



PRODUCT BROCHURE 2016



WELCOME

TO THE



2016 PRODUCT LIST

Designed and tailored to all walks of life within the foodservice industry. Utilising Lactalis Professional's knowledge as the **NUMBER ONE** dairy supplier in the world to provide products and insight to grow your business.



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How to use this brochure

Browse through our brands and products and click on the little arrow next to each product to find out more.

How to order

Call our Customer Service Team

+44 1737 783 300

or enquire by email

info.lactalisprofessional@lactalis.co.uk

QUICK KEY



Organic



Suitable for Vegetarians



Red Tractor



British Produced



PDO Protected



PGI Protected







LACTALIS

THE NUMBER ONE

dairy business in the world

Lactalis is a family run business that began in the Western region of France on 19th October 1933. In the small town of Laval Mr. Andre Besnier, with the help of a single employee, collected 35 litres of milk and produced his first 17 Camembert cheeses.

The venture which unfolded thereafter was founded in a passion for all things milk, and that heritage is still the cornerstone of the Groupe today. Over the years Lactalis has expanded its knowledge and range of cheeses, milks and butters throughout the world to the present day as the number one dairy business.

Within the UK we utilise this depth of knowledge to develop local brands such as Seriously® Strong, Rachel's®, Capricorn®, as well as import speciality dairy brands such as Président and Galbani®. This is underpinned by our relentless goal to deliver the best tasting and best quality products to our customers.

To find out more about Lactalis UK please visit our corporate website www.lactalismclelland.co.uk





Our Brands

Big and small



- The heart of Lactalis created in 1968
- #1 dairy brand in France
- UK range includes Cheese and Butter



- #1 cheese Brand in Italy, with over 130 years of expertise
- One of the top manufacturers in the Italian meats market



- #1 Scottish Cheddar Brand in Scotland
- #1 Mild/Medium Cheddar Brand
- Voted Scotland's favourite cheese by Scottish families
- Launched in 1959: more than 50 years of experience in cheddar-making!
- Made with 100% Scottish milk



- Soft ripened UK cheeses from Cricket St. Thomas, Somerset
- Locally sourced milk from South England



- Born from the first UK farm to be certified as Organic
- One of the UK's largest Organic brands
- Core range of Milk, Creams and Butter



- 3rd largest Cheddar brand in the UK
- Seriously® Strong holds the Red Tractor endorsement which means our Cheddar is produced responsibly
- A key part of the local cheese making community in Scotland



- Leading producer of Roquefort, the king of blue-veined cheeses
- Preserved quality and "savoir-faire" since 1863
- A unique taste thanks to the ripening in natural caves



- Created from milk produced solely in Orkney
- Produced following a traditional recipe and process
- Granted Protected Geographical Status in 2013





CHEESE

Continental Cheeses

- ▶ Galbani[®]
- ▶ Président[®]
- ▶ Lubborn[®]

