



# Alexandrina Cheese

## Cheese Guide

# Welcome...

to our new Cheese Guide

Alexandrina's products are available in bulk to stock the shelves of your local providore or speciality shop, and we also supply the food service sector either direct from us, or through our trusted trade partners. Our products are the finest quality, easy to use and are competitively priced. If you have a focus on food trends, and are looking to use innovative approaches to your products on offer, consider using Alexandrina products with any new recipe development, or when you are optimising

existing recipes. This kind of innovation could propel your business into the front this season, and give you the edge you have been looking for. We know there is always lots of making, baking and creating in your kitchen and back of house, and you will be so proud to deliver something special to your customers, and they will be able to taste the difference.

We look forward to helping you deliver impeccable results.

*Dan & Krystyna McCaul*

- on behalf of The McCaul Family



The McCaul Family welcome you to taste our products, made exclusively with milk from our grass-fed cows. As cheesemakers since 2001, we have developed an exceptional catalogue of the finest Australian farmhouse cheeses, and dairy products.

Every cheese at Alexandrina Cheese is made and chosen with expert knowledge, and care for its unique quality, flavour and diversity. As a South Australian owned and operated business, we offer our collection to restaurants, as well as offering to independent grocers, delicatessens, farm shops, and providores.

# Guide to Alexandrina Cheese Care

Our cheesemakers have carefully selected, matured and cared for the cheese you have purchased, and so now it is up to you to look after it.

## STORE IT RIGHT

- Ideally keep all cheese and dairy products refrigerated at less than 4 degrees centigrade.
- You may keep the cheese in its original packaging, and store in a separate compartment or a large sealed plastic container in the refrigerator.
- You may wrap the cheese in cheese paper or beeswax wraps and store in a separate compartment or a large sealed plastic container in the refrigerator.

We have purposely chosen to mature some of our cheeses in cheesecloth, and our cheeses are coated in a protective wax.

This method creates a seal for the cheese for optimal maturing, and ensures limited bacteria growth.

Due to the nature of the cloth rind and wax being tough to cut through they require extra care and skill to ensure the customer receives the best possible result from cutting.

## GETTING A CLEAN CUT

Cutting the cheese can be easily done with a small paring knife, this cut does not need to be deep, it just needs to pierce through the wax and the cloth.

After this you can attempt to cut the cheese, and this can be easily done with a clean sterilized large sharp knife or by pulling a sharp wire through the cheese.

**TOP TIP** - to clean the wax from the knife, use hot water and a scourer.

## WRAP IT UP

Correctly wrapping your cheese at your establishment is very important to ensure the cheese does not dry or obtain bacteria growth.

The cheese will be presented to you in a vacuumed packed wrap with approximately eight weeks to use it by.

## LABEL & DATE

You may continue to use our bag to store the cheese to observe the label and date.

It is recommended that the cheese can be wrapped in fresh film or cheese paper.

The idea is to completely cover all the exposed areas of the cheese to reduce the risk of contamination of foreign microbes.

It is in your best interest to protect the cheese for optimal length of keeping, and to ensure quality for use.

- After maturation, once the cheese is cut it needs to be stored at less than 4 degrees centigrade.
- We recommend that you ensure the cheese is kept from touching any other goods in the refrigerator.
- Please ensure the hard cheeses are kept separately from the soft cheeses or mould ripened cheeses to prevent contamination.



**ENCOUNTER BAY  
EDAM**

**ALEXANDRIA  
CHEESE COMPANY**

**ENCOUNTER BAY  
EDAM**

<b>EDAM</b>	
ALL FOODS IN OUR BAY ARE MADE IN AUSTRALIA AND ONLY CHEESE IS ADDED TO THE MILK.	
MADE IN AUSTRALIA EDAM REGISTERED BELLA & C 100% PURE FROM AUSTRALIAN MILK	
NET WEIGHT 1000g	
Energy	1460
Total Fat	14.0
Carbohydrate	1.4
Protein	27.0
Fibre	0.0
Sodium	0.0
Calcium	130
Iron	0.0

MADE IN AUSTRALIA  
EDAM REGISTERED BELLA & C  
100% PURE FROM AUSTRALIAN MILK

NET WEIGHT 1000g

MADE IN AUSTRALIA

# Encounter Bay Edam



## ENCOUNTER BAY EDAM

Alexandrina's Encounter Bay Edam is presented in a showy red waxed ball, matured for 6 months. This cheese has a beautiful silky texture and conveys the characteristic round shiny eyes, and brings a nutty sweet flavour to the palate. We recommend a wine match to either a crisp white wine or a saucy summer rose.

