



DAIRY COLLECTION



2023



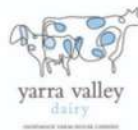
TABLE OF CONTENTS

MILK & CREAM | COW'S MILK
BUTTER | COW'S MILK
CHEESE | FRESH | CURD | COW'S MILK
CHEESE | FRESH | CURD | GOAT'S MILK | BUFFALO & COW'S MILK
CHEESE | WHITE MOULD | COW'S MILK
CHEESE | WASHED RIND
CHEESE | CHEDDAR & TERRITORIALS
CHEESE | HARD
CHOBANI YOGHURT
TAMAR VALLEY YOGHURT
FARMERS UNION YOGHURT
SO GOOD
VITASOY
COYO COCONUT YOGHURT





sepia
International



Sepia International Pty Ltd | Tel +613 9334 2268 | Email info@sepia.com.au
Suite 1 First Floor, 7 International Square, Tullamarine 3043, Victoria, Australia

MILK & CREAM | COW'S MILK



CODE 707109

MEANDER VALLEY DAIRY BUTTERMILK 600ML

Meander Valley Dairy Buttermilk is made the traditional way from the churns during butter production. Use it to enrich recipes such as pancakes or scones.



CODE 706413

MEANDER VALLEY DAIRY CLOTTED CREAM 100ML

Meander Valley Dairy warms locally-sourced Tasmanian cream the traditional way until a golden top develops which imparts a nutty flavour to the thick, spreadable cream.



CODE 705003

MEANDER VALLEY DAIRY CRÈME FRAÎCHE 200ML

Slow fermentation produces a delicate acidity – use to finish, both sweet and savoury dishes.



CODE 705774

LA CASA DEL FORMAGGIO MASCARPONE 1KG

Mascarpone is a thick, fresh cheese made from cream used in both sweet and savoury applications.



CODE 700390

BULLA DAIRY FOODS PREMIUM SOUR CREAM 2KG

Renowned for its rich smooth texture and extra creamy taste. It contains 35% milk fat so retains its shape for longer after serving.



CODE 700389

BULLA DAIRY FOODS THICKENED CREAM 35% 5LT

Easy to whip, returns excellent yields, holds well after whipping and under heat.

BUTTER | COW'S MILK



CODE 706985

LA CASA DEL FORMAGGIO DOUBLE CREAM 1KG

La Casa Del Formaggio Thickened Double Cream has a smooth, rich texture and fresh, creamy flavour, suitable for dolloping on desserts or using to thicken sauces.



CODE 703507

SELECTED BY WILL STUDD LE CONQUERANT BUTTER DEMI-SEL (LIGHTLY SALTED) BRICK 125G AOP



CODE 701411

LESCURE LIGHTLY SALTED BUTTER ROLL AOP 250G

Lescure Butter PDO is slowly cultured to produce a smooth and creamy texture, rich cream aroma with hints of hazelnut and a delicate grassy flavour.



CODE 701668

MEANDER VALLEY DAIRY CULTURED SALTED BUTTER ROLL 250G

Creamy and smooth, with a bright tang, this cultured butter is perfect with crusty bread.



CODE 705389

ISIGNY SAINTE-MERE UNSALTED PASTRY BUTTER SHEET 82% 1KG

The plasticity of this technical butter allows expert lamination of the dough which produces puff pastry of superb flavour and delicate, fine layers.



CODE 701413

LESCURE UNSALTED PASTRY BUTTER SHEET 84% AOP 1KG

Lescure Butter PDO is slowly cultured to produce a smooth and creamy texture, rich cream aroma with hints of hazelnut and a delicate grassy flavour.



CODE 702639

TATURA CONTINENTAL UNSALTED BUTTER 250G

Tatura Unsalted Butter is the perfect general-purpose butter, ideal for cooking and baking.



CODE 705928

DEVONDALE UNSALTED BUTTER 10KG

A versatile, Victorian butter in a manageable food service format.

CHEESE | FRESH | CURD | COW'S MILK



CODE 702688

THAT'S AMORE CHEESE BOCCONCINI 1KG

Bocconcini means 'little mouthfuls', and while smaller in size than the larger mozzarella form, offer the same delicious flavour.



CODE 705777

LA CASA DEL FORMAGGIO TRADITIONAL BOCCONCINI 1KG

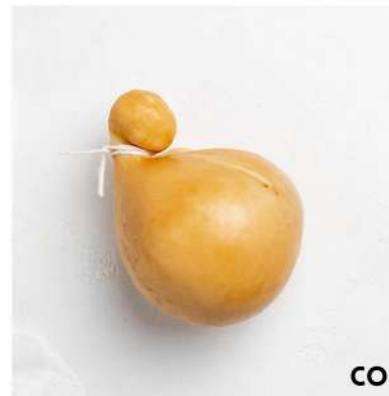
Milky with a delicate tangy finish, Bocconcini can be served fresh or melted.



CODE 700595

THAT'S AMORE CHEESE BURRATA 125G

Enjoy with crusty bread and a drizzle of olive oil or torn and scattered over pasta.



CODE 705510

THAT'S AMORE CHEESE CACIOCAVALLO SMOKED 850G

Stretched by hand into a teardrop shape, the aged Caciocavallo is smoked over natural beechwood to take on this smokey, salty flavour.



CODE 705776

LA CASA DEL FORMAGGIO CHERRY BOCCONCINI 1KG

Milky with a delicate tangy finish, Cherry Bocconcini can be served fresh or melted.



CODE 702641

TATURA CREAM CHEESE 2KG

Tatura Cream Cheeses' mild flavour lends itself well to both savoury and sweet applications.



CODE 700570

YARRA VALLEY DAIRY COW CURD 1KG

This soft, spreadable, fluffy cow's milk curd is a versatile ingredient in both sweet and savoury dishes.



CODE 701407

LEMNOS FOODS FETTA 2KG

Lemnos Foods Fetta is a versatile, Danish style Fetta with a smooth texture and creamy flavour.



CODE 706459

SCHULZ ORGANIC DAIRY FETTA IN BRINE 200G

This organic single origin Fetta in brine from Schulz Organic Dairy is salted and cut into small cubes by hand.



CODE 703456

THAT'S AMORE CHEESE FIOR DI LATTE 1KG

Fior di Latte is a plump mozzarella ball with a high moisture content and a milky flavour.



CODE 704903

L'ARTISAN CHEESE – ORGANIC HALOUMI 200G



CODE 706919

YARRA VALLEY CHEESE SALTED HONEY COW 120G

When grilled the crisp brown surface on this organic cheese adds a delicious contrast to the smooth interior.



CODE 707394

THAT'S AMORE CHEESE MINI BURRATA 1KG

Containing Stracciatella, these Mini Burratas have slightly firmer texture than larger formats, which along with their small size, makes for easy handling and portioning.



