artisanal Production



- Orkney Cheddar is hand-made, stirred and salted manually
- Free from any unnecessary additives or flavour enhancers

Naturally Matured



- Stored in natural wooden boxes
- Slow maturation process

Privileged PGI Accreditation



- Full traceability on production and milk back to the Orkney Isles
- No other UK Cheddar has PGI Accreditation

Naturally made for a unique taste



ORKNEY CHEDDAR RANGE

PRE-PACK



**Orkney Cheddar
Medium (Coloured) 200g**



**Orkney Cheddar
Mature (Coloured) 200g**



**Orkney Cheddar
Mature (Coloured) 400g**



**Orkney Cheddar
Mature (White) 200g**

GRATED



**Orkney Mature Cheddar
Grated (Coloured) 150g**

SLICES



**Orkney Mature Cheddar
Slices (Coloured) 150g**

DELI BLOCK



**Orkney Cheddar
Mature (Coloured) 2.5kg**



Contact us

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