**SERVE THIS CHEESE** | on a platter with almonds, apples, sundried apricots and celery greens.

**27.2% MINIMUM FAT** | available in a 1kg ball or 2kg ball, or various weighted wedges vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



### HANDCRAFTED EDAM CHEESE REQUIRES A SOAK IN A BRINE BATH | DID YOU KNOW?

Our Edam is held in a saturated brine which is prepared specially for salting the Edam balls. Usually the Edam cheese floats just below the brine surface, and occasionally needs an extra amount of salt sprinkled into the vat. At the end of the brine bath, the cheesemaker allows the surface of the Edam to dry for a day or so in a cool area with free movement of air. After this the Edam cheese is waxed into its traditional red coloured wax, and enters the maturing room for ripening.

### THERE IS A SPECIAL STEP IN THE PRODUCTION OF ALEXANDRINA EDAM | DID YOU KNOW?

The Edam curd is held under the whey with a large metal sheet, which acts to not only compact the curd, but allows much of the moisture in the curd to be retained.



**ALEXANDRINA**  
CHEESE COMPANY

**MT MAGNIFICENT GOUDA**

**GOUDA**  
MELT IN AMBER DELICIOUS TABLE USE IDEAL FOR SANDWICHES AND PLATTERS. HIGHLY PRIZED FOR ITS CRISP CRUST AND MILD, BUTTERY FLAVOR.

MADE IN AUSTRALIA  
KEEP REFRIGERATED BELOW 4°C  
USE BY: 7 DAYS FROM BREAKING SEAL

Made in Australia from all dairy products Australian ingredients

374g

ALEXANDRINA CHEESE COMPANY SNEYD ROAD, MT JAGGOD, SOUTH AUSTRALIA

NUTRITIONAL INFORMATION	
SERVING PER PACKAGE: 10	
SERVING SIZE: 37g	
PER 100g	
Energy	2862 kJ (686 kcal)
Protein	28.7g
Total Fat	27.5g
Fat, Saturated	14.2g
Carbohydrate	0.5g
Sodium	0.2g
Calcium	2.3g
Phosphorus	1.8g

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**ALEXANDRINA**  
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**MT MAGNIFICENT BABY GOUDA**

**BABY GOUDA**  
A BABY SIZE GOUDA CHEESE IDEAL FOR PLATTERS AND OUTDOOR ENTERTAINING. HIGHLY PRIZED FOR ITS CRISP CRUST AND MILD, BUTTERY FLAVOR.

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*Finest dairy products*

# Mt Magnificent Gouda



## MT MAGNIFICENT GOUDA

Alexandrina's Mt Magnificent Gouda is presented in a neutral wax wheel, matured for 6 months. This cheese has a buttery full cream Jersey milk Gouda, it has a warm golden colour with a delightful savoury flavour. It has a smooth supple texture for slicing. We recommend a crisp white wine or a local ale to complement the creamy taste in the cheese.

**SERVE THIS CHEESE** | on a platter with red pears, pecan nuts, and thompson seedless grapes.

**27.2% MINIMUM FAT** | available in a 3-4 kg wheel, or various weighted wedges vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



## MT MAGNIFICENT BABY GOUDA

Alexandrina's Mt Magnificent Baby Gouda is presented in a neutral wax wheel, matured for 6 months. This cheese has a buttery full cream Jersey milk Gouda, it has a warm golden colour with a delightful savoury flavour. It has a smooth supple texture for slicing. We recommend a crisp white wine or a local ale to complement the creamy taste in the cheese.

