

EST. 1957

MAYERS

FINE FOOD

UK CHEESE CATALOGUE



CONTENTS

3	SPECIALTY UK CHEESE
4	SOMERDALE
5	LONG CLAWSON
6	DELI
7	Waxed Wheels: Cheddars & Territorials
8	Waxed Wheels: Savoury & Sweet Blends
8	Alcohol-Infused Blends
9	Half Moons: Long Clawson
10	Specialty Deli Range
13	PRE-PACK & PORTIONS
14	Pre-pack Range: Westminster
16	Pre-pack Range: Assorted Portions
17	FOODSERVICE
18	Bulk & Waxless Blocks

DISCLAIMER *Although Ireland is not part of the United Kingdom we have included some wonderful Irish cheeses in this catalogue and are indicated as such.*



F MAYER IMPORTS PTY LTD

ACN 000 697 889 | ABN 51 000 697 889

© 2020 F Mayer Imports Pty Ltd. All rights reserved.

No part of this publication may be reproduced or used in any form or by any means without the written permission of F Mayer Imports Pty Ltd.

Catalogue design by Jessica Chen.

mayers.com.au | info@mayers.com.au | Sydney (02) 9669 2211 | Melbourne (03) 9372 5222

SPECIALTY UK CHEESES

Here at Mayers, we have been importing and distributing a wide range of cheese and dairy products from the UK for many years. We supply the largest variety of British cheeses in the Australian market. This has been achieved through strong partnerships and long-standing relationships with our suppliers.

We don't just import cheese, we work with our suppliers and producers to develop products unique to Australia to better serve the demands of this market.

Alongside our extensive range, that is readily stocked, we also offer a select few high-end products on an "indent order only" basis (displayed on these cheeses). We also stock seasonal lines for the holidays.



SOMERDALE

THE LEADING EXPORTER OF GREAT TASTING BRITISH CHEESE AND DAIRY PRODUCTS TO AUSTRALIA

Based in the Somerset town of Wellington in the South West of England, Somerdale International is the UK's leading supplier of specialty cheese and dairy products to Australia.

Somerdale has long established partnerships with many of the highest quality cheese producers in Great Britain. Partnering with Somerdale has given Mayers the ability to offer a comprehensive range of award-winning traditional, quintessentially British cheeses. These include the finest English Cheddars, traditional English Territorial cheeses and premium handmade artisan cheese, as well as new and unique blended/flavoured cheeses.

Many of Somerdale's cheese suppliers are long established, family-run producers who care passionately about maintaining the highest possible quality, consistency and taste. Located across the whole of Great Britain, these suppliers include award-winning producers such as Barber's, Joseph Heler, Quickes and Singletons.

Our best-known brands include mature British Cheddars such as the Barber's 1833 Farmhouse Cheddar, Quickes traditional clothbound Mature Cheddar and Il Truffelino. Somerdale's "Il Truffelino" combines the classic taste and texture of English Cheddar with the complex flavours of Black Summer Truffle.

More recently there has been growing demand for English cheeses within the Foodservice industry. We have been working with Somerdale to expand our Foodservice offering. Together we have developed and now launched the NEW Somerdale Foodservice range, available in sliced and waxless block formats.

For more information, visit the Somerdale website somerdale.com



LONG CLAWSON

A THOROUGHLY BRITISH RANGE OF CHEESES,
TRADITIONALLY MADE IN THE HEART OF THE
COUNTRYSIDE

Although best known for their sensational Blue Stilton, Long Clawson Dairy also produce many other delicious English cheeses and cheese products. These include: Blue Shropshire, Rutland Red, Charnwood and a range of sweet and savoury blends. Clawson take pride in crafting 100% British cheese, using century-old expertise alongside innovative techniques to make each product truly unique.

The Long Clawson story began in 1911. One of their founding members, Thomas Hoe Stevenson, was running a dairy farm near Melton Mowbray, alongside his two sisters who produced Stilton cheese. In order to ensure this special cheese would continue to be produced for future generations, Thomas Hoe sought the opinion of local farmers for the development of a dairy. He soon had 11 partners, and the group purchased an old empty pub – The Royal Oak – in the village of Long Clawson. Long Clawson Dairy's head office resides there to this day and they honour Thomas Hoe Stevenson by using his name for their premium brand. Long Clawson has remained a farming co-operative since its formation, helping to support local farms for over 100 years. Today, over 43 farms in the Leicestershire, Nottinghamshire and Derbyshire areas supply 58 million litres of milk every year – ensuring future prosperity for years to come.

