



# SNOWDONIA CHEESE COMPANY

The Snowdonia Cheese Company started in 2001, selling their cheeses at UK farmers markets. Nestled within beautiful North Wales amidst the fresh sea air and flowing water, they have quickly become a successful and respected producer of premium cheeses.



A-Code	Description	Pack Size
2493852	Cheddar, sharp white, Black Bomber <i>A mature pasteurized cow's milk cheddar, wrapped in black wax. Aged fo 15-18 monhts. It is semi-hard, smooth and creamy.</i>	4.4 LBA
5430429	Cheddar, Leicester Red Storm <i>A slightly firmer cheddar with a sweet, nutty flavor and a hint of caramel. Aged for 15-18 monhts, and produced from pasteurized cow's milk.</i>	4.4 LBA
2558024	Cheddar, white, with Garlic and Herbs, Green Thunder <i>A semi-hard cheddar, with the perfectly balanced flavors of garlic and herbs. This pasteurized cow's milk cheese is carefully aged for 12-15 months.</i>	4.4 LBA
2558024	Cheddar, Red Leicester with Chili and Pepper, Red Devil <i>This semi-hard cheese delivers a slightly nutty flavor, combined with spicy pepper. It is a pasteurized cow's milk cheese that has been aged a minimum of 6 months.</i>	4.4 LBA
2055113	Cheddar, medium white, Ginger Spice <i>Ginger spice is produced with pasteurized cow's milk, and aged for 6months. The cheese is creamy and bright orange, displaying an abundance of crystallized ginger, perfect as a dessert cheese.</i>	4.4 LBA
6090521	Cheddar, white with brandy, Ruby Mist <i>A mature cheddar, aged 12- 15 months. It is a semi-hard, smooth and creamy cheese with notes of port wine and brandy. Made from pasteurized cow's milk, in a deep burgundy wax.</i>	4.4 LBA

SNOWDONIA CHEESES DELIVER  
WITHIN 2 BUSINESS DAYS



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