



SNOWDONIA CHEESE COMPANY

Nestled within beautiful valleys, lakes and mountains of North Wales the Snowdonia Cheese Company® was established in 2001. Using the finest ingredients Snowdonia has produced delicious, award-winning, unique, premium cheeses bursting with piquancy. These refreshingly unique truckles will add interest, flavor and color to any cheese board.



A-CODE	Description	PACK SIZE
2493852	Cheddar, Sharp White, Black Bomber <i>A mature pasteurized cow's milk cheddar, wrapped in black wax. Aged for 15-18 months. It is semi-hard, smooth and creamy. Black Bomber® has won awards at The Great British Cheese Awards, Nantwich International Cheese Awards, the World Cheese Awards and a Super Gold at Mondial Fromage in France.</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 months, and produced from pasteurized cow's milk. Red Storm is a Nantwich International Cheese award winner.</i>	4.4 LBA
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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. Green Thunder has been awarded a Gold medal at the Global Cheese Award.</i>	4.4 LBA
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1143617	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. Red Devil was a Gold medal winner at the Nantwich International Cheese Awards.</i>	4.4 LBA
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SNOWDONIA CHEESES DELIVER
WITHIN 2 BUSINESS DAYS



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