

Loch Arthur

BEESWING DUMFRIES DG2 8JQ

ORGANIC DAIRY PRODUCE - PRODUCT RANGE

All of our handmade, organic, farmhouse cheeses are produced from the raw milk of our own Biodynamic Farm.

**Our Organic Dairy Produce is certified by the Biodynamic Association.
We use only Vegetarian Rennet.**

LOCH ARTHUR FARMHOUSE CHEESE

A traditional cloth-bound cheddar-type cheese produced from unpasteurised, organic cow's milk in 8 to 9 kilo rounds. The cheeses are ripened in our cheese stores on wooden shelving to achieve a fullness of flavour and character. Most cheeses are despatched at an age of 5 to 7 months at which point the flavour is rounded and mellow.

The cheeses can be purchased whole, in their cloth wrapping in which case they are marked with their production date. Stored in the right conditions they can be further matured, allowing the flavour to become deeper and more powerful.

Loch Arthur Farmhouse Cheese can also be purchased in vacuum-packed quarters (approx. 2kg) or in vacuum-packed wedges (approx, 250g) in which case they have a best before date of 2 months from date of packing. Also available with mixed herbs or caraway.

- British Cheese Awards '11 - Gold, Winner of Category "Best Organic Cheese"
- British Cheese Awards '13 - Bronze (Medium)
- British Cheese Awards '14 - Gold (Mature)
- Royal Highland Show '14 - Silver (Mature)
- World Cheese Awards '14 - Gold (Mature)
- Royal Highland Show '15 - Gold (Mature)

CRANNOG

A young, fresh, soft cheese produced from unpasteurised, organic cow's milk in individual waxed rounds of 250g each. This is an un-ripened cheese which is waxed at just one week of age to maintain its' light, delicate flavour and texture. It is produced as a plain cheese or with added mixed herbs, green peppercorns, freshly grown chives or fresh red chillies. The addition of these ingredients gives a subtle lift to the cheese without overwhelming, or detracting from, its' delicacy and farmhouse flavour.

The waxed cheeses have an excellent shelf-life of two months from date of making.

- British Cheese Awards : '13 - Silver (Mixed Herbs)
- Royal Highland Show '15 - Bronze (Chives)

CREAM CHEESE

A smooth and creamy full-fat lactic curd cheese. Made without rennet.

- Produced in 250g pots for retail or 2kg tubs for catering.

RICOTTA CHEESE

Traditional Italian soft white cheese made from the heated whey after cheese making. Our Ricotta is used and endorsed by Edinburgh's top Italian restaurants and delicatessens.

- British Cheese Awards '12 - Gold
- British Cheese Awards '13 - Gold
- British Cheese Awards '15 - Silver

YOGHURT

This is Yoghurt as is used to be. Naturally set; slightly acid; full bodied.

- Produced in Full Fat or Low Fat.
- Produced in 250g and 500g pots for retail and 2.5 litre tubs for catering.

***Loch Arthur Creamery & Farm Shop was awarded
BBC Radio 4 – Best Producer Award in 2011***



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