CODE 701529

PROVEDORE FRESH CHEESE PUGLIA MOZZARELLA 1.4KG

Excellent melting and stretching properties make Puglia Mozzarella the perfect choice for pizza and pasta dishes.



CODE 705193

THAT'S AMORE CHEESE OAXACAN MEXICAN CHEESE 1KG

This Mexican-style cheese is also known as 'string cheese' due to its unique form. It has a mild, creamy flavour with a salty-sour tang.



CODE 706923

YARRA VALLEY CHEESE PERSIAN FETTA 350G



CODE 702443

SCHULZ ORGANIC DAIRY QUARK 365G

Originating from Central Europe, this versatile product that has a mild tartness and thick spreadable consistency.



CODE 700051

ALBA CHEESE RICOTTA 375G

Made with fresh whey and cow's milk Alba Cheese Ricotta has an exquisitely mild, creamy flavour and is gleaming white in colour, exhibiting a delicate texture that is soft and silky.



CODE 700054

THAT'S AMORE CHEESE SCAMORZA AFFUMICATA 1KG

Smoking over Beechwood imparts a golden colour and genuine smokey flavour but doesn't overwhelm the milky tones of the cheese.



CODE 707546

THAT'S AMORE CHEESE SCAMORZA BIANCA 275G

The milky and bright flavour of this cheese makes it a good choice for melting on pizza, lasagne, eggplant parmigiana, in toasties and baked pasta dishes.



CODE 706267

ALBA CHEESE SHREDDED MOZZARELLA 500G

Alba Cheese Shredded Mozzarella has excellent melting properties and is well suited for use in pizza and pasta dishes.



CODE 702701

THAT'S AMORE CHEESE STRACCIATELLA 2KG

Stracciatella is found at the heart of every Burrata and is an indulgent combination of thin ribbons of mozzarella bathed in cream.

CHEESE | FRESH | CURD | GOAT'S MILK | BUFFALO & COW'S MILK



CODE 705386

JACQUIN BUCHETTE ASH 100G

Jacquin Buchette Ashed is a mild and tangy fresh chevre with a slightly moist texture and a dusting of ash that contrasts beautifully with the pure white interior.



CODE 704693

FROMAGERIE JACQUIN BUCHETTE GARLIC & HERBS 100G

A mild and tangy fresh chevre with a moist texture, flavoured with local garlic and fresh French herbs.



CODE 702462

SEVRE & BELLE CABRIDOUX 125G

A popular breakfast spread, Cabridoux is so delicately flavoured that it can be enjoyed by everyone.



CODE 701695

MEREDITH DAIRY CHEVRE ASHED 150G

This ash covered goat's cheese has a moist texture with a creamy and a distinctive fresh lemon flavour.



CODE 707196

MEREDITH DAIRY CHEVRE DILL 80G

The addition of locally grown, fresh dill perfectly complements the tangy flavour of the cheese, delicious with smoked salmon.



CODE 702988

WOODSIDE CHEESE WRIGHTS LEMON MYRTLE CHEVRE 150G

Lightly rolled in local lemon myrtle this herbaceous chevre is light and delicate.



CODE 704130

DELICAPRA CHEVRE 1KG

Soft enough to spread with a moist mouth-feel and fresh zingy citrus like flavour. Perfect straight from the no but is also a versatile ingredient to cook with.



CODE 705724

MEREDITH DAIRY CHEVRE PEPPERBERRY 150G

Meredith Pepperberry has a fruity sweetness with a peppery note at the back of the palate. There is a subtle undertone of cloves, mint and cranberry.



CODE 702980

WOODSIDE CHEESE WRIGHTS CHEVRE 150G

This fresh chevre has a mild flavour with a lemony, acidic tang.



CODE 702993

WOODSIDE CHEESE WRIGHTS SALT BUSH CHEVRE 150G

This delicate Woodside chevre is lightly rolled in local the saltbush flakes – fabulous on your cheese board.



CODE 706920

YARRA VALLEY CHEESE FRESH GOATS CHEESE 120G



CODE 703012

YARRA VALLEY DAIRY GENTLE GOAT 120G

This fresh chevre has a crisp, bright goat's milk flavour and a vibrant acidity with hints of citrus.



CODE 701699

MEREDITH DAIRY GOAT CURD 1KG

Meredith Dairy Goat Curd has a light, fluffy texture and a mild, refreshing goat's milk flavour. It is widely used in both sweet and savoury recipes



CODE 702968

SELECTED BY WILL STUDD APHRODITE HALLOUMI 250G

Halloumi has been known as the traditional cheese of Cypriot shepherds. This authentic, handmade product has a delicious flavour and texture.



CODE 701700

MEREDITH DAIRY MARINATED GOAT CHEESE 2KG

This iconic Marinated Goat Cheese is made from 100% goat's milk and marinated in Australian Extra Virgin Olive Oil blended with fresh garlic, thyme and black peppercorns.



CODE 703616

THAT'S AMORE CHEESE BUFFALO BOCCONCINI 1KG

Under the spun layers of this mixed-milk cheese, you will find the texture is soft and supple with a milky flavour.



CODE 703892

THAT'S AMORE CHEESE SMOKED BUFFALO MOZZARELLA 1KG

A gentle smoking over traditional Beechwood imparts a smoky flavour and a golden colour to each ball of spun curd.



CODE 707011

THAT'S AMORE RICOTTA BUFFALO 200G

Our award-winning buffalo ricotta is a traditional whey cheese that is made from buffalo milk. Buffalo ricotta is smoother and creamier than cow's milk ricotta.



CODE 705445

PECORA DAIRY YARROWA 2KG

Yarrowa's flavour reflects the local soil, pasture and season with micro-flora encouraged to grow within the cheese and upon it's natural rind.



CODE 701738

SELECTED BY WILL STUDD BARREL AGED FETA 170G

Packed in brine and matured for three months, the soft milk texture and lingering lemony finish are sure to please.



CODE 707394

SELECTED BY WILL STUDD APHRODITE ORGANIC FETA PDO 200G

Packed in brine and matured for three months, the soft milk texture and lingering lemony finish are sure to please.



CODE 705485

SELECTED BY WILL STUDD APHRODITE GALOTYRI PDO 180G

Soft and spreadable, this pure white cheese has an unforgettable texture, a refreshing acidity and a delicious milky finish.



CODE 705599

MEREDITH DAIRY MARINATED GOAT CHEESE 550G

This iconic Marinated Goat Cheese is made from 100% goat's milk and marinated in Australian Extra Virgin Olive Oil blended with fresh garlic, thyme and black peppercorns.

CHEESE | WHITE MOULD | COW'S MILK



CODE 702077

ROUZAIRE BRIE AUX TRUFFES 1.5KG

When ripe this cheese has a rich and succulent texture and lingering flavour of Perigord truffles.



CODE 704460

SELECTED BY WILL STUDD MARQUIS BRIE 1KG

Made using fresh pasteurised milk sourced exclusively from a small herd of pampered cows, this special cheese has a distinct fungal aroma and barnyard flavours.