Clawson have been making Blue Stilton for over a century, so they are the obvious choice for us to partner with. We import Blue Stilton in multiple sizes and formats to suit different markets and needs. In the sense of keeping with traditions, we also stock Long Clawson Blue Shropshire and of course, the incredible Thomas Hoe Aged Red Leicestershire. We have recently been working with Clawson on expanding our Long range of blended cheeses in the half-moon deli format and developing a retail range of Long Clawson products.

For more information visit the Long Clawson website
clawson.co.uk



DELI



WAXED WHEELS

CHEDDARS & TERRITORIALS

Somerdale



Black Wax Cheddar 12 Months

Details 3kg

SKU UK037

Barcode 5021294104644

Somerdale



Red Lion Vintage Cheddar

Details 3kg

SKU UK086

Barcode 735006005444

Somerdale



Double Gloucester

Details 3kg

SKU UK053

Barcode 5021294104606

Somerdale



Red Cheshire

Details 3kg

SKU UK003

Barcode 5021294104583

Somerdale



White Cheshire

Details 3kg

SKU UK3007

Barcode 5021294106600

Somerdale



Red Leicester

Details 3kg

SKU UK007

Barcode 5021294104620

Somerdale



Wensleydale

Details 3kg

SKU UK069

Barcode 5021294105016

ENGLISH CHEDDARS AND TERRITORIAL CHEESES

Our traditional cheddars and English Territorials are a key part of our UK range. These cheeses are named after the counties in which they were originally made. Our Territorial cheeses continue to reflect the taste and texture from as far back as the 11th century with the use of unique starter cultures. Each wheel is sealed in a distinctive coloured wax to retain the flavour and to add colour to any deli display or cheeseboard.

WAXED WHEELS

SWEET & SAVOURY BLENDS

Somerdale



Wensleydale with Blueberries

Details 2x2.25kg

SKU UK0111

Barcode 35006002085

Somerdale



Wensleydale with Cranberries

Details 2x2.25kg

SKU UK0631

Barcode 735006002054

Somerdale



Cheddar with Caramelised Onion

Details 2x2.25kg

SKU UK0641

Barcode 735006002042

Somerdale



Cheddar with Truffle

Details 2x2.4kg

SKU UKTRUFWW

Barcode 735006002306

Somerdale



Cheddar with Chilli & Lime

Details 2x2.4kg

SKU UK1066

Barcode 10735006005816

ALCOHOL-INFUSED BLENDS

Somerdale



Champagne Cheddar

Details 2x2kg

SKU UK10853

Barcode 5025075000910

Somerdale



Challenger IPA Cheddar

Details 2x2kg

SKU UK10806

Barcode 735006003495

Cahill's Farm (Ireland)



Irish Porter Stout Cheddar

Details 2.27kg

SKU UK068

Barcode 5390274111119

HALF MOONS

LONG CLAWSON

Long Clawson



Blue Stilton Half Moon

Details 4x454g

SKU UK112

Barcode 5012004105372

Long Clawson



Blue Shropshire

Details 4x454g

SKU UK45401

Barcode 5012004106317

Long Clawson



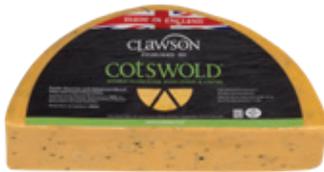
Charnwood (Smoked Flavoured Cheddar)

Details 4x1.15kg

SKU UK047

Barcode 95012004001165

Long Clawson



Cotswold (Double Gloucester with Chives and onion)

Details 4x1.15kg

SKU UK048

Barcode 5012004015398

Long Clawson



Flaming Pepper (Red Leicester with Chilli and Pepper)

Details 4x1.15kg

SKU UK5001

Barcode 95012004002605

Long Clawson



Windsor Red

Details 4x1.15kg

SKU UK021

Barcode 95012004001158



SPECIALTY DELI RANGE

Thomas Hoe Stevenson



Rutland Red Aged Red Leicestershire

Details 4x860g
SKU UK10889
Barcode 95012004002544

Quikes



Farmhouse Cheddar Quarters

Details 2x3kg
SKU UK032
Barcode 5031495000706

Quikes



INDENT
ORDERS
ONLY

Farmhouse Cheddar Whole

Details 26kg
SKU UK031
Barcode 5031495001154

Long Clawson



INDENT
ORDERS
ONLY

Whole Blue Stilton

Details 8kg
SKU UK012
Barcode 000

Cahill's Farm (Ireland)



Claddagh Irish Cheddar

Details 1x2.3kg
SKU UK10747
Barcode 735006001866



RUTLAND RED DEPICTED IN IMAGE

BLUE STILTON

Blue Stilton has long been regarded as “The King of English Cheese.” The Stilton produced by Long Clawson Dairy definitely lives up to this name.