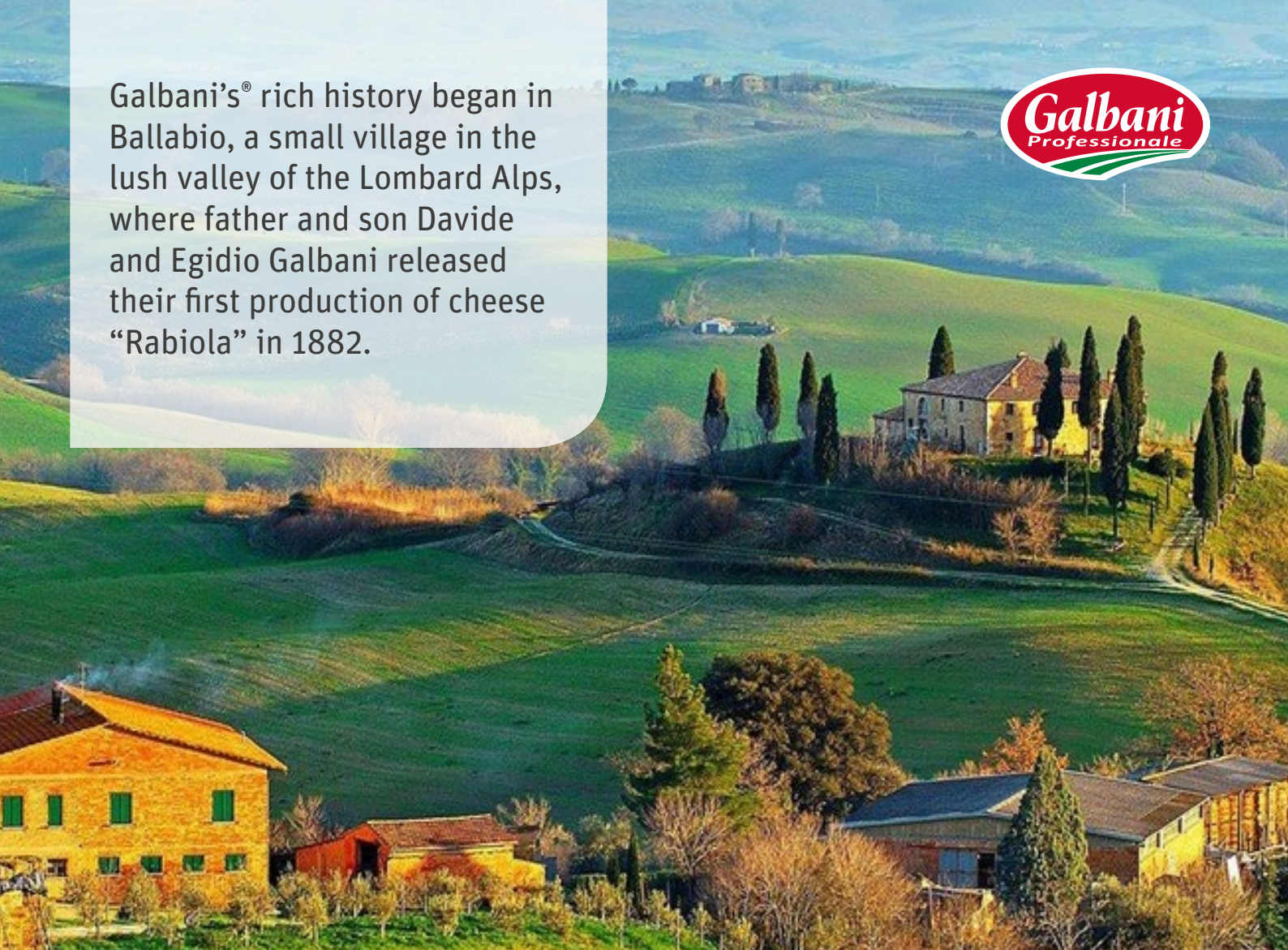
Cheddar

- ▶ Seriously[®] Strong
- ▶ Orkney[®]
- ▶ Galloway[®]

Other Speciality Cheeses



Galbani's® rich history began in Ballabio, a small village in the lush valley of the Lombard Alps, where father and son Davide and Egidio Galbani released their first production of cheese "Rabiola" in 1882.



Galbani® Inspiring Authentic Italian

It is our belief in authenticity and our experience with chefs from Italy to the UK, which have made Galbani® Italy's favourite cheese brand & the #1 Italian cheese in the UK.

- ✓ Authentic Italian
- ✓ Expertise
- ✓ Quality





Our broad range of delicious cheeses such as Galbani® Mozzarella, Galbani® Mascarpone, Galbani® Ricotta or Galbani Dolcelatte® can satisfy a multitude of culinary demands and inspire chefs with tasty dishes!



