**Header: An exquisitely smoky, mature farmhouse cheddar that offers outstanding depth of flavour and smokiness to boot!**

**SS201 Cheddar Smoked Quickes Pre-Pack 150g**

An excellent smoky farmhouse cheddar cheese, blended from the most balanced of Quicke's mature cheddars, handcrafted and clothbound by expert cheesemakers. Every truckle is cut into slices to ensure the flavour fully infuses the cheese as they cold-smoke it with oak chips from the trees on their estate. Sensuously smoky taste, followed by sublime creaminess. Adds richness to rocket salad; partners perfectly with Pinot.

Maker info:

Quickes have been nurturing the family farm at Newton St Cyres for almost five centuries - and in these ancient fields their carefully bred cows turn lush Devonshire grass into the perfect milk for cheese making. Crafting magnificent flavours from the land is what they do, season after season: their artisanal cheesemakers use all their senses to discern the subtle shifts that mark out a good cheese from an exceptional one, creating flavour only traditional clothbound cheddar can deliver.

Multi-award cheese maker:

Great Taste Award 2015

Taste Of the West Award 2015

British Cheese Award 2015

World Cheese Award 2014

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| Nutrition Information | Quantity per 100g/100ml |
| Energy KJ | 1779.0 |
| Kcal | 429.0 |
| Protein (g) | 27.0 |
| Carbohydrate (g) | 0.1 |
| (of which sugars) (g) | 0.1 |
| Fat (g) | 37.8 |
| of which saturates (g) | 23.8 |
| (of which polyunsaturated) (g) | 1.5 |
| (of which monounsaturated) (g) | 10.2 |
| Fibre (g) | 0.0 |
| Sodium (g) | 0.8 |
| Equivalent as salt (g) | 1.93 |

Allergen Information: Contains Milk

Milk Type: Cow

Cheese Type: Smoked mature farmhouse cheddar

Pasteurised/Unpasteurised: Unpasteurised

Suitable for Vegetarians: No

Type of Rind: Natural

Country of Origin: British

Region: Devon

Producer: Mary Quickes