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Rightly fully known as the 'King of English Cheeses', it takes its name from a village south of Peterborough. This Cheese has PDO status (Protected Designation of Origin) which means that it can only be produced to a specified recipe in the counties of Nottinghamshire, Derbyshire and Leicestershire.

It is smooth and creamy, with a slightly acidic taste when young. As it matures the texture becomes softer and creamier with a mellow flavour.

It also makes for an excellent dessert cheese.

**Varieties:**

White Stilton Blue Stilton

**Ingredients:**

Pasteurised Cows Milk, Salt, Rennet (Microbial), Mould Culture, Potato Starch, Starter Culture.

**Shelf Life:**

Format Dependent

**Packaging:**

Product to be supplied in food grade card board box with a heat sealed, clear plastic pouch. This may be subject to change depending on the format purchased.

Available Formats

Cutting

[ContactPDF](#) [1]

**Nutritional Information**

Energy KJ/Kcal	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Sodium	Salt
1698KJ/410KCal	23.7g	0.1g	0.1g	35g	23g	0g	0.78g	1.97g

**Quality Assurance:**

Packed in a protective atmosphere

Store below 5°C

Serve at Room Temperature

Once opened, consume within 5 days

All our cheese is produced to the highest European standards, and full specifications and quality control measures are available on request.

Suitable for Vegetarians

**Allergens:**

Milk

**Manufacturing Site and Health Mark:**

Nantwich Cheese Co Ltd, Waymills Industrial Estate, Whitchurch, Shropshire, SY13 1TT UK US043 EC

**Cut Pack Size:**

## Stilton <sup>[2]</sup>

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**Source URL:** <http://www.nantwichcheese.co.uk/cheese/stilton>