CHEESE



MOZZARELLA



**Galbani Mozzarella
Cucina Block**
1kg



**Galbani Mozzarella
Cucina Block**
400g



**Galbani Mozzarella
Grated**
1.5kg



**Galbani Mozzarella
Cubes**
2.5kg



**Galbani Mozzarella
Maxi**
250g



**Galbani Mozzarella
Ball**
125g



**Galbani Mozzarella
Di Bufala Ball**
125g



**Galbani Mozzarella
Light Ball**
125g



**Galbani Mozzarella
Mini Balls**
1kg



**Galbani Mozzarella
Mini Balls**
150g



**Galbani Mozzarella
Slices**
1kg

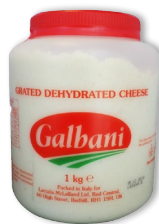
HARD CHEESE



**Galbani Dehydrated
Grated Paesano**
42.5g



**Galbani Dehydrated
Grated Paesano**
85g



**Galbani Dehydrated
Grated Cheese**
1kg



**Galbani Dehydrated Grated
Vegetarian Paesano**
25kg



**Emil Grana Dehydrated
Grated Cheese**
1kg



**Galbani Grana
Padano D.O.P**
60g



**Galbani Grana
Padano D.O.P**
200g



**Galbani Grana
Padano D.O.P**
2kg



**Galbani Parmigiano
Reggiano D.O.P**
200g



**Galbani Parmigiano
Reggiano D.O.P**
2kg

RICOTTA AND MARSCARPONE



Galbani Ricotta
250g



Galbani Ricotta
1.5kg



Galbani Ricotta
5kg



Galbani Mascarpone
250g



Galbani Mascarpone
500g



Galbani Mascarpone
2kg



Galbani Mascarpone
5kg

BLUE



Galbani Dolcelatte
150g



Galbani Dolcelatte
1.5kg



Galbani Gorgonzola D.O.P.
1.5kg

OTHER



**Galbani Crema
Bel Paese**
24 x 25g



**Galbani Bel
Paese**
2.5kg



Galbani Filante
2kg



Galbani Galbanino
270g



Galbani Taleggio D.O.P.
2.2kg



A leading continental dairy brand both in the UK and globally, Président is renowned for providing a range of high-quality, authentic French dairy products.

Président pays great attention to the quality of its ingredients and production processes to provide products with exceptional flavours that perform consistently. The extensive product range spans from soft and hard cheese, to butter and cream.



Président, perfectly paired with life

The History of Président

On 19 October 1933, Président's founder left his job and set up shop as a dairy farmer and cheese maker in Laval, France. On his first day, he collected 34 litres of milk, which he made into 17 Le Petit lavallois Camembert cheeses.

In 1947, he moved to a "modern" dairy plant on Rue du Moulin in Laval, where he started making Camembert and butter. He very quickly became a specialist in high-end butters.

In 1950, he was collecting 10,000 litres of milk per day with about 30 employees.

In 1955, he passed away suddenly and his 27-year-old son took his place. He was an excellent cheese maker, a rare entrepreneur and excellent product communicator.

In 1968, the son perpetuated his father's passion for his products. Thanks to a new specific production process from pasteurised milk, he revolutionised the French camembert market by launching a constant high quality camembert, accessible and affordable to anyone. Président was born!