**SERVE THIS BABY CHEESE** | on a platter with red pears, pecan nuts, and thompson seedless grapes.

**27.2% MINIMUM FAT** | available in a 300g wheel.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**





**ALEXANDRINA**  
CHEESE COMPANY



# Mt Magnificent Spiced Gouda with Caraway Seeds

## MT MAGNIFICENT SPICED GOUDA WITH CARAWAY SEEDS

**MATURED FOR 6 MONTHS** | Mt Magnificent Spiced Gouda is a buttery full cream Jersey milk cheese showcased in a neutral wax; it has a warm golden colour with a savoury flavour. This cheese has a silky, supple texture and has a delightful aroma and flavour. We recommend a crisp white wine to complement the creamy dairy flavour profile in the cheese.

**SERVE THIS CHEESE** | on a platter with green pears, pistachio nuts, and crimson seedless grapes.

**27.2% MINIMUM FAT** | available in a 3-4 kg wheel, or various weighted wedges vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



## MT MAGNIFICENT SPICED BABY GOUDA WITH CARAWAY SEEDS

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**SERVE THIS BABY CHEESE** | on a platter with red pears, pecan nuts, and thompson seedless grapes.

**27.2% MINIMUM FAT** | available in a 300g wheel.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**







# Fresh Cheddar Curd

## FRESH CHEDDAR CURD

Alexandrina's Fresh Cheddar Curd is simply a fresh, unmaturred curd of the Cheddar cheese. This cheese is made in an open-vat using a traditional Cheddaring method, whereby the Cheddar Curd is stretched, milled and salted before being pressed in a special hoop. Alexandrina's Cheddar Curd has a pleasant mild, salty and savoury flavour, with a unique squeaky texture. Not only is Cheddar a cheese name, the term "cheddaring" describes the stretching step in production, where the large slabs of fresh curd are cut and stacked, and regularly hand-turned, to ensure maximum extraction of whey and even-development of acidity. Alexandrina Cheese are among only a handful of Cheddar producers in Australia today who include this important Cheddaring process.



**SERVE THIS CHEESE** | on a platter with any locally sourced accompaniment, or fry on a low-heat as you would fry a halloumi-style cheese. You can also use Alexandrina's Fresh Cheddar Curd to make Poutine, a Canadian dish of french fries and cheese curds topped with a brown gravy.

**33.8% MINIMUM FAT** | available in 250g or 500g bag.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**

## CHILLI CHEDDAR CURD

Alexandrina's Fresh Cheddar Curd is simply a fresh, unmaturred curd of the Cheddar cheese, with the addition of chilli flakes.

**33.8 % MINIMUM FAT** | available in a 250g bag.



If you have a focus on food trends, and are looking to use innovative approaches in your kitchen, ask for our delicious recipe | **Alexandrina curd kebabs with honey & soy baste** @josiewithers [alexandrinacheese.com.au/blogs/curds-whey](http://alexandrinacheese.com.au/blogs/curds-whey)



**ALEXANDRINA**  
CHEESE COMPANY

**MT JAGGED MATURE CHEDDAR**

**MATURED CHEDDAR CHEESE**

COOK UNMELTED. ADD TO PASTES, SANDWICHES, PASTRIES, SOUPS, SALAD DRESSINGS, SAUCES, BREADS, ETC.

**MADE IN AUSTRALIA**  
VEGETARIAN FRIENDLY. NO BLENDED OILS.  
USE BY: 2 DAYS FROM BREAKING SEAL.  
Keep in a cool, dry place. Refrigerate after opening.

