

MAFFRA NEW CHEESE CO.

Award-winning Artisan Australian Cheese

A high level of craftsmanship and sustainable production of cheese

Maffra Cheese are artisan hand-crafted by a Master Cheese-maker on a dairy farm near Maffra, in the heart of Gippsland's lush dairying country. The milk used to make Maffra Cheese is sourced mainly from Holstein-Freisian cows. No animal rennet is used in the manufacture of Maffra Cheese, so it is suitable for vegetarians.

Maffra Cheese is Halal approved by JAKIM Malaysia.

Handmade cheese is a rare commodity today, particularly when crafted in this way by an award-winning cheese maker.

The selection of these hand-crafted Maffra cheeses are halal certified for total enjoyment and peace of mind. They are a real winner when served with bread and biscuits, or add to salad, soup and dessert. Full of flavours and nutrition, Maffra Cheese taste superb and rich on its own. It can be added to desserts and serve as a snack - great for kids and adults alike. It also adds zest to a wonderful vegetarian dish.



4 fantastic Maffra Cheese to choose from:

- Maffra Peppercorn & Garlic Club Cheddar
- Maffra Pickled Onion & Chilli Club Cheddar
- Maffra Wensleydale & Cranberry Club
- Maffra Vintage Cheddar Cheese

Halal
approved by
JAKIM



Award-Winning Cheese

International Cheese Awards, Nantwich UK

Best Australian Cheese 2013
Best Australian Cheese 2014
Bronze Medal, 2014

World Cheese Awards, Birmingham UK

Gold Medal, 2012 & Silver Medals, 2013

Sydney Royal Cheese & Dairy Show

Gold Medals, 2015 & Silver Medals, 2014-2015

Australian Specialty Cheesemakers' Awards

Gold Medal, 2001, 2002, 2003, 2004, 2005, 2006,
2007, 2008, 2010, 2011
People's Choice Award, 2004
Grand Champion Cheese, 2005

Australian Grand Dairy Awards

Grand Champion Cheese, 2012
Champion Cheese, 2002, 2012