CHEESE



BRIE



Président Brie
200g



Président Lingot
1.2kg



Président Brie
3kg

CAMEMBERT



Président Petit Camembert
145g



Président Camembert
250g



Président Camembert Portions
8x30g



Président Camembert Crème
135g

EMMENTAL



Président Emmental Slices
200g



Président Emmental Grated
200g



Président Emmental
200g



GOATS



**Président Goat's
Log
1kg**

OTHER



**Président Tartimalin
Cream Cheese
1kg**

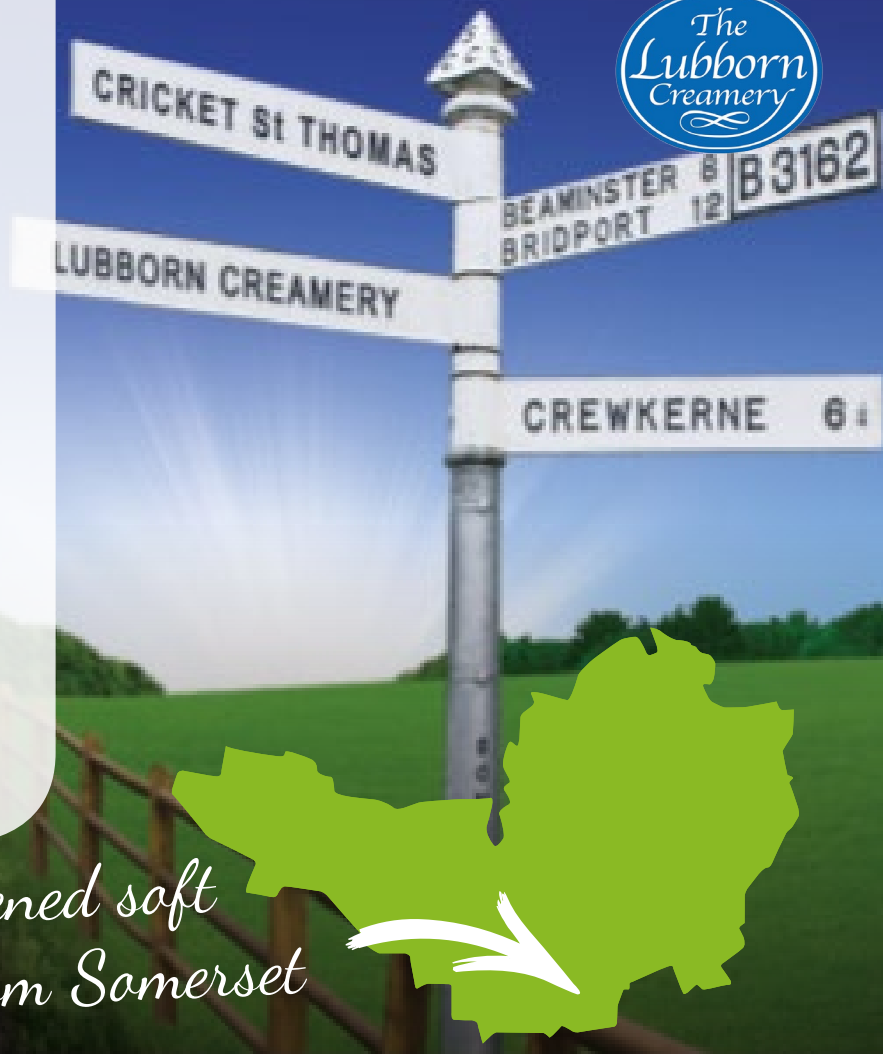




Tradition and expertise: the Lubborn Creamery has been making soft cheeses for over 30 years and was the first British creamery to master the art of making soft mould brie-style cheeses.

Local sourcing: our milk is collected from dedicated local farms in the West Country to guarantee the highest quality and freshness.

Provenance: the Lubborn Creamery is situated in the valley of Cricket St. Thomas, South Somerset, which features ideal soils and a good rainfall producing lush sweet grazing.



Traditionally ripened soft cheeses from Somerset



Lubborn Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. This brie is an award-winning British soft cheese that helps operators to offer a point of difference to cheeseboards and recipes



Lubborn Somerset Camembert is rich and creamy with a soft edible white rind. By advertising its provenance, you can offer your customers a British alternative to the famous French classic, with a notable flavour difference which is the result of its local milk and production process.



Capricorn® Somerset Goat's Cheese has a particularly mild, clean and slightly nutty flavour and can be enjoyed at different stages of maturity. Our goats cheese is suitable for vegetarians & VegSoc approved.



CHEESE



BRIE



Somerset Brie
1.1kg



Somerset Brie
2.35kg

CAMEMBERT



Somerset Camembert
220g

GOAT'S CHEESE



Capricorn Goat's Cheese
100g



Capricorn Goat's Cheese
1.1kg

We also produce goat's and cow's salad cheeses. Please contact us for more information.