CODE 702081

ROUZAIRE COULOMMIERS 400G

Named after the small village of Coulommiers, this cheese is a close cousin of the more famous Brie de Meaux, but smaller.



CODE 702083

ROUZAIRE FOUGERUS 250G

When ripe the white mould has red and brown spots of discolouration but inside the paste is rich and full of earthy, savoury and vegetal tones.



CODE 705588

WOOMBYE CHEESE COMPANY ASH BRIE 720G

A delicious award winning ashed brie-style cheese made in Queensland.



CODE 702977

WOODSIDE CHEESE WRIGHTS CHARLESTON TINY 110G

A triple cream cheese, the Charlston Tiny's rich marigold coloured curd is a reflection of the pure Jersey milk of the farm where it's sourced.



CODE 707394

TARAGO RIVER CHEESE COMPANY GIPPSLAND BRIE 1.2KG

Jersey-Friesian milk, fresh from the farm, is enriched with cream to produce this buttery Australian Brie.



CODE 701710

MILAWA CHEESE CO BRIE 500G

Inspired by French Brie Milawa Brie is a mild, buttery, white mould cheese that develops a soft luscious texture and rich milkiness as it ripens.



CODE 701722

BONGRAIN BRIE MON PERE 1KG

A soft creamy texture and mild, rich flavour with a hint of mushrooms from the rind.



CODE 706917

YARRA VALLEY CHEESE BRIE 200G



CODE 700838

FROMAGER D'AFFINOIS BRIQUE [BUCHE] D'AFFINOIS 1KG

A silky mouth feel and creamy subtle flavour have made this cheese one of the world's most sought after.



CODE 700841

FROMAGER D'AFFINOIS DOUBLE CREME 2KG

A silky mouth feel and creamy subtle flavour have made this cheese one of the world's most sought after.



CODE 704759

FROMAGER D’AFFINOIS GARLIC & HERBS 2KG

Infused with garlic and fine herbs throughout the paste, then enrobed with a selection of dried herbs this is a striking addition to any cheese platter.



CODE 704633

SELECTED BY WILL STUDD LE PETIT DAUPHIN DOUBLE CRÈME 200G

This delectable treat is ideally served at room temperature close to the use-by date, after the centre has broken down to a soft unctuous texture, with a distinctive creamy lactic finish.



CODE 705317

FROMAGER D’AFFINOIS PETIT D’AFFINOIS 150G X 8

A silky mouth feel and creamy subtle flavour have made this cheese one of the world’s most sought after.



CODE 704758

FROMAGER D’AFFINOIS CHILI & PEPPER 2KG

Made with added cream and infused with red capsicum, red jalapeno chili and cayenne, the rich paste has a spicy finish.



CODE 700840

FROMAGER D’AFFINOIS DOUBLE CREME WITH TRUFFLES 2KG

Distinguished by its silky texture, the addition of truffles make this a luxurious component to any cheese platter.



CODE 705976

L’ARTISAN CHEESE – ORGANIC GRAND FLEURI 1.2KG

Made from organic milk with added cream this cheese has a rich yellow coloured interior that as it ripens develops a buttery texture and mild, creamy flavour.



CODE 702079

ROUZAIRE BRILLAT SAVARIN 500G

Brillat Savarin is a classic and original triple-cream cheese and is lusciously creamy and sinfully rich.



CODE 702962

SELECTED BY WILL STUDD BRILLAT SAVARIN 200G

Deliciously creamy with a slightly chalky centre when young, the texture gradually breaks down until it can be scooped from the centre with a spoon.



CODE 701419

LINCET LE DELICE DE BOURGOGNE 2KG

With a dense, creamy texture similar to that of ice cream when young, the fluffy white rind breaks the paste down to become soft and silky when ripe.



CODE 704760

FROMAGER D'AFFINOIS EXCELLENCE 2KG

The delicious extra cream that gives 'Excellence' an elegant, silky-buttery mouth feel that adds to the enjoyment of this cheese.



CODE 701369

L'ARTISAN CHEESE - ORGANIC EXTRAVAGANT 600G

A surface ripened organic white mould cheese that is a very decadent addition to your cheese board.



CODE 706218

FROMAGERIE GUILLOTEAU SAINT ANGEL TRIPLE CREAM 780G

Saint Angel has a velvety covering of fine, white, mould and a soft, luscious texture, this cheese has a very clean finish on the palate. It is rich, sweet and decadent.



CODE 704085

**WOOMBYE CHEESE COMPANY TRIPLE CREAM BRIE
200G**

Enhanced with extra cream this is decadent, award winning triple cream cheese.



CODE 701383

**SELECTED BY WILL STUDD LE CONQUERANT
CAMEMBERT 250G**

This Camembert is a close cousin of the AOC product and with its strong aromatic hints of wet straw, brassica and apples



CODE 700911

**FROMAGERIE GRAINDORGE PETIT CAMEMBERT
150G**

Regional milk and the natural ripening process ensure the distinctive flavour and aroma development of real Camembert.



CODE 702080

ROUZAIRE CAMEMBERT 250G

When ripe the light-yellow pâté will showcase distinctive mushroomy, yeasty, almost meaty flavours.



CODE 704781

MILAWA CHEESE CO. CAMEMBERT 150G

Made in the normandy style with locally sourced milk from nearby Whorouly, Milawa Camembert has a velvety, soft, mild white bloomy rind and a thick buttery interior.



CODE 704634

TRINITY CELLARS CAMEMBERT 450G



CODE 704319

JEAN PERRIN LE SECRET DES LYS 80G

Evoking fresh, earthy and mushroom aromas, its dense cake-like texture dissipates quickly and melts in the mouth.



CODE 705320

L'ARTISAN CHEESE – ORGANIC MARCEL 180G

Marcel is handmade with organic cow's milk and a geotrichum mould surface. A young cheese is firm to touch and mild in flavour which softens and becomes more pungent as it ripens.

CHEESE | WHITE MOULD | GOAT'S MILK



CODE 704908

HOLY GOAT BRIGID'S WELL 650G



CODE 06305

JACQUIN BUCHE DE LUCAY 800G

Fresh, salted curds are covered with *Penicillium Candidum* and ripened in humid rooms to encourage the moulds to form a velvety white coat.



CODE 701105

FROMAGERIE JACQUIN BUCHE DE MONTRESOR 250G

Distinguished by the straw that runs through the centre, this cheese has been made for around a thousand years.



CODE 702977

WOODSIDE CHEESE WRIGHTS CHARLESTON TINY 110G

A triple cream cheese, the Charlston Tiny's rich marigold coloured curd is a reflection of the pure Jersey milk of the farm where it's sourced.



CODE 701103

**FROMAGERIE JACQUIN CROTTIN CHEVREFEUILLE
50G**

A small ivory coloured cheese with a wrinkly surface and a velvety texture. Clean lactic flavours are complimented by a citrus tang.



