



SPINNEYFIELDS™



Introducing the
cheese that's
graded, not once
...but twice



WWW.SPINNEYFIELDS.COM

Why do we grade it twice? Simple.

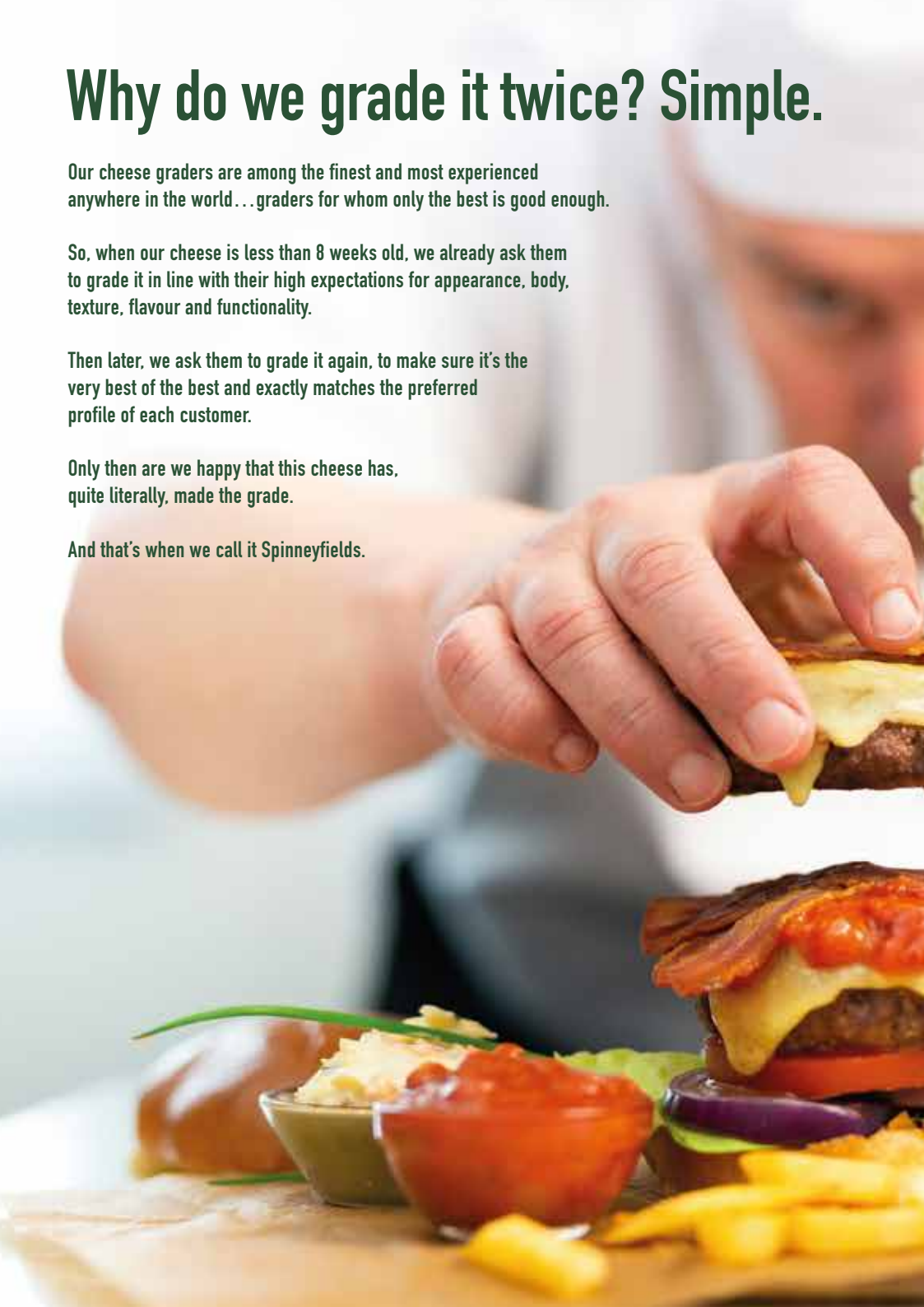
Our cheese graders are among the finest and most experienced anywhere in the world... graders for whom only the best is good enough.

