

CWMNI
CAWS
CAERFYRDDIN

CARMARTHENSHIRE
CHEESE
COMPANY



Steve

Mia

Sian Elin

Joseph

The People behind CCC

Steve and Sian have over 60 years experience combined in the cheese industry. This experience has helped to form Wales' leading artisan cheese business. We are still combining tradition and technology whilst devoted to creating fine quality cheeses and are now passing on the knowledge by training and developing young people.

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Product Catalogue - 2014

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Pont Gâr

Smooth, creamy and mild with a slight mushroom flavour developing a more pronounced flavour and savoury notes with age.

Pont Gâr translates to Carmarthenshire Bridge in English, but 'Gâr' can also be interpreted as 'Love', representing the passion that's gone into developing this cheese.

Hence the strapline **'Pur o Galon' / 'Made with Passion'.**

Available in;

White, Blue, Smoked, Garlic & Herbs.

1.4kg, 1Kg, 250g and 125g

NEW



New for 2014

Pont Gâr

An interesting twist on our soft white cheese, Pont Gâr with Chilli and Pont Gâr with Black Pepper.

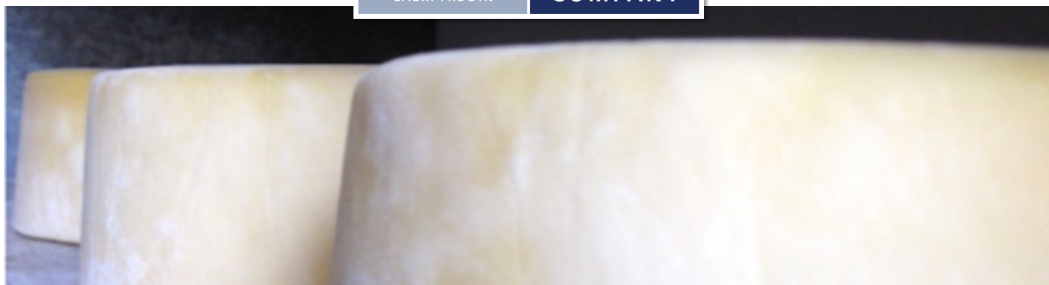
Llangloffan

Llangloffan with chilli, to spice up the old classic.

Traditional Welsh Caerphilly

An exciting newcomer to our Range.

Great tasting natural cheeses from CCC



Traditional Welsh Caerphilly

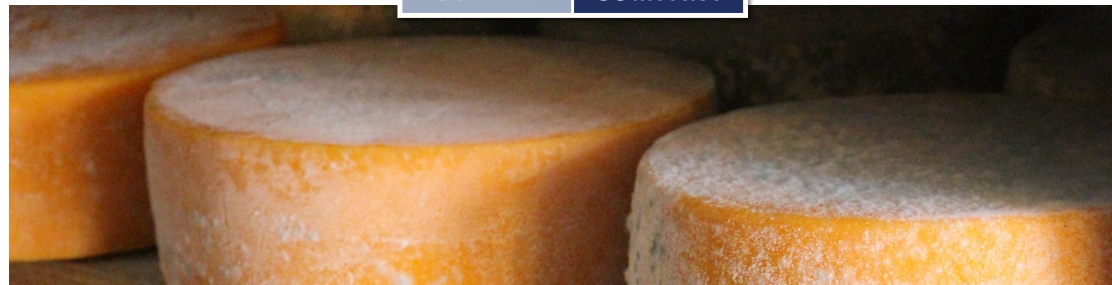
A fresh young crumbly cheese with a mild slightly 'lemony' taste and a fresh clean finish. The taste becomes more pronounced and fuller with age but with still a mild flavour.

New to the Carmarthenshire range a product which we shall be applying to DEFRA for a Product of Geographical Indication certification.

Available in;

White.

4.25Kg, 1Kg, 250g and 125g



Llangloffan

A recipe that originates from the farmhouse at Llangloffan. Firm and yet smooth in texture but with crumbliness when young. Fresh lactic flavours and slight citrus notes combined with creaminess when young developing into more robust flavours as the cheese matures.

Available in;

White, Red, Smoked, Garlic & Chives.

4.25Kg, 1Kg, 250g and 125g



Boksburg

Boksburg Gold

Golden coloured curds and delicate blue veining. Its white/grey rind is edible and part of the characteristics of the cheese. Smooth and creamy with a lovely blue cheese aroma.

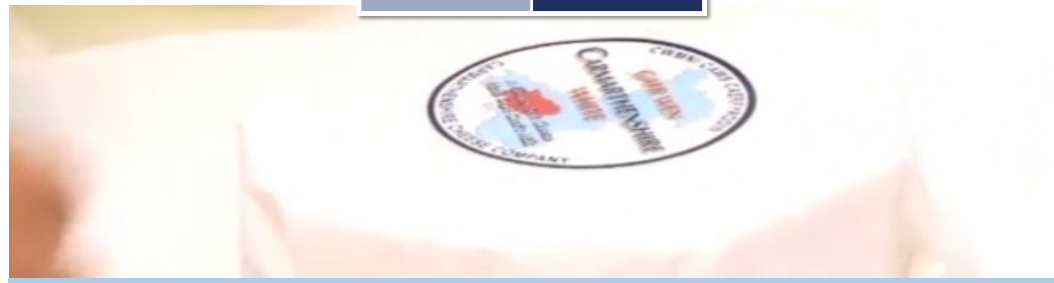
Boksburg Blue

A soft, creamy style cheese with striking blue veining and a natural grey-blue rind. Delicate blue cheese aromas and rich flavours with the piquancy of blue veining.

Available in;

Blue or Gold.

2.7Kg, 300g and 125g or 1.5Kg and 300g



Carmarthenshire (Goats)

White

A semi-soft cheese with a white mould rind. Young and fresh with lemony hints and fresh lactic flavours.

Blue

Sweet, mild flavoured blue cheese, made with premium goat's milk which produces the purity needed to give this cheese its rounded savoury flavour.

Available in;

White or Blue

1kg or 2.25, 125g.

