



APPLEBY'S SMOKED



Appleby's Smoked for customers to enjoy

Appleby's Smoked has been developed by the Appleby family as an alternative to the traditional *Appleby's Cheshire*. *Appleby's Smoked* uses exactly the same ingredients as *Appleby's Cheshire*; unpasteurised milk from the farm, starter culture, rennet, salt and annatto. To produce *Appleby's Smoked* the Appleby family select a milder *Appleby's Cheshire*. The calico is removed from the cheese and it is then smoked traditionally in the smokehouse with oak wood chips for 3 to 7 days, dependent on weather conditions.



Appleby's Smoked after smoking process



*Appleby's Smoked Midi Ring (Bottom),
Half Baby (top)*

Appleby's Smoked provides a delicate introduction to Cheshire cheese as the smoking gently cuts through the zesty Cheshire flavour. *Appleby's Smoked* is a favourite for use on a cheeseboard, as a cooking ingredient or as a gift for an occasion. *Appleby's Smoked* is available in a variety of sizes from the newly introduced baby ring, the baby or midi ring sizes. Each of the sizes are neatly cut so that they are displayed well and can be packaged effectively for a present.

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FARMERS + CHEESEMAKERS