Long Clawson Blue Stilton is an award-winning cheese, taking home the UK Supreme Champion Cheese at the Global Cheese awards. It is made in the heart of the Vale of Belvoir by Master Cheesemakers who began crafting cheese over 100 years ago. Every whole Stilton is individually graded and hand-selected by Master Cheesemakers to ensure the finest quality. Clawson Stilton is ready at around eight weeks old. At this age the Blue Stilton is crumbly and creamy with a bold and expressive flavour. The perfect Stilton will have tell-tale blue veins radiating from the centre and a distinctive tangy flavour. The milk used comes only from local farmers ensuring low food miles. Long Clawson is one of only six dairies in the world able to make Stilton.

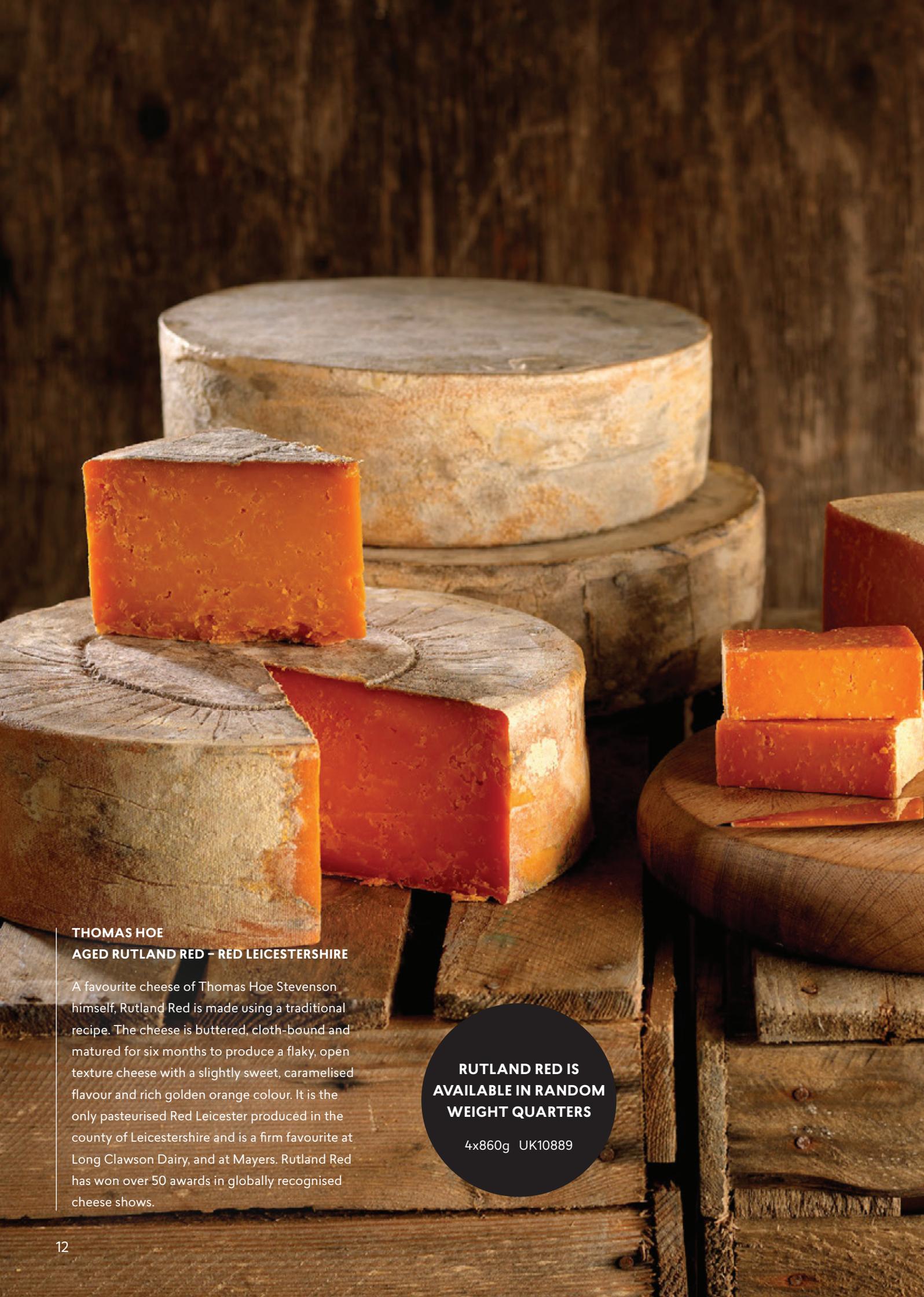
LONG CLAWSON BLUE STILTON IS AVAILABLE IN THESE FORMATS:

125g Portion UK015W

454g Half Moon UK112

8kg Whole UK012

225g Crock UK0225



**THOMAS HOE
AGED RUTLAND RED – RED LEICESTERSHIRE**

A favourite cheese of Thomas Hoe Stevenson himself, Rutland Red is made using a traditional recipe. The cheese is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. It is the only pasteurised Red Leicester produced in the county of Leicestershire and is a firm favourite at Long Clawson Dairy, and at Mayers. Rutland Red has won over 50 awards in globally recognised cheese shows.