So, when our cheese is less than 8 weeks old, we already ask them to grade it in line with their high expectations for appearance, body, texture, flavour and functionality.

Then later, we ask them to grade it again, to make sure it's the very best of the best and exactly matches the preferred profile of each customer.

Only then are we happy that this cheese has, quite literally, made the grade.

And that's when we call it Spinneyfields.



Spinneyfields

Spinneyfields isn't a new name. It's been setting standards for over 25 years.

But today, we're harnessing its undoubted pedigree to launch a very select range of sliced, grated and deli-block cheeses, specially chosen for the food service industry.

Graded, not once but twice, this is cheese that guarantees exceptional quality, every time.

It's the kind of quality we're proud to say has been approved by chefs
who rely on consistency and performance.
And when you try it for yourself, you'll know why.

Spinneyfields. Twice graded...and approved by chefs.



SPINNEYFIELDS™

The Spinneyfields range

Spinneyfields is all about quality, not quantity. That's why all our efforts have been put into identifying only the food service industry's most popular cheese choices, then producing each one to a standard we promise will remain consistently high.

That means every cheese is graded, not once, but twice, then formatted to deliver superb taste, exceptional performance, and results that chefs rely on.

Here are the products we've carefully matched to industry demand, all available fresh from stock, for guaranteed fast delivery... and all approved by chefs.



Spinneyfields Grated Cheese

Spinneyfields Grated Cheese is available as 100% White Cheddar, 100% Mozzarella, or as blends of Cheddars, or Mozzarella and Cheddar.

13 different choices in all, including seven developed specially for optimum performance in pizza ovens, and to deliver a mild, creamy flavor, reduced wastage, an even, generous melt, and superior stretch.

The Spinneyfields grated range also includes a grated Monterey Jack and a diced 100% Mozzarella. All are available in 2kg packs, except our 100% White Mature Cheddar which is in 1kg packs.



TOP TIPS...



Perfect for pizza? That's a big YES!
But Spinneyfields Grated Cheese is also fantastic as a topping or filling in hot-eat food-to-go applications, in pasta dishes, in speciality breads, and in mayonnaise-based dips and coleslaws.

Spinneyfields Cheese Slices

Choose from six different Spinneyfields Cheese Slices, chosen to satisfy demand across all the most popular applications. The choice features 100% Mozzarella, White Mild Cheddar, White Mature Cheddar, Coloured Cheddar, Emmental and Monterey Jack.

Naturally healthy and packed with protein, Spinneyfields Cheese Slices are delicious – hot or cold – and perfect for burgers, vegetarian options, and countless sandwich, snack and food-to-go creations.

All six are available packed in 1kg trays.



TOP TIPS...



Spinneyfields Cheese Slices mean perfect portion control in sandwiches and wraps. But they also make it easy to create epic paninis, toasties, burritos, quesadillas, and delicious cheesy layers in pies. And, of course, they're an essential ingredient in the best cheeseburgers of all.

Spinneyfields Deli-block Cheese

You can choose from five varieties of Spinneyfields Deli-block Cheese... White or Coloured, Mild or Mature Cheddar – all available in 2.5kg or 5kg blocks – and our Ultimate White Cheese, which is available in 3kg blocks.

As with every Spinneyfields product, each of our deli-blocks is cut from cheese which has been twice graded to ensure optimum quality and performance and deliciously consistent taste...every time.



TOP TIPS...

Where to begin? Spinneyfields Deli-block Cheese is the start of a perfect finish. Use it sliced in sandwiches, wraps and hot-eat FTG, and to upgrade burgers.

Melt into sauces, shred into pasta, add flavor to pizza, and put pockets of oozing cheese into hot baked goods.





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