

# Cheddar Cheese: The UK's favourite cheese!



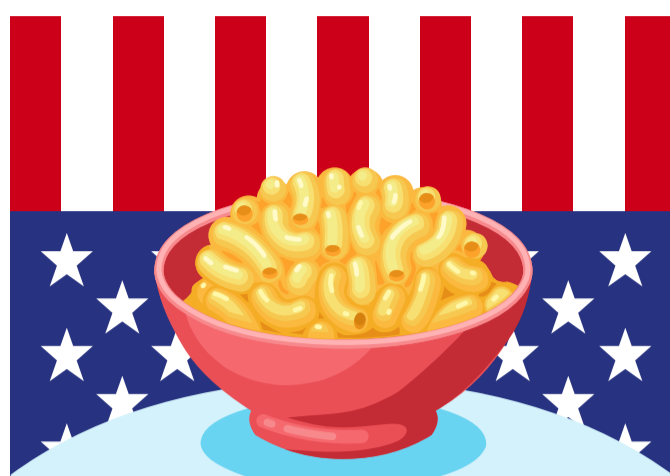
**Origin:** English village of Cheddar in Somerset.

**Created:** 12th century

It accounts for

# 51%

of the  
country's annual  
cheese market.

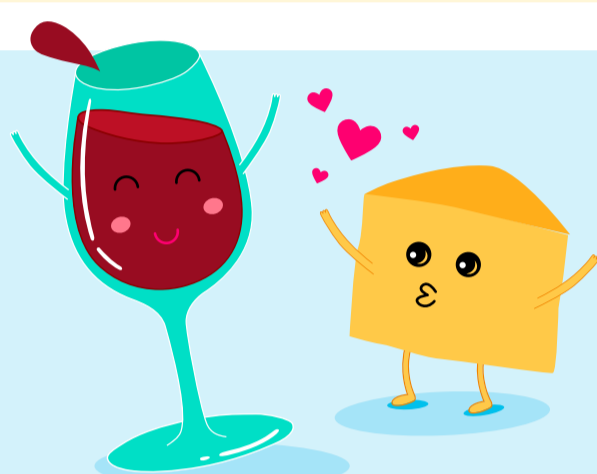


It is the **2nd** most popular  
cheese in the United States  
(used for Mac n' Cheese!)

## FUN FACT:

As a wedding gift,  
a huge wheel of cheddar  
cheese that weighed around  
(454 kg) was given  
to Queen Victoria in 1840.

# 1,000lb



## Want to pair cheddar with wine like a pro?

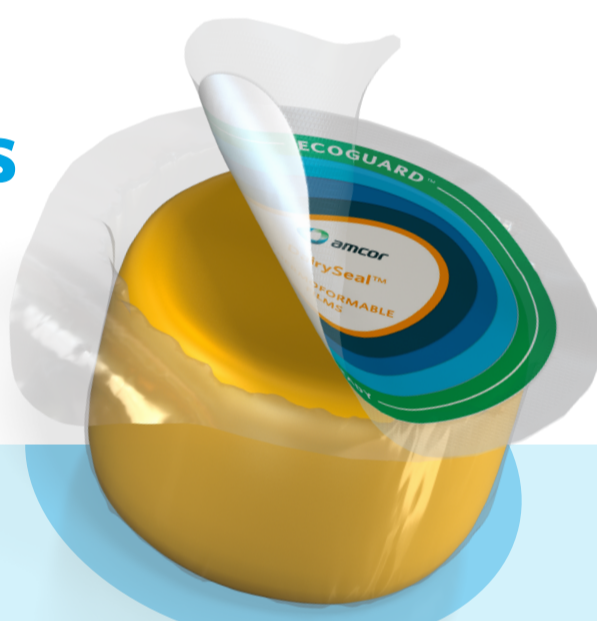
An aged Cheddar has  
a fattiness that matches  
up wonderfully with the  
mouth-drying tannins  
you'll find in many  
Cabernet Sauvignons.



to make **ONE POUND**  
of cheddar cheese

## Recycle-Ready Thermoforming Films

are the best option to ensure that  
your cheddar will keep its creamy  
and smooth flavor.



### Advantages of Recycle-Ready Thermoforming Films...



**High puncture and abrasion resistant**  
for increased product protection



**Tight & wrinkle-free packaging** thanks  
to good residual shrink & memory retention



**Excellent moisture and oxygen barrier**  
to keep cheese fresh



**More sustainable:** Recycle ready in the PE stream  
and with 55% lower carbon footprint



**High transparency and gloss for shelf presence**



Our **Valkeakoski plant in Finland** has 50 years  
of experience in  
delivering **top quality  
thermoforming films**  
and their technical  
experts offer complete  
**support in all the  
phases of the process.**



Did you know **89%**  
of European consumers  
indicate transparency  
is their **No. 1 criteria**  
for packaging of  
hard cheese.



[Read our report here](#)

Do you want to know more about  
packaging options for hard cheese?

Contact our experts at:  
[dairy-emea@amcor.com](mailto:dairy-emea@amcor.com)