**NUTRITIONAL INFORMATION**  
PER 100g

	Energy	Total Fat	Protein
Per 100g	1714kJ	27.0g	25.0g
Per 100g	408kcal	10.5g	9.5g
Per 100g	17.14g	0.27g	0.25g
Per 100g	40.8g	1.05g	0.95g
Per 100g	171.4g	2.70g	25.0g
Per 100g	408g	10.5g	25.0g

ALEXANDRINA CHEESE COMPANY - 3820 ROAD, MT JAGGED, SOUTH AUSTRALIA

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ALEXANDRINA CHEESE COMPANY - 3820 ROAD, MT JAGGED, SOUTH AUSTRALIA

# Mt Jagged Mature Cheddar



## MT JAGGED MATURE CHEDDAR

Alexandrina's Mt Jagged Mature Cheddar is presented in its cloth bound red wax rind. It is a cheese with a firm, smooth texture with nutty, savoury and slightly caramel flavour. This cheese is a handmade closed-textured, cloth-rinded Jersey milk Cheddar matured for over 6 months. This Cheddar is produced using traditional Cheddaring techniques in a 1,000-litre open vat. It has a warm golden colour, with a pleasing nose and a satisfying flavour profile. It has a gentle sharpness, balanced with a sweet mellow after-taste, and its flavour remains on the palate. Matches red and fortified wine.

**SERVE THIS CHEESE** | on a platter with feijoa paste, hazelnuts and dried figs.

**33.8% MINIMUM FAT** | available in a 5kg wheel, or various weighted wedges red wax or vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



## CHILLI CHEDDAR

Alexandrina's Chilli Cheddar is presented in its neutral wax rind.

It is a Chilli infused Cheddar cheese, handcrafted and aged to perfection under the watchful eye of the cheesemaker.

With a piquant depth of flavour and the heat of the chilli on the palate it is a delightful table cheese for any occasion.

**SERVE THIS CHEESE** | on a platter with bread sticks, on baked potatoes, grate over sweet potato fries, nachos or rice dishes.

**33.8 % MINIMUM FAT** | available in 200g vacuum pac.





**ALEXANDRINA**  
CHEESE CO.

**ALEXANDRINA VINTAGE CHEDDAR**

VINTAGE CHEDDAR CHEESE

COULD BE USED TO PERFECTION AS A MONTHLY GIFT TO YOUR FAVORITE PERSON. WE GUARANTEE YOUR SATISFACTION.

100% AUSTRALIAN MILK

CELEBRATING THE BEST CHEDDAR IN AUSTRALIA

MADE IN AUSTRALIA  
KEEP REFRIGERATED BELOW 4°C OR BELOW 39°F FROM OPENING SEAL

ALEXANDRINA CHEESE CO. 1250 CONNORS SNEYD ROAD, MT JAGGED, SOUTH AUSTRALIA

NUTRITIONAL INFORMATION	
PER 100g (3.5oz)	
Energy	1600kJ (380kcal)
Total Fat	27.0g
Saturated Fat	17.0g
Protein	25.0g
Carbohydrate	0.5g
Sodium	0.5g
Fibre	0.0g
Calcium	1000mg
Iron	0.2mg

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# Alexandrina Vintage Cheddar



## ALEXANDRINA'S VINTAGE CHEDDAR

Alexandrina's Vintage Cheddar is presented in its cloth bound black wax rind. It is a cheese with a firm, smooth texture with nutty, savoury and slightly caramel flavour. This cheese is a handmade closed-textured, cloth-rinded Jersey milk Cheddar matured for over 12 months. This Cheddar is produced using traditional Cheddaring techniques in a 1,000-litre open vat. It has a gentle sharpness, balanced with a sweet mellow after-taste, and its beautiful flavour remains on the palate. It is a grand Cheddar which is aged especially for a connoisseur of fine cheese. Matches red and fortified wine.

**SERVE THIS CHEESE** | on a platter with walnuts, quince paste and seasonal figs.

**33.8% MINIMUM FAT** | available in a 5kg wheel, or various weighted wedges black wax or vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



"Cheddar is not only a cheese name, the term "cheddaring" describes a special step in production where the large slabs of fresh cheddar curd are cut and stacked by Dan McCaul and his team. At Alexandrina Cheese the cheesemaker regularly hand-turns the large slabs of fresh cheddar curd, to ensure maximum removal of whey and development of even acidity. Alexandrina Cheese are one of only three cheddar producers in Australia today include this important cheddaring process."

