Reinhart[®] Direct

GOURMET AND IMPORTED SPECIALTIES

Gourmet Foodservice



SNOWDONIA CHEESE COMPANY

Nestled within beautiful valleys, lakes and mountains of North Wales the Snowdonia Cheese Company® was established in 2001. Using the finest ingredients Snowdonia has produced delicious, award-winning, unique, premium cheeses bursting with piquancy. These refreshingly unique truckles will add interest, flavor and color to any cheese board.



Snowdonia, Black Bomber Cheddar Product # KL336 • Size 4.4 lb. wheel

A mature pasteurized cow's milk cheddar, wrapped in black wax. Aged for 15-18 months. It is semi-hard, smooth and creamy. Black Bomber® has won awards at The Great British Cheese Awards, Nantwich International Cheese Awards, the World Cheese Awards and a Super Gold at Mondial Fromage in France.



Snowdonia, Red Storm Red Leicester Cheddar Product # KL344 • Size 4.4 lb wheel

A slightly firmer cheddar with a sweet, nutty flavor and a hint of caramel.

Aged for 15-18 months, and produced from pasteurized cow's milk.

Red Storm is a Nantwich International

Cheese award winner.



Snowdonia, Green Thunder Cheddar Product # KL340 • Size 4.4 lb. wheel

A semi-hard cheddar, with the perfectly balanced flavors of garlic and herbs. This pasteurized cow's milk cheese is carefully aged for 12-15 months. Green Thunder has been awarded a Gold medal at the Global Cheese Award.



Snowdonia, Red Devil Red Leicester Cheddar Product # KL346 • Size 4.4 lb. wheel

This semi-hard cheese delivers a slightly nutty flavor, combined with spicy pepper. It's a pasteurized cow's milk cheese that has been aged a minimum of 6 months. Red Devil was a Gold medal winner at the Nantwich International Cheese Awards.

DELIVERS WITHIN 2 BUSINESS DAYS