CODE 700839

FROMAGER D’AFFINOIS FLORETTE 1KG

A hexagonal shaped cheese that has the d’Affinois silky consistency that we all know and love and a delicate goat’s milk flavour



CODE 703625

HOLY GOAT LA LUNA BABY 50G



CODE 701104

FROMAGERIE JACQUIN ROND DU CHER 150G

Traditionally made using raw milk, his pasturised version is matured in the traditional manner under a coat of salted ash.



CODE 703005

**YARRA VALLEY DAIRY BLACK SAVOURINE LOG
200G**

This matured Australian goat’s milk cheese has a delicate dusting of vegetable ash that provides a striking contrast to the white cheese within.



CODE 701030

HOLY GOAT SKYLA 110G

CHEESE | WASHED RIND



CODE 704091

WOOMBYE CHEESE COMPANY BLACKALL WASHED RIND 200G

This award winning washed rind cheese has a golden, orange coloured rind with a savoury, yeasty flavour becoming more robust as it ages.



CODE 704118

FROMAGER D'AFFINOIS CAMPAGNIER 2KG

Campagnier is a subtle washed rind cheese with a deep amber coloured rind.



CODE 705585

FROMAGERIE BERTHAUT 'LE PETIT' 60G

A characteristic strong smell, sticky rind and smooth melting texture.



CODE 707370

JEAN PERRIN FROMAGER DES CLARINES 200G

Closely related to Vacherin Mont d'Or, it is at its best when the orange rind develops a 'ripple' and the interior breaks down to a rich sticky, creamy texture.



CODE 705588

TARAGO RIVER CHEESE COMPANY JENSEN'S RED 1.5KG

The flavour of this washed rind cheese is often compared to those other great Australian favourites- vegemite and beer.



CODE 701716

MILAWA CHEESE CO KING RIVER GOLD LOG 700G

This washed rind cheese has a slightly yeasty, lingering savouriness along with nutty highlights and a lovely creamy texture.



CODE 700837

**FROMAGERIE GERMAIN LANGRES PLATEAU AOP
180G**

This mild smooth textured washed rind cheese from the high plains of Langres in Champagne.



CODE 706104

**SELECTED BY WILL STUDD LE DUC GRAND
VACHERIN 1KG**

Bound with a thin ring of bark and ripened in a traditional wooden box, Le Duc Vacherin is best enjoyed when the smooth pinkish rind starts to ripple and bulge.



CODE 700915

**FROMAGERIE GRAINDORGE PONT L'EVEQUE AOP
1.5KG**

This cheese has a slightly sticky orange brown rind and very distinct strong smell. The interior is soft and creamy, with a slightly bitter vegetal finish.



CODE 703582

L'ARTISAN CHEESE – ORGANIC LE ROUGE 500G

With pungent flavours and aroma this a complex organic cheese with an oozy texture when ripe.



CODE 701375

**L'ARTISAN CHEESE – ORGANIC MOUNTAIN MAN
500G**

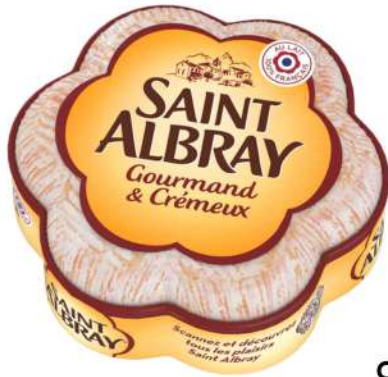
Mountain Man is subtle washed rind organic cheese inspired by the French Reblochon traditionally made in the Haute Savoie region in the French Alps.



CODE 701006

HAXAIRE PETIT MUNSTER AOP 125G

Famous for its pungent smell and sticky orange rind, the interior is a fine, soft and smooth consistency, with a meaty and slightly sweet flavour.



CODE 706659

FROMAGERIE DES CHAUMES ST ALBRAY 180G

Created over 40 years ago in the Béarn area in the Pyrenean foothills in Jurançon, Saint Albray is a classic among French cheeses.



CODE 701622

MAURI TALEGGIO PORTION DOP 200G

Mauri Taleggio is considered one of the finest DOP cheeses made in Italy.

CHEESE | BLUE MOULD



CODE 700477

CANTOREL BLEU D'Auvergne AOP 2.6KG

After 3 months an even spread of steely blue veins through the body of the cheese with a moist and slightly crumbly texture.



CODE 700850

SOCIÉTÉ LAITIÈRE DE LAQUEILLE BLEU DE LAQUEUILLE 1.2KG

This classic blue uses cows' milk collected from the surrounding valleys. With a smooth creamy richness it is complimented by a sweet well developed blue mould flavour..



CODE 700842

FROMAGER D'AFFINOIS BLUE 2KG

Mildly blue with the elegance of a satiny texture to linger with a sweet, blue, buttery aftertaste. Delicate enough to please everyone.



CODE 703925

SAINT ANGEL TRIPLE CRÈME BLUE 780G

This is true a one-of-a-kind French triple cream, blue mould cheese. Its soft, lush, velvety texture melts in the mouth



CODE 700927

J & L GRUBB CASHEL IRISH BLUE 1.4KG

Firm yet moist, with notes of fresh tarragon, white wine and a little salty on the outside. With age it mellows to a rounder, spicier style and the interior softens to an unctuous creaminess.



CODE 700478

OCCITANES FOURME D'AMBERT AOP

With a soft, sticky and dense texture and powdery grey blue natural rind this cheese is easily recognisable by its shape.



CODE 702630

TARAGO RIVER CHEESE COMPANY GIPPSLAND BLUE 1.5KG

This Australian farmhouse blue was inspired by an Italian Gorgonzola Dolce recipe.



CODE 701613

MAURI GORGONZOLA DOLCE DOP 1/8'S

The most popular form of Gorgonzola in Italy today, is known as Dolce or sweet Gorgonzola.



CODE 704956

MAURI GORGONZOLA DOLCE DOP 150G

The most popular form of Gorgonzola in Italy today, is known as Dolce or sweet Gorgonzola.



CODE 704819

MILAWA CHEESE CO. BLUE 150G

The rustic, mottled exterior gives way to a semi-soft interior with a buttery character and delicate sweet blue mould flavour.



CODE 700236

BERRY'S CREEK GOURMET CHEESE MOSSVALE BLUE 150G

Specially selected local milk creates a beautiful buttery yellow colour and creamy texture.



CODE 703731

LA PERAL BLUE CHEESE 2KG

This pasteurised cows milk blue cheese has a dense interior that gives way to a soft, moist texture with a sweet caramel flavour and savoury finish



CODE 702633

TARAGO RIVER CHEESE COMPANY SHADOWS OF BLUE 2KG

Mild and creamy, this mellow Australian blue is a good choice for those who are new to enjoying blue cheese.