“Unlike many dairy farms, we only milk our cows once a day. It makes for a happier cow and better milk – higher in butterfat and protein, so perfect for making cheese.”

Rory, Seriously® Strong Farmer



Seriously Tasty, made in Scotland

For 150 years, we’ve been making our distinctive and delicious cheddar in an unspoilt corner of rural South West Scotland.

Our cows roam open pastures seasonally, feeding on the lush, green grass that provides the finest UK milk for our creamery in Stranraer.

The wild landscape gives us milk high in butterfat and protein perfect for our cheese-making so that our Cheddar is characterful with a truly distinctive taste.

It typically takes over 14 months to make our award-winning cheddar. Those months give our cheese-graders time to pinpoint the exact moment our Seriously® Strong Cheddar has perfectly matured.

The calcium lactate crystals developed during the long maturation process, give a tantalizing crunch alongside a complex taste that’s tangy, with a hint of caramel that’s unlike any other cheddar.





CHEESE



BLOCK CHEDDAR



**Seriously Strong
Vintage White**
20kg



**Seriously Strong
Vintage White**
300g



**Seriously Strong
Extra Mature White**
20kg



**Seriously Strong
Extra Mature White**
2.5kg



**Seriously Strong
Extra Mature Coloured**
2.5kg



**Seriously Strong
Extra Mature White**
350g



**Seriously Strong
Extra Mature Coloured**
350g



**Seriously Strong
Extra Mature White**
200g



**Seriously Strong
Extra Mature Coloured**
200g



**Seriously Strong
Mature White**
350g

SPREADABLES



**Seriously Strong
Original Spreadable**
125g



**Seriously Strong
Lighter Spreadable**
125g



**Seriously Strong Lighter
Caramelised Onion Spreadable**
125g



**Seriously Strong
Vintage Spreadable**
125g



**Seriously Strong
Smokey Spreadable**
125g



**Seriously Strong
Original Squares**
8 x 16.7g



**Seriously Strong
Lighter Squares**
8 x 16.7g

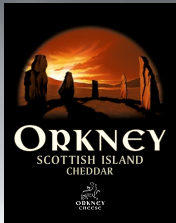
GRATED CHEDDAR



**McLelland Mild
Grated**
2kg



**McLelland Mature
Grated**
2kg



A TASTE OF EXTRAORDINARY TRADITION

Orkney Island Cheddar is created from milk produced on the Orkney Isles. Revered by top chefs and cheese lovers alike, it owes its very special taste to the unique Island surroundings and the unusual production method.

In 2013 Orkney Cheddar was awarded a PGI (Protective Geographical Indication) which means you can be sure it only ever comes from one place: Orkney!



CHEDDAR



Orkney Medium Coloured
2.5kg



Orkney Mature Coloured
2.5kg



Orkney Mature White
2.5kg



Orkney Cheddar is typically matured for 6 to 14 months ranging from Medium to Mature flavour profiles. Orkney cheddar tastes creamy and mellow with a slightly sharp, savoury flavour. The colour is bright and even, while the body is firm, smooth and silky.



Orkney Medium Coloured
200g



Orkney Mature Coloured
200g



Orkney Mature White
200g



NO. 1 SCOTTISH CHEDDAR IN SCOTLAND

The McLelland family launched Galloway® in 1959. More than 50 years of experience producing an iconic brand, voted Scotland's favourite cheese by Scottish families.

Galloway® is a quality and versatile medium cheddar, that now also exists in Mature. Traditionally available in block format, Galloway® is also available in slices, grated and spreadable format.



