



Nick Hodgetts produces the Hodgetts range of award winning cheeses at Pond Farm, a small family run farm in the beautiful Worcestershire countryside. The cheeses are created using a combination of local ingredients and mature cheddar to bring exciting new flavour combinations to the consumer. Hereford Hop is the best known cheese in the range, made to a traditional recipe and rolled in locally grown and dried hops to give the cheese a rich and distinctive taste. The cheeses are available in both retail and whole cheese formats.

- Distinctive flavours using local ingredients
- Blended with West Country Cheddar matured for at least 9 months
- Hand-made on the farm in rural England
- Available in retail packs and whole cheeses

Description Product	Pack Weight	Case Size	Shelf Life
<b>Retail</b>			
Cheddar Cheese with Worcester Honey & Figs	150g	8	
Cheddar Cheese with Hereford Hop	150g	8	
Cheddar Cheese with Ale & Mustard	150g	8	
Cheddar Cheese with Worcester Sauce	150g	8	
Cheddar Cheese Year Round Selection Pack	240g	8	
<b>Foodservice</b>			
Cheddar Cheese Half Moon with Worcester Honey & Figs	1.4kg	1	
Cheddar Cheese Half Moon with Hereford Hop	1kg	2	
Cheddar Cheese Half Moon with Ale & Mustard	1kg	2	
Cheddar Cheese Half Moon with Worcester Sauce	1kg	2	