



## Pure Dairy's International Award-Winning Cheddar

For the second consecutive year, Pure Dairy has taken out top honours for its Australian made Cheddar Cheese at the International Cheese and Dairy Awards in Nantwich, England. As well as winning first place for Best Australian Mature Cheddar Cheese, Pure Dairy has also won third prize in the Best Australian Mild Cheddar Cheese category.

The event in Cheshire is recognised as the number one international cheese and dairy show in the world and attracts over 5,000 of the top cheese and dairy producers from more than fifty countries. Each year, over 300 judges use their expert skills to look for a winning combination of flavor, aroma, texture and appearance before finally announcing the winners.



Adrian Josephson is the founder and Managing Director of Pure Dairy, a privately held Australian based company specialising in the sales and marketing of dairy products globally. Pure Dairy works hand in hand with dairy manufacturers to tailor products to the needs of buyers around the globe.

Adrian gives credit for the inspiration of Pure Dairy's award-winning cheddar recipe to Shannon Bennett, the Creative Director of the Vue Group. Shannon who owns arguably Australia's best restaurant, Vue de Monde in Melbourne, urged him to use organic milk in keeping with his ethos of using basic and natural ingredients.

The award-winning cheddar was manufactured by Beston Global Food Group who were willing to work with Pure Dairy's unique recipe. "Pure Dairy's commitment to quality dairy products, with a global reach to premium buyers, along with Bestons' high quality manufacturing standards, equates to a recipe for success." said Adrian.

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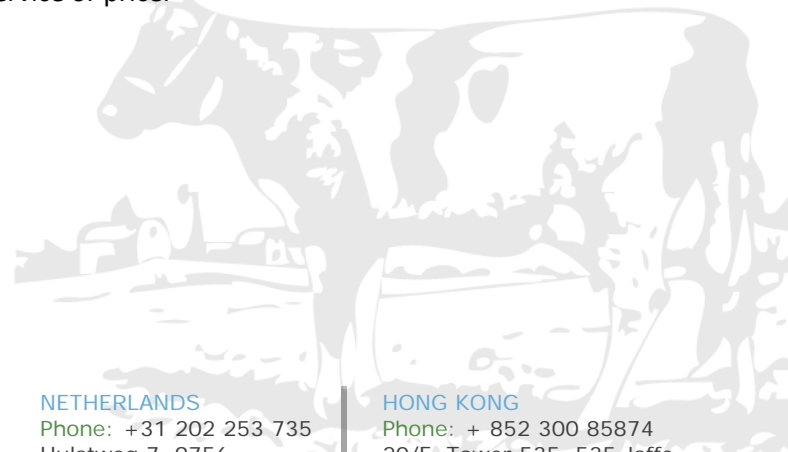


Pure Dairy's mild cheddar is used by numerous QSR's such as Zouki Cafes and Benny Burgers (The Ethical Burger) looking for quality ingredients for their customers. Adrian is tremendously proud that his celebrated matured cheddar now shares the space on Vue De Monde's prestigious cheese trolley along with the world's best Brie, Comte, Cheddar and Talleggio.

"This award is a true recognition for my loyal and hard-working team, yet we don't intend to bask too long in the glow of having Australia's best cheddar", Adrian said. "We understand the changing tastes and high standards of today's world, where everyone wants to be a Master Chef. Today's modern consumers seek out fresh new ideas and flavors, so we are working to manufacture ongoing commercial volumes of this cheddar recipe at varied age profiles, which is set to be sold into Australian retailers nationally".

"Cheese is my passion, but as the Pure Dairy team grows, we are offering more than just tailored solutions for Cheddar, Parmesan, Feta, and Gouda; we are assisting buyers to procure dairy fats, liquids, proteins and milk powders."

"Buyers are looking for an edge over their competitors. Pure Dairy aims to provide our buyers with an advantage, whether that be on quality, functionality, service or price."



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**INTERNATIONAL CHEESE & DAIRY AWARDS NANTWICH 2018 EST.1897**

**INTERNATIONAL CHEESE**

Best Australian Cheese  
 Pure Dairy  
 DP279 Number 3  
 Mature Cheddar Cheese

**Joint Secretaries: Adrian G. Lawrence B.Ed; George B. Lawrence M.B.E.**

**PECORINO** Pecorino del Monaco Pecorino di Sogliano Pecorino di Ialanello Pecorino di Vigna Pecorino Erica Pecorino Fiodraiso Pecorino Foglie Noci Pecorino Geisonino Pecorino Inpro Pecorino Gran Riserva Del Passatore Pecorino in Walnut Leaves Pecorino Mallo di Noce Pecorino nel fieno Pecorino Nel Granaio Pecorino Nero Pecorino Ortica Pecorino

# GOLD *Award*

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**INTERNATIONAL CHEESE & DAIRY AWARDS NANTWICH 2018 EST.1897**

**INTERNATIONAL CHEESE**

Best Australian Cheese  
 Pure Dairy  
 DP278 Number 2  
 Mild Cheddar Cheese

**Joint Secretaries: Adrian G. Lawrence B.Ed; George B. Lawrence M.B.E.**

# BRONZE Award

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