CHEDDAR



Galloway Medium Coloured
20kg



Galloway Medium Coloured
2.5kg



Galloway Medium Coloured
200g



Galloway Medium Coloured
350g



Galloway Mature Coloured
350g



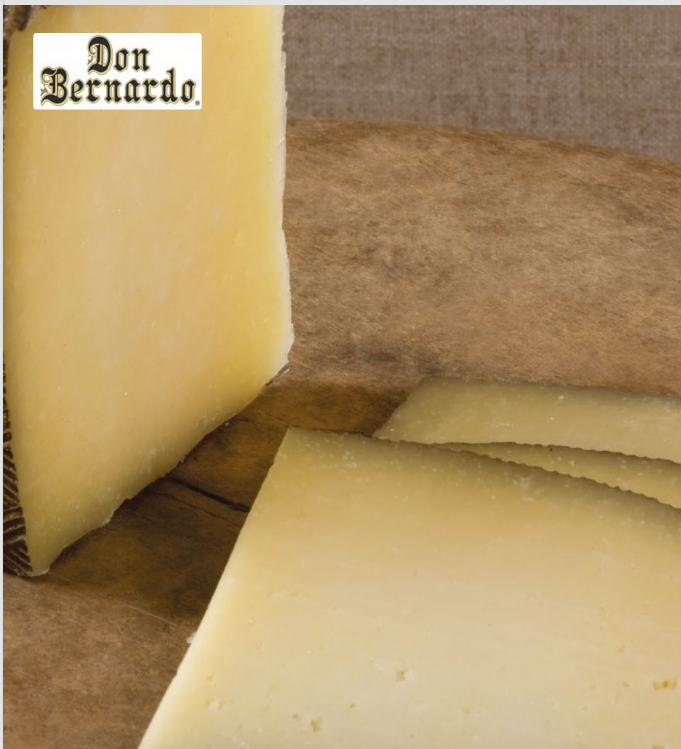
Galloway Medium Grated
200g



Galloway Medium Slices
200g



SPECIALITY CHEESES



Don Bernardo is Spain's No1 Manchego. Made in the "Castilla La Mancha" region in central Spain, this PDO (Protected Designation of Origin) cheese is made with pasteurised sheep's milk, which gives Manchego its intense distinctive flavour and its smooth body.



Don Bernardo Manchego
4.2kg



Soci t , the leading producer of Roquefort since 1863, is world renowned. Under PDO regulations protecting the production of Roquefort, it can only be made by seven producers from specially selected raw milk from the Lacaune breed of ewe, which means Soci t  Roquefort is much more than just another blue cheese!



Soci t  Roquefort
1.3kg

For other specific Speciality Cheeses, please contact our customer service.





BUTTER

- ▶ Block
- ▶ Spreadable
- ▶ Portions



BUTTER



BLOCK



Président Unsalted Butter Block
250g



Président Slightly Salted Butter Block
250g



Président Unsalted Butter Roll
250g



Rachel's Organic Unsalted Butter Block
250g



Rachel's Organic Lightly Salted Butter Block
250g

SPREADABLE



Président Unsalted Spreadable
250g



Président Slightly Salted Spreadable
250g

PORTIONS



Président Unsalted Butter Portion
125x8g







MILK & CREAM





Rachel's

Since Rachel's® began in 1984, we've been passionate about making utterly delicious dairy produce. All our products are made using high quality organic ingredients and nothing else to create the most sumptuous flavours, which we know you love as much as we do. Our cows are free to graze seasonally in pastures rich in lush green grass and clover, untreated with any artificial fertilizers or pesticides to produce naturally nutritious dairy products.

Rachel's... Deliciously Organic

“ Rachel's Organic milk

lends itself to coffee, this is due to its consistency of feed to the cattle that leads to its beautiful texture that is created during the steaming process. The micro foam holds for a very long time, doesn't degrade and clings all the way down the cup. The fat content is perfect and adds to the cup quality instead of over bearing it.