CODE 700315

SAINT AGUR PORTION 125G

Made from cow's milk with added cream, this modern cheese was developed from an old monastery recipe as a cow's milk alternative to Roquefort.



CODE 704559

SELECTED BY WILL STUDD ORGANIC STILTON 8KG

This traditionally produced Stilton is carefully selected for its deliciously moist, creamy texture and salty blue syrupy finish.



CODE 706218

BERRY'S CREEK GOURMET CHEESE TARWIN BLUE 3KG

Taking its name from the local river, this cheese is made with local milk and a specially formulated recipe of cultures.



CODE 701788

ONETIK BLUETTE 3.5KG

The smooth, semi hard texture is laced with a web of blue mould which adds a salty blue kick to the lingering goaty flavour.



CODE 704461

SELECTED BY WILL STUDD LE MARQUIS CHEVRE BLUE 1KG

Will selected Le Marquis Bleu de Chevre for its enticing, mild, savoury blue flavours which gradually develop as the cheese ages.



CODE 701787

ONETIK BLEU DES BASQUES 5KG

Small pockets of salty blue moulds form in the cheese as it ripens, developing a nutty texture, and floral aftertaste reminiscent of the pastures of the high alpage.



CODE 705387

PAPILLON ROQUEFORT PORTION AOP 100G X 6

The oldest traditional French blue cheese, is made from raw sheep's milk and matured in the ancient underground caves of the Cambalou plateau.



CODE 707166

SELECTED BY WILL STUDD LE ROI CARLES ROQUEFORT AOP 1.3KG

Roquefort is recognised as the cheese of Kings and King of French cheese and the Carles family dairy is one of the smallest and most respected of the remaining producers.



CODE 704448

BERRY'S CREEK GOURMET CHEESE RIVERINE BLUE 150G

This award winning buffalo milk blue cheese has a soft and creamy texture with a light green, blue veining throughout.

CHEESE | CHEDDAR & TERRITORIALS



CODE 700399

CABOT CLOTHBOUND CHEDDAR 15KG

With its crystalline-flecked, moist and crumbly texture and sweet, tangy caramel flavour, his clothbound cheese is now recognised as one of the finest traditional cheddars produced in the USA.



CODE 706529

FORD FARM CAVE-AGED CHEDDAR 27KG

This cloth-wrapped cheddar is made by Ford Farm at their Ashley Chase Estate in West Dorset before being transported to limestone caverns in the village of Wookey Hole for maturation.



CODE 703945

MAFFRA CHEESE COMPANY CLOTH-ASHED CHEDDAR 150G

Maffra Cloth-Ashed Cheddar is a multi-award-winning cheddar. It has sweet upfront notes with complex after tones.



CODE 704630

QUICKE'S EXTRA MATURE CHEDDAR PORTION 150G

After fourteen generations of cheese making, Quicke's Clothbound cheeses capture the best expression of the grass, soil, seasons and history.



CODE 705588

PYENGANA DAIRY TRADITIONAL CLOTHBOUND CHEDDAR PORTION 150G

Handcrafted Clothbound Cheddar made using the finest milk from the pure pastures of Pyengana in Tasmania's North East.



CODE 703067

SELECTED BY WILL STUDD CLOTHBOUND FARMHOUSE CHEDDAR 24KG

This rare Cheddar has been carefully graded from a young age and matured for at least 18 months. The result is a classic Cheddar bursting with evocative flavours!



CODE 702024

MERCO VALDEON IGP 2.5KG

Throughout the year, the cheese maintains a bold assertive, fruity flavour accentuated by a gentle acidity that intensifies as it cheese ages.



CODE 703410

NEAL'S YARD DAIRY HAFOD CHEDDAR 10KG

This exceptional cheese is made to an old, slow set cheddar recipe. We jumped at the opportunity to bring this pasteurised version to Australia.



CODE 704631

QUICKE'S OAK SMOKED CHEDDAR PORTION 150G

Cold smoked using oak chips from trees grown on the 500 year old estate subtle smokey flavours linger in the background of this full flavoured cheddar.



CODE 702028

QUICKE'S CHEDDAR SMOKED 1.5KG

Cold smoked using oak chips from trees grown on the 500 year old estate subtle smokey flavours linger in the background of this full flavoured cheddar.



CODE 706482

NEAL'S YARD DAIRY PITCHFORK CHEDDAR 24KG

Cheese making brothers, Todd and Maugan Trethowan, named their clothbound cheddar, Pitchfork, after the traditional tool they use to toss the curd when adding salt



CODE 704632

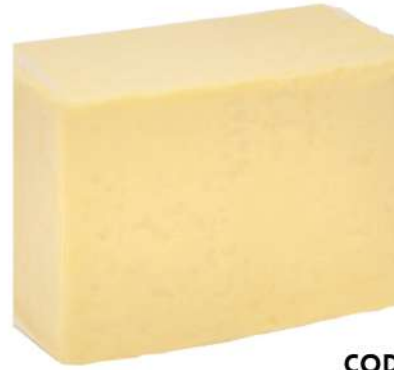
QUICKE'S DEVONSHIRE RED PORTION 150G

This vibrant, full-flavoured cheese is inspired by the classic Red Leicester, with fresh, nutty flavours and a lemony creaminess.



CODE 707158

**NEAL'S YARD DAIRY KIRKHAM'S LANCASHIRE
UNPASTEURISED 10KG**



CODE 707450

**MAFFRA CHEESE COMPANY UNWAXED MATURE
CHEDDAR LOAF 1.2KG**



CODE 700398

CABOT CHEDDAR BLOCK VINTAGE 1KG

Aged for 10 months, a sweet and tangy flavour and crumbly texture develops.



CODE 704089

**WOOMBYE CHEESE COMPANY VINTAGE CHEDDAR
200G**

Woombye Vintage Cheddar is a matured cheddar with a lingering acidity and crumbly texture characteristic of the vintage style.



CODE 700616

**DELAY WEST COUNTRY FARMHOUSE CHEDDAR
900G**

A consistent cheese; easy to handle and balanced in flavour, West Country Farmhouse Cheddar has the characteristic flavour profile that the region is known for.



CODE 00398

CABOT CHEDDAR BLOCK VINTAGE 1KG

Aged for 10 months, a sweet and tangy flavour and crumbly texture develops.



CODE 705873

WARRNAMBOOL CRACKER BARREL GOLD VINTAGE CHEDDAR BLACK WAX 2.4KG R/W

This Australian cheddar has been aged for up to 42 months to give it a firm, crumbly texture and a sharp taste.



CODE 706534

THE FINE CHEESE COMPANY ENGLISH FARMHOUSE CHEDDAR WAXED 100G

These little rounds come in a range of sizes that fit nicely in hampers, cheese boxes and on grazing boards.



CODE 701101

SINGLETON'S DAIRY JACK'S CLUB ENGLISH CHEDDAR 3KG

Best known for their Lancashire, Singleton's make a range of Cheddars including our Jack's Club English Cheddar. It is a hard-pressed club cheddar with a pale yellow colour and clean, full flavour.



