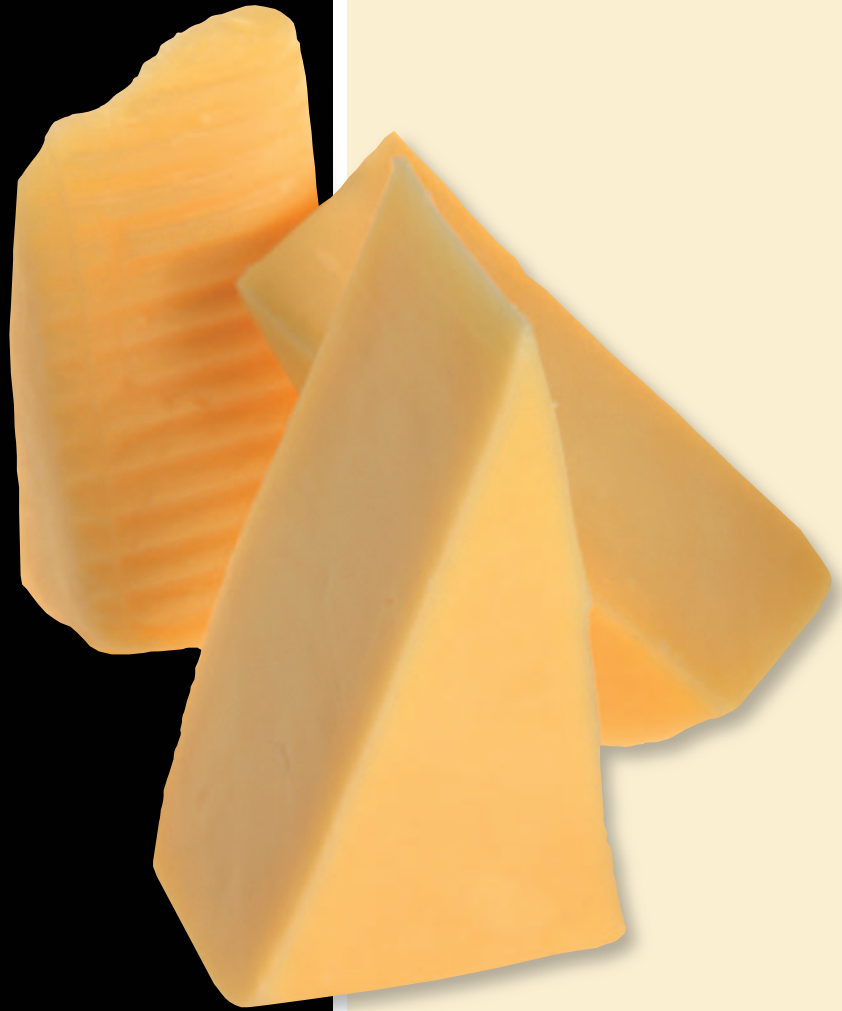


# Cheddar Cheese



*“At GRH Food Company, our experienced team consistently selects cheese for its flavour and texture, meeting the quality expectations of our brands.”*

Andrew Hockridge - Managing Director

The name cheddar derives from the cheddaring process, which involves the cutting and piling of the curd, allowing the whey to naturally drain away, before being put into moulds for pressing. The Cheese is then left to naturally mature to taste.

## Mild Cheddar

Our experience and expertise ensure we select mild cheddar at its optimum flavour level.

Working closely with manufacturers, we source smooth textured, full bodied mild cheddar cheese with clean, creamy flavours.

### Sizes available

Block cheeses: 2.5kg, 5kg



*Committed to  
customer service and  
superior quality...*

**sales@grhfood.co.uk**  
**01766 810 062**