

Loch Arthur

BEESWING DUMFRIES DG2 8JQ

All cheeses produced at Loch Arthur are certified Organic and made with Vegetarian Rennet. Our Organic Dairy Produce is certified by the Biodynamic Association.

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)

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

FULL FAT YOGHURT

This is Yoghurt as is used to be. Naturally set; slightly acidic; 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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