Sonia Cousins, 2017 @cheesethedayau #TheCheeseMag





# Finniss River Romano



## FINNISS RIVER ROMANO

Alexandrina's Finniss River Romano is a piquant infused pecorino-style cheese, aged for over 24 months. This handmade cheese has an extraordinary pleasant taste and texture. It lingers long on the palate, with a delightful aroma and visual appeal. Match with red wine varietal.

**SERVE THIS CHEESE** | on a platter with pinenuts, sundried tomatoes and green olives. It is also versatile shaved on top of savoury dishes with basil, roast tomatoes and garlic.

**27.9% MINIMUM FAT** | available in a 10kg wheel, or various weighted wedges vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



## GRATED ROMANO

Our Alexandrina's Finniss River Romano is grated for your convenience. Enjoy its piquant flavour and aroma, generously sprinkled onto pasta dishes, soup, salads, toasties and in savoury baking.

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**27.9 % MINIMUM FAT** | available in 150g tub.





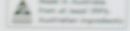
ALEXANDRINA  
CHEESE COMPANY

# JAMES FLAT PEPATO

**PEPATO**  
CLOTH RIND  
A PEPATO RIND  
FORMING CHEESE WITH  
PICKLED PLANTAIN AND  
MILK - 2 PLANTAIN STEMMES  
INGREDIENTS: PASTEURIZED  
SWISS CHEESE, MILK, MILK  
SALT, PHOSPHORUS, LACTIC  
ACID, POTASSIUM CITRATE



MADE IN AUSTRALIA  
KEEP REFRIGERATED BELOW 4°C  
USE BY: 7 DAYS FROM SEALING DATE



ALEXANDRINA  
CHEESE COMPANY

# JAMES FLAT PEPATO

**PEPATO**  
CLOTH RIND  
A PEPATO RIND  
FORMING CHEESE WITH  
PICKLED PLANTAIN AND  
MILK - 2 PLANTAIN STEMMES  
INGREDIENTS: PASTEURIZED  
SWISS CHEESE, MILK, MILK  
SALT, PHOSPHORUS, LACTIC  
ACID, POTASSIUM CITRATE

**NUTRITIONAL INFORMATION**  
PER 100g (3.5oz) (approximate)

Energy	1700kJ
Total Fat	25.0g
Total Protein	25.0g
Total Carbohydrate	0.0g
Total Fibre	0.0g
Total Sugar	0.0g
Sodium	0.0g
Calcium	1000mg
Phosphorus	1000mg

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ALEXANDRINA CHEESE COMPANY SHEYD ROAD, VIC 30880, AUSTRALIA

# James Flat Pepato



## JAMES' FLAT PEPATO

Alexandrina's James' Flat Pepato is a piquant peppercorn infused romano-style cheese, aged by Dan McCaul for 24 months. This handmade cheese has an extraordinary pleasant taste and texture. It lingers long on the palate, with a delightful aroma and visual appeal. Don't bother with adding salt or fresh cracked pepper - Pepato always does the talking.



**SERVE THIS CHEESE** | on a platter with tomatoes, grapes, asparagus and kale chips.

**27.9% MINIMUM FAT** | available in a 10kg wheel, or various weighted wedges vacuum packed.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**

## GRATED PEPATO

Our Alexandrina's James Flat Pepato is grated for your convenience. Enjoy its piquant flavour and aroma, generously sprinkled onto pasta dishes, soup, salads, toasties and in savoury baking.

Alexandrina's James Flat Pepato is a piquant peppercorn infused Pecorino Romano-style cheese, matured for over 24 months. This handmade cheese has an extraordinarily pleasant taste and texture. It lingers long on the palate, with a delightful aroma and visual appeal.

**27.9% MINIMUM FAT** | available in 150g tub.

Gold Medal for Alexandrina's James Flat Pepato  
Gold Medal – International Cheese Awards,  
Staffordshire, England – July 2022.'





# Fleurieu Feta



## FLEURIEU FETA

Alexandrina's Fleurieu Feta is a light and creamy cow's milk feta matured in brine. This cheese is made with Skim Jersey Milk which has less than 14.5 % fat. This cheese has creamy zing - it is a firm cutting, versatile feta cheese that can be cubed and tossed through a green salad, or combined with spinach in a crusted pie, or served on an antipasto platter.