Matt Beynon - Paul Wogan Coffee Barista **”**



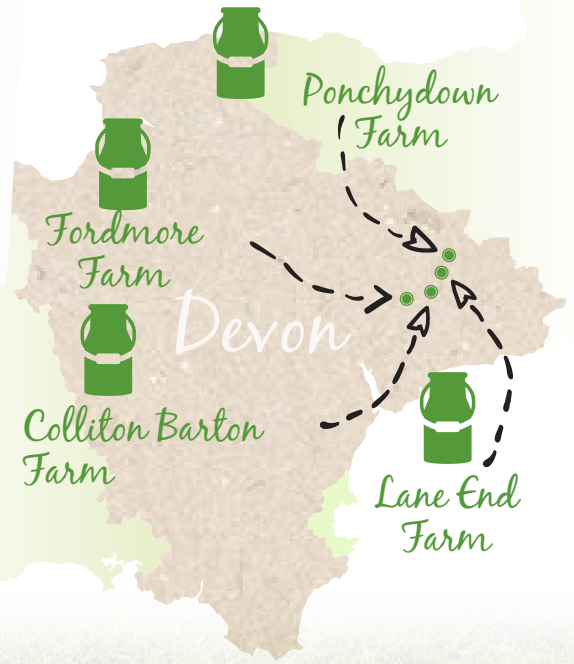
Our products:

- Organic
- Suitable for vegetarians
- A source of calcium



“Organic milk is such a key ingredient for **PRET**, it works hand in hand with the organic coffee and tea we use. We have been using *Rachel's milk* for almost **15 years**. This has been a real business partnership with Lactalis and the **farmers** involved in supplying our milk.

Jason Campbell, Pret



5 reasons why you should choose organic dairy



1.

No system of farming has milk with higher levels of omega 3 fatty acids.



2.

Reduced exposure to antibiotics. Soil Association standards ban the routine use of antibiotics for organic farm animals so the risk of the spread of antibiotic resistance bugs is reduced.



3.

Organic dairy products are guaranteed to be free from many of the artificial food colours and preservatives that could be added to some products during conventional production.



4.

No dairy cows enjoy higher welfare standards than organic cows. Standards cover their living conditions, diet as well as transport and slaughter.



5.

Organic farms are havens for wildlife and provide homes for bees, birds and butterflies. There is up to 50% more wildlife than on non-organic farms.



Source: Soil Association



MILK & CREAM



MILK



Rachel's Organic Whole Milk
2l



Rachel's Organic Semi-Skimmed Milk
2l



Rachel's Organic Skimmed Milk
2l



Rachel's Organic Whole Milk
1l



Rachel's Organic Semi-Skimmed Milk
1l



Rachel's Organic Skimmed Milk
1l



Over the years, Rachel's® has won numerous awards for the quality of its products and its innovation including 'Great Taste' awards, 'Wales the True Taste' awards and more recently the 'Good Dairy' award in 2016.

CREAM



Rachel's Organic Double Cream
1l



For smaller formats, please contact our customer service.





MEAT

- ▶ Sliced
- ▶ Whole



The history of Salami Galbani®
began in 1936 with a small deli meat
producer in the heart of Melzo, Italy.



Salami Galbani® *dal 1936*

Today over 200 devoted employees supply a wide range of whole and sliced meat across Europe with over 10,000 quality controls carried out each year on raw materials, production processes and final product to ensure you receive the best products.







MEAT



SLICED



**Galbani Salami
Milano Slices**
500g



**Galbani Prosciutto
Crudo Slices**
500g

WHOLE



**Galbani Salami
Milano**
2.5kg



**Galbani Salami
Napoli**
1.5kg



**Galbani Pancetta
Smoked**
2kg



Galbani Mortadella
3kg

For other specific Italian meats, please contact our customer service.







CHOOSE THE EXPERT AND ORDER NOW

1. Call our Customer Service Team **+44 1737 783 300**
2. Enquire by email **info.lactalisprofessional@lactalis.co.uk**

KEEP BROWSING

CHEESE

BUTTER

MILK & CREAM

MEAT

Lactalis McLelland Limited – Red Central, 60 High Street, Redhill, Surrey, RH1 1SH
Registered Office: The Creamery, Commerce Road, Stranraer, DG9 7DA
Registered No. 14583 Scotland