CODE 701452

MAFFRA CHEESE COMPANY RED WAX MATURED CHEDDAR 2.7KG

Maffra Cheese Company Red Wax Matured Cheddar is a mature Cheddar that is styled on Victorian-era cheddar cheeses, it has a smooth texture and a distinctive sharp flavour with subtle fruity tones and a delicate nuttiness.



CODE 700053

ALBA CHEESE SHREDDED CHEDDAR 2KG

The flavour of Alba Cheese Shredded Cheddar is full and smooth, and with excellent melting properties, this is a very versatile cheese suitable for a variety of dishes.



CODE 700489

CARR VALLEY SNOW WHITE GOAT CHEDDAR 17KG

Made to a traditional cheddar recipe using goats milk and matured under a cloth bound rind for 15 months its moist crumbly snow-white texture has a savoury finish.

CHEESE | HARD



CODE 700210

BEEHIVE CHEESE BARELY BUZZED 9KG

Coffee beans and lavender buds are ground together and rubbed into the rind giving the cheese notes of butterscotch and caramel. An American original.



CODE 703026

CHABERT BEAUFORT D'ALPAGE AOP 40KG

This smooth textured cheese has a flavour that hints at those summer days spent in the Alps, being nutty, floral and sweet.



CODE 700851

FROMAGERIE ST MAMET CANTAL ENTRE DEUX AOP 35KG

This is one of the oldest cheeses still made in France. When mature this cheese has Crumbly texture and buttery flavour with a little bite.



CODE 704630

FROMAGERIE MARCEL PETITE COMTE 'LE BLEU' AOP 32KG

With a concentrated nuttiness and sweet honey flavour, the rich mountain pastures that the Montbeliard cows graze is reflected in this Comte.



CODE 701532

SELECTED BY WILL STUDD LA COURONNE COMTE AOP

This Comte is specially selected on the basis of its rich concentrated nutty texture, elegant caramel sweetness, and lingering kaleidoscope of flavours.



CODE 703067

LYNHER DAIRIES NYD CORNISH KERN 4KG

Coated in a protective, breathable black wax like rind, Kern is sweet, bright and nutty.



CODE 700834

CHABERT EMMENTAL DE SAVOIE IGP 65KG

the large, walnut sized holes to develop in the pale yellow paste that is the hallmark of this cheese.



CODE 706983

LA VIE DE CHATEAU EMMENTAL 2KG

Made with a natural, oiled rind and large walnut sized holes interspersed through the paste, this cheese is perfect for melting.



CODE 701371

L'ARTISAN CHEESE - ORGANIC FERMIER 1KG

Fermier is a semi hard, smear ripened cheese, reminiscent of the classical Morbier cheeses of Jura with their ash layer in the centre.



CODE 704318

KASESWISS SELECTED FIRST KÖNIG 7KG

When fully mature, an amber-coloured rind surrounds a dense paste that yields a creamy and herbaceous flavour and delicate spicy finish.



CODE 701607

MAURI FONTINA 12KG

After months of maturation in mountain caves, Fontina develops a dense smooth honey coloured rind and a soft slightly sweet creamy flavour. Perfect for melting.



CODE 705465

L'AMUSE SIGNATURE GOUDA 16KG

The high temperature and humidity applied during maturation encourages complex flavours of roasted hazelnuts and dark caramel, whilst maintaining the moisture in the cheese.



CODE 702615

KASESWISS SELECTED SWISS GRUYERE 40KG

The production of this cheese in its native land can be traced back to 1115 and continues nowadays according to a well-tried recipe in the village dairies.



CODE 701009

HEIDI FARM GRUYERE 10KG

With excellent melting properties this cheese is often used in a classic croque monsieur and is perfect for grilling, soufflé, quiche and fondue.



CODE 704227

L'ARTISAN CHEESE – ORGANIC MEPUNGA GRUYERE 19KG

An excellent base for an Australian fondue, this organic cheese has wonderful melting properties which makes it a versatile in the kitchen.



CODE 702616

KASESWISS SELECTED GRUYERE VIEUX AOC 35KG

Tiny crystals of calcium lactate add a deliciously sweet crunch to the powerful lingering flavours.



CODE 701119

JEAN PERRIN SECRET DE SCEY 3.5KG

A pasteurised version of the traditional Morbier, Jean Perrin's product is so good it's difficult to tell the difference.



CODE 700504

KASESWISSE SELECTED L'ETIVAZ ALPAGE AOC 20KG

Matured for at least 14 months, each wheel has its own uniqueness with bold, rustic and fruity flavours that come from the alpine pasture.



CODE 703072

CESAR LOSFELD MIMOLETTE VIELLE 2.8KG

With a brittle texture, the flavour is mellow with a fruity, nutty tang.



CODE 703735

MAPLE LEAF MONTEREY JACK JALAPENO 2.2KG

This is a great melting cheese and is ideal for use in tacos and quesadillas for a twist on the Mexican classics.



CODE 705775

LA CASA DEL FORMAGGIO GRATED PARMESAN 3KG

Use this Australian Parmesan to top pasta and baked dishes, sprinkle over salads, or use in risottos.



CODE 700572

CRAVERO PARMIGIANO REGGIANO DOP 36KG

Cravero's Reggiano has a succulent moist nutty texture and complex fruity caramel sweetness.



CODE 701942

FROMAGERIE BEL PORT SALUT 2KG

This washed rind has a semi-soft texture and sweet-sour flavour that develops with aging.



CODE 700149

AURICCHIO PROVOLONE DOLCE 20KG

Provolone Dolce has excellent melting properties making it a good choice for baked pasta and toasted focaccia.



CODE 701121

JEAN PERRIN RACLETTE DE SCEY 6KG

This natural rind cheese is famous for its big 'meaty' aroma and distinctive flavour when used as a melted cheese.



CODE 701010

HEIDI FARM RACLETTE 8KG

Milk from nearby farms and traditional European techniques are combined to make this award-winning Australian cheese.



CODE 701773

BEPPINO OCCELLI TESTUN DI BAROLO 6KG

This specialty of Piedmont is aged in traditional wooden barrels containing the grape skins of Barolo wine.



CODE 702653

KASESWISS SELECTED TETE DE MOINE AOC 700G

An exceptional cheese with a condensed nutty texture and slightly sweet, fruity and toffee finish.



CODE 705489

MERCER WAIKATO VINTAGE 10KG

Made seasonally this cheese is reminiscent of a Gouda, however the local milk and flora see Waikato Vintage take on its own character.



CODE 706536

**BATH SOFT CHEESE COMPANY WYFE OF BATH
2.4KG**

Taking its name from Chaucer's Canterbury Tales, this English cheese draws on a Gouda recipe for inspiration.



