

Now available to order!

Moyden's

HAND MADE CHEESE

Moyden's hand made cheese has become a hugely respected range of artisan cheeses and now has a revered following amongst those who appreciate an outstanding cheese. Martin and Beth Moyden have an obsessive passion for quality, attention to detail and a lust for perfection. The multi award winning

range of artisan cheeses use the finest raw milk obtained from well-kept and contented cows that graze the traditional pastures that are unique to Shropshire. Their range of 6 cheeses are the essence of Shropshire, provenance preserved.



Newport

Matured for 3 - 4 months Newport cheese has a unique flavour and boasts a pale tangerine colour, Newport has a mellow buttery taste and flakey texture with a subtle aromatic sweetness.



Wrekin White

Matured for a minimum of 3 months, it is smooth, creamy and dotted with eyelets. Its nutty flavour and fruity aroma develops with age.



Newport 1665

The award-winning Newport cheese is oak smoked creating Newport 1665, which is named after the year of the great fire of Newport. The smooth buttery texture tastes light mellow and sweet.

Wrekin Blue

The rustic natural rind encompasses the unctuous cheese inside. Mottled with blue streaks and pockets the smoky blue piquancy has a mineral like full flavour.

Caer Caradoc

The excellent Caer Caradoc cheese is based on a Caerphilly style of cheese which is matured for two to three months creating a light and crumbly cheese with a fresh lemon taste.

Ironbridge

This is sold as an individual cheese truckle weighing around 200 grams. It has a natural rind and ripens to a soft oozing interior with a mild blue flavour between 5 - 8 weeks.

MADE IN SHROPSHIRE

Please contact your Account Manager for more information!

Quality Produce for Caterers

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