**SERVE THIS CHEESE** | on a platter with kalamata olives, dolmades and pickled octopus.

**33.8% MINIMUM FAT** | available in various weighted wedges vacuum packed, also available in 500g, 1kg, 3kg tubs.

**MADE IN AUSTRALIA FROM AT LEAST 99% AUSTRALIAN INGREDIENTS**



Over 20 years of award winning artisan

There is a difference between eating & tasting

#### HOW TO TASTE CHEESE

look > feel > smell > taste - you may expectorate (don't forget the swallow breathe), > record & > discuss

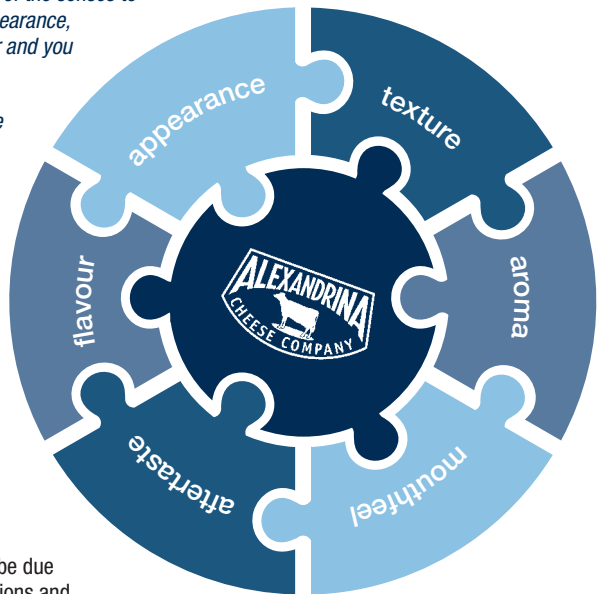
*"Sensory analysis is just that - using all of the senses to evaluate the cheese and record the appearance, texture, aroma, mouthfeel, taste, flavour and you may consider the aftertaste too"*

*"It's not about whether you like it dislike it, so its important to be as objective as possible and describe what your senses are experiencing"*

- An introduction to Cheese Sensory evaluation. Sonia Cousins, @cheesethedayau - Cheese the Day 2016

Due to maturation differences and traditional complicated cheesemaking making procedures, each of our cheeses can have different characteristics, including a variation in aroma and flavour. You will find that two Alexandrina Cheeses are never exactly alike, cheese made in summer differ to cheese made in the spring. These seasonal differences can be due to environmental factors, pasture conditions and variations in temperature. The cheese maker also has a part to play, each having a different style and influence at the open vat. We know this is one of the best attributes of our single-origin Jersey herd and producing traditional style cheeses with our 120-year-old family recipes.

**We are always learning!**



*cheese and dairy produce...*



Alexandrina's products are available in bulk to stock the shelves of your local providore or speciality shop, and we also supply the food service sector either direct from us, or through our trusted trade partners.

Our products are the finest quality, easy to use and are competitively priced. If you have a focus on food trends, and are looking to use innovative approaches to your products on offer, consider using Alexandrina products with any new recipe development, or when you are optimising existing recipes. This kind of innovation could propel your business into the front this season, and give you the edge you have been looking for.

We know there is always lots of making, baking and creating in your kitchen and back of house, and you will be so proud to deliver something special to your customers, and they will be able to taste the difference.

We look forward to helping you deliver impeccable results.





**Available Australia-wide  
direct from the rolling hills  
of the Fleurieu Peninsula,  
South Australia.**



Alexandrina Cheese Company  
36 Sneyd Road, Mt Jagged  
South Australia  
PO Box 670  
Mt Compass SA 5210

**08 8554 9666**

[admin@alexandrinacheese.com.au](mailto:admin@alexandrinacheese.com.au)

**for wholesale enquiries**

Crafted to perfection, Alexandrina's exceptional cheeses deliver impeccable results.