CODE 705466

L'AMUSE BRABANDER 9KG

While the porcelain-white paste of this cheese is a stark contrast to the deep amber colour synonymous with classic Dutch gouda, this recipe has been made since the 1800s.



CODE 701885

**LATTERIA PERENZIN DI CAPRA IN FOGLIA DI NOCE
2.2KG**

When young, the wheels are wrapped in leaves from local walnut trees which impart a delicate herbaceous character to the cheese as it matures.



CODE 701789

ONETIK CHABRIN 3.2KG

Chabrin is a naturally-rinded pressed cheese, made to a traditional recipe. Each wheel is aged in their cellars for three months giving a lovely mineral aroma.



CODE 705969

JEAN PERRIN GOAT'S MILK RACLETTE 3KG

Made in the eastern part of France close to the Swiss border, this raclette is made from goat's milk and is made for melting over potatoes.



CODE 700483

CAPITOU TOMME DE CHEVRE CAPRINELLE 4KG

The cheese is considered ready to eat when the smooth, nutty texture has developed a slightly sweet, caramel flavour.



CODE 701808

FLEUR DU MAQUIS 700G

Beneath the blue grey moulds and herbs on the surface, aromas of Corsican rosemary are absorbed into the paste as this breaks down. Seasonality sees variation in this cheese but it is always beautiful.



CODE 700493

CASA MADAIO CINERINO 1.5KG

Capturing the earthiness of the region this firm textured pastoral cheese is matured in the natural ditches (fossa) of the area.



CODE 700014

AGOUR OSSAU IRATY AOP - 12M

Matured for nine months the smooth ivory texture has a nutty flavour with a deliciously sweet aftertaste.



CODE 704637

**ONETIK OSSAU IRATY AOP 'GRANDE RESERVE'
4.3KG**

While traditional Ossau Iraty is cellar aged for six months, those specially selected for the 'Grande Reserve' are aged for up to one year.



CODE 700494

CASA MADAIO PAGLIERINO 2KG

Aromatically complex, its flavour is mild and sweet with a great depth and magnificent long finish



CODE 701048

**IL FORTETO PECORINO TOSCANO STAGIONATO
DOP 2KG**

The rind develops a burnt golden colour whilst the nutty texture gradually becomes dense and flaky with a slightly sweet finish.



CODE 701792

ONETIK PETIT BASQUITOU 450G

The method used in making these cheeses dates back at least 4000 years and is claimed to be the oldest surviving tradition in the world.



CODE 700015

AGOUR PETIT BREBIS PIMENTO 800G

Espelletes pimento give a distinctive rusty red appearance. The paste is dense with little elasticity leading into complex flavours.



CODE 702038

AURICCHIO RICOTTA SALATA 3.5KG

A dried, salted sheep's milk ricotta which is perfect for crumbling or grating.



CODE 706007

L'AMUSE RISPEN'S SHEEP CHEESE 4KG

This sheep's milk cheese has a complex grassy flavour with a fresh, milky finish.



CODE 705445

PECORA DAIRY YARRAWA 2KG

Yarrowa's flavour reflects the local soil, pasture and season with micro-flora encouraged to grow within the cheese and upon it's natural rind.



CODE 705999

BEPPINO OCCELLI AL MALTO D'ORZO E WHISKY - GOAT & COW'S MILK 1.6KG

This semi-hard mixed milk cheese is brushed with whisky and enrobed with malted barley.



CODE 701040

IL FORTETO BOSCHETTO AL TARTUFO 700G

A mixed milk cheese that combines rich ewes' milk with whole cows' milk, which is then flavoured with flaked truffles from the surrounding Tuscan countryside.



CODE 701790

ONETIK CHEBRIS 3.5KG

Chebris is a consistent and interesting table cheese completed by savoury hints of hazelnut.



CODE 705996

BEPPINO OCCELLI FOGLIE DI CASTAGNO 1.6KG

This mixed milk cheese is ripened in a traditional wrap of dried chestnut leaves.



CODE 706927

**SELECTED BY WILL STUDD APHRODITE KEFALOTYRI
170G**

When pan-fried in slices this product creates a dish with a delicious brown crust, rich moist firm texture, and lingering savoury finish.



Chobani®

Chobani believes yogurt should be simple: just milk and cultures, which we triple strain using an authentic process to make it deliciously thick and creamy!

Chobani only uses fresh milk from local farmers without any powdered milk concentrate, resulting in an authentic Greek Yogurt that's nutritious and packed with natural protein.

CHOBANI POTS

FRUIT ON THE BOTTOM POTS COMBINE A LAYER OF YOGURT ON A FOUNDATION OF FRUIT AND OUR BLENDED YOGURTS HAVE VANILLA OR FRUIT MIXED THROUGH THE YOGURT.



**CHOBANI GREEK YOGURT
VERY BERRY**



**CHOBANI GREEK YOGURT
NATURAL LIGHT**



**CHOBANI GREEK YOGURT
PASSION FRUIT**



**CHOBANI GREEK YOGURT
MANGO**



**CHOBANI GREEK YOGURT
BLUEBERRY**



**CHOBANI GREEK YOGURT
STRAWBERRY**



**CHOBANI GREEK YOGURT
RASPBERRY**



**CHOBANI GREEK YOGURT
TROPICAL FRUIT**



**CHOBANI GREEK YOGURT
LEMON**



**CHOBANI GREEK YOGURT
STRAWBERRY BANANA**

CHOBANI TUBS

CHOBANI® GREEK YOGURT IS DELICIOUSLY SIMPLE. MADE USING JUST MILK AND CULTURES, WHICH WE TRIPLE STRAIN USING AN AUTHENTIC PROCESS TO MAKE IT THICK, CREAMY AND HIGH IN NATURAL PROTEIN. WE THEN BLEND THIS WITH VANILLA OR FRUIT TO CRAFT OUR FLAVOURED GREEK YOGURT TUBS.



**CHOBANI GREEK YOGURT
NATURAL**



**CHOBANI GREEK YOGURT
NATURAL LIGHT**



**CHOBANI GREEK YOGURT
VANILLA**



**CHOBANI GREEK YOGURT
MANGO**



**CHOBANI GREEK YOGURT
STRAWBERRY**



**CHOBANI GREEK YOGURT
PASSION FRUIT**



They say anything worth having, is worth waiting for. That's why Gippsland Dairy is made slower to taste better because true perfection can't be rushed. Gippsland Dairy is guided by their craft and the commitment to delicious taste. By upholding traditional methods, and crafting their yogurt slower, in small batches, they give their yogurt all the time it needs to settle naturally.