**RUTLAND RED IS
AVAILABLE IN RANDOM
WEIGHT QUARTERS**

4x860g UK10889

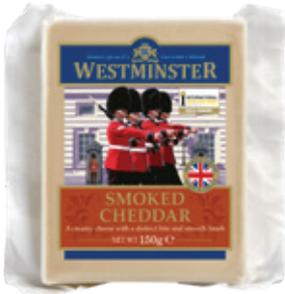


PRE-PACK & PORTIONS

PRE-PACK RANGE

WESTMINSTER RANGE

Westminster



Smoked Cheddar

Details 10x150g

SKU UK10932

Barcode 735006001903

Westminster



Mild Cheddar

Details 9x150g

SKU UK10928

Barcode 735006001682

Westminster



Rustic Red

Details 10x150g

SKU UK10931

Barcode 735006001897

Westminster



Mature Cheddar

Details 10x150g

SKU UK10930

Barcode 735006001880



KEEP AN EYE OUT
FOR MORE ENGLISH
CHEESES UNDER OUR
WESTMINSTER BRAND
LAUNCHING SOON

WESTMINSTER

The Westminster range consists of cheeses sourced from English dairies that maintain the traditional methods used to create the taste that has always been intended. Our award-winning Mature Cheddar is aged to perfection for the classic sophisticated taste of real English Cheddar.

IL TRUFFELINO

Somerdale Il Truffelino is a premium cheese combining the creamy texture of classic English cheddar with the complex and luxuriant flavour of Black Summer Truffle. Pairs perfectly with a glass of your favourite bubbly for an even more decadent experience!

IL TRUFFELINO IS AVAILABLE IN THE FOLLOWING FORMATS

Full waxed wheel
UKTRUFWW
10x150g Portions
UK10808



PRE-PACK RANGE

ASSORTED PORTIONS

Somerdale



Cheddar with Chilli & Lime

Details 12x190g

SKU UK1067

Barcode 735006005697

Somerdale



Sergeant Billits Mighty Strong Cheddar Cheese

Details 12x200g

SKU SB200G

Barcode 5025075000002

Barber's



1833 Vintage Reserve Cheddar

Details 10x150g

SKU UK10836

Barcode 5001669471380

Barber's



Mature Cheddar Slices

Details 7x250g

SKU UK10729

Barcode 5001669452020

Somerdale



Il Truffelino (Cheddar with Truffles)

Details 10x150g

SKU UK10808

Barcode 735006003556

Long Clawson



Blue Stilton

Details 6x125g

SKU UK015W

Barcode 5012004007768

Long Clawson



Wensleydale Cheese & Cranberries

Details 6x150g

SKU UK5101

Barcode 05012004106393

Long Clawson



Blue Stilton Crocks

Details 6x225g

SKU UK0225

Barcode 5012004105143

SPECIALTY

FOODSERVICE



With the introduction of the Somerdale Foodservice range, we are now able to offer the best of English cheese in a foodservice friendly format. You get the great traditional flavours but without the wax, making these blocks ideal for cutting, slicing and shredding.

FOODSERVICE

BULK & WAXLESS BLOCKS

Somerdale



Smoked Cheddar Cheese

Details 2x2.5kg

SKU UK10915

Barcode 735006000999

Somerdale



Cheddar Cheese with Truffles

Details 2x2.5kg

SKU UK10919

Barcode 735006001644

Somerdale



Red Leicester Cheese

Details 2x2.5kg

SKU UK10922

Barcode 735006001675

Barber's



1833 Vintage Reserve Cheddar

Details 20kg

SKU UK081

Individual carton has its own barcode

Barber's



1833 Vintage Reserve Cheddar

Details 4x1.2kg

SKU UK082

Barcode 7350060009066

BARBER'S 1833 VINTAGE RESERVE CHEDDAR

Powerfully intense, with an exceptional depth of flavour, Barber's 1833 Vintage Reserve Cheddar represents the pinnacle of two centuries of cheesemaking. Aged for at least 24 months, Vintage Reserve has a creamy texture and smooth finish, containing naturally occurring salt crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness



BARBERS 1833 AVAILABLE IN:

150g UK10836
1.2Kg UK082
20kg UK081



EST. 1957

MAYERS

FINE FOOD

AVAILABLE FROM MAYERS FINE FOOD

info@mayers.com.au

Sydney & Melbourne Office: 02 9669 2211

mayers.com.au