**GIPPSLAND DAIRY
BOYSENBERRY TWIST YOGURT**



**GIPPSLAND DAIRY
WATERMELON & STRAWBERRY TWIST YOGURT**



**GIPPSLAND DAIRY
PEACH BRANDY TWIST YOGURT**



**GIPPSLAND DAIRY
TOFFEE & HONEYCOMB TWIST YOGURT**



**GIPPSLAND DAIRY
BLUEBERRY TWIST YOGURT**



**GIPPSLAND DAIRY
PASSIONFRUIT TWIST YOGURT**



**GIPPSLAND DAIRY
MANGO & BLOOD ORANGE TWIST YOGURT**



**GIPPSLAND DAIRY
LEMON CURD TWIST YOGURT**



**GIPPSLAND DAIRY
MIXED BERRY YOGURT**



There is no where on earth like the rolling hills of Tasmania. This is where Tamar Valley Dairy started.

Tama Valley's thick and creamy yoghurt is made with pure and simple goodness - nothing else. All natural ingredients, real fruit and fresh, specially sourced milk from farms that meet the highest quality standards.



THE CREAMERY SWEET & CREAMY YOGHURT



THE CREAMERY PEACHES & CREAM GREEK STYLE YOGHURT



THE CREAMERY MANGOES & CREAM GREEK STYLE YOGHURT



THE CREAMERY BLUEBERRIES & CREAM GREEK STYLE YOGHURT



NATURAL & PLAIN GREEK STYLE YOGHURT



GREEK STYLE VANILLA BEAN YOGHURT



GREEK STYLE VANILLA BEAN YOGHURT



NATURAL 99.85% FAT FREE YOGHURT



LIMITED EDITION THE CREAMERY SPICED APPLE CAMEL



THE CREAMERY STRAWBERRIES & CREAM GREEK STYLE YOGHURT



Farmers Union has origins dating back to 1888 and today all of our Farmers Union Greek Style Yogurt is made at our Morwell site in Gippsland, Victoria, Australia with milk from Australian cows.

Farmers Union harnesses the goodness of three natural ingredients - milk, cream and cultures - that go into all of our delicious yogurts that we're proud to share with the world.



**FARMERS UNION GREEK STYLE
NATURAL YOGURT**



**FARMERS UNION GREEK STYLE
NATURAL LIGHT YOGURT**



**FARMERS UNION GREEK STYLE
MUSCLE & BONE HEALTH**



**FARMERS UNION GREEK STYLE
LACTOSE FREE**

So Good™

Millions of Australians are enjoying dairy-free goodness every day. Are you? We have a delicious range of dairy free and lactose free milks. Plus our plant based milks are vegetarian and vegan friendly - be sure to try today!



SO GOOD™ ALMOND MILK UNSWEETENED



SO GOOD™ ALMOND MILK ORIGINAL



SO GOOD™ ALMOND MILK VANILLA FLAVOURED



SO GOOD™ ALMOND MILK CHOCOLATE FLAVOURED



SO GOOD™ HIGH PROTEIN ALMOND MILK



SO GOOD™ ALMOND COCONUT MILK UNSWEETENED



SO GOOD™ REGULAR SOY MILK



SO GOOD™ VANILLA FLAVOURED SOYMILK



SO GOOD™ LITE SOY MILK



SO GOOD ALMOND BARISTA EDITION



SO GOOD SOY BARISTA EDITION



SO GOOD OAT BARISTA EDITION



SO GOOD EXTRA CREAMY OAT MILK



SO GOOD OAT MILK CHOCOLATE FLAVOURED



SO GOOD™ OAT MILK NO ADDED SUGAR



SO GOOD VANILLA BLISS



Vitasoy have finally cracked the code on plant-based yogurt, creating a soy yogurt that delivers on nutrition, taste and texture.

The plant-based yogurts are designed to give the satisfaction of a traditional Greek-style Plain, Hint of Vanilla, Hint of Mango & Passionfruit & Hint of Strawberry.

With the goodness of calcium, vitamins D & B12 and 8 grams of protein per serve, there has never been a tastier way to help you reach your daily recommended intakes.



GREEK STYLE SOY YOGURT HINT OF STRAWBERRY



GREEK STYLE SOY YOGURT PLAIN THICK & CREAMY



GREEK STYLE SOY YOGURT HINT OF VANILLA



GREEK STYLE SOY YOGURT HINT OF MANGO & PASSIONFRUIT



PREBIOTIC OAT MILK



PREBIOTIC ALMOND MILK



SOY PROTEIN+



OAT MILKY



COCONUT MILK UNSWEETENED



OAT MILK UNSWEETENED



SOY MILK PROTEIN PLUS



SOY MILK CALCI-PLUS



SOY MILK ORIGINAL



SOY MILKY REGULAR



RICE MILK UNSWEETENED



ALMOND MILK UNSWEETENED



Coyo products are high in nutrients, made with care from 100% high quality, hand-selected, pure ingredients.

This means no empty calories, fillers, preservatives, additives, or artificial anything! Coyo use carefully sourced, pure organic coconut milk, an optimal selection of live vegan cultures chosen for outstanding cultural activity, and 100% natural and certified organic ingredients that are sustainably grown and ethically made. Coyo products are handcrafted in small batches in custom-made kitchens on the Sunshine Coast, Australia.

ORGANIC / VEGAN / DAIRY FREE / GLUTEN FREE / SOY FREE



**COYO ORGNIC COCONUT YOGHURT
NATURAL**



**COYO ORGNIC COCONUT YOGHURT
VANILLA BEAN**



**COYO ORGNIC COCONUT YOGHURT
CHOCOLATE**



**COYO ORGNIC COCONUT YOGHURT
MIXED BERRY**



**COYO ORGNIC COCONUT YOGHURT
MANGO**



**COYO ORGNIC COCONUT YOGHURT
GREEK**

A smooth, creamy yoghurt which combines the natural goodness of coconut with plant-based cultures. the natural sweetness of the coconut gives this yoghurt a unique and delicious flavour perfect with fruit or cereal. When mixed with a little lemon or lime juice, it provides the perfect touch to your salads and savoury dishes.



COYO COCONUT ICE CREAM ALTERNATIVE

COYO Coconut Milk Ice Cream Alternative is a smooth 'melt in mount' dairy free ice cream using the creamy milk of the coconut. Vegan ice cream at its finest.

DAIRY FREE / VEGAN / GLUTEN FREE / ORGANIC COCONUT MILK



**COYO DAIRY FREE ICE CREAM
SALTED CARAMEL**



**COYO DAIRY FREE ICE CREAM
COOKIES & CREAM**



**COYO DAIRY FREE ICE CREAM
MINT CHOC CHIP**



**COYO DAIRY FREE ICE CREAM
VANILLA BEAN**



**COYO DAIRY FREE ICE CREAM
CHOCOLATE CHERRY**



**COYO DAIRY FREE ICE CREAM
CHOCOLATE RIPPLE**



**COYO DAIRY FREE ICE CREAM
COFFEE & CREAM**



Sepia International Pty Ltd

**Suite 1, First Floor
7 International Square
Tullamarine 3043
Australia**

**Tel +613 9334 2268
Fax +613 9334 2267
Email: info@sepia.com.au
Web: www.sepia.com.au**