

# MEADOW



**FOODSERVICE**

*Product Brochure*





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**green  
valley  
dairy**



# WHY CHOOSE MEADOW FOR FOODSERVICE INGREDIENTS?

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We are the experts in sustainable dairy, confectionery and plant-based ingredients. Our main priority is delivering consistently high-quality products and service to our customers.

We take a bold approach and have deep insights into the global and local market categories, predicting future trends and supporting your desire to go beyond the ordinary.

Our range of quality, technically functional ingredients enables our Foodservice customers to deliver the highest standard of food for their consumers.



green  
valley  
dairy



# GREEN VALLEY DAIRY

High quality, great tasting dairy products expertly created to suit the needs of our Foodservice customers. We are proud to supply some of the largest global Foodservice providers.

## INNOVATE AND CREATE

We have a dedicated team of Foodservice specialists focused on product innovation, engineering and improvement, and a leading reputation for providing bespoke solutions to the Foodservice industry.

The logo is a white circle containing the text 'green valley dairy' in a lowercase, sans-serif font, with 'green' on the top line, 'valley' on the middle line, and 'dairy' on the bottom line.

green  
valley  
dairy



# OUR RANGE





# CRÈME FRAICHE

A thick and deliciously creamy product with a distinctive sharp flavour, but richer and less acidic than sour cream

- A set or stirred product, available in either full or reduced fat format
- With half the fat of whipping cream, it is ideal for a healthier option
- Offers great versatility and can be heated to high temperatures without curdling, making it a great choice for enriching both hot and cold dishes
- Available in 2kg resealable tubs

*Perfect in  
pasta*

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# SOUR CREAM

A fresh, thick cultured cream with a distinct tangy flavour, which comes from the lactic acid produced during the souring process

- Available set or stirred, it can be used in sweet and savoury recipes or as a side to accompany meals
- Perfect for stirring into hot and cold soups, sauces and quiche fillings to enrich them
- With less fat than cream, it is also used in sweet cooking such as cakes and cheesecakes and makes a delicious partner for fruit pies and crumbles
- Available with various fat levels in 2kg, 5kg and 10kg resealable tubs

*Great with  
tacos*





# SOFT CHEESE

Perfectly developed to ensure a smooth and creamy texture with a rich taste that is easily spreadable

- High quality and versatile
- Available in both full and low-fat versions
- Can be used for many purposes in sweet and savoury cooking
- Ideal for cheesecakes or adding a creamy texture to savoury sauces
- Low fat product offers a healthier option for spreading on bread, bagels and crackers or as a dip for snacking
- Available with various fat levels in 2kg resealable tubs

*Brilliant  
on a bagel*





# MASCARPONE

An authentic, thick and creamy Italian style soft cheese with a high fat content and distinctive smooth taste

- An essential ingredient in many desserts
- Very versatile and can also be used in savoury cooking to add creaminess to sauces
- Available in 2kg resealable tubs

*Elevates  
any dessert*





# NATURAL YOGURT

Offers a classic fresh taste with mild acidity and a smooth texture, making it a firm favourite in many sweet and savoury recipes

- A thin, loose texture which can be used as an alternative to milk for topping cereals and granolas, as well as adding creaminess to smoothies
- Ideal for adding a smooth texture to many dishes without compromising overall taste
- Available in 2kg resealable tubs

*Ideal for  
breakfast*





# GREEK-STYLE YOGURT

A thicker and creamier version of regular yogurt, Greek-Style is an ideal snack, breakfast or as an ingredient in cooking

- Smooth and rich, delicious on its own with berries, nuts and honey or used in baking and desserts as a substitute for milk or cream
- Can also be used in a variety of sweet and savoury dishes
- We offer both full and reduced fat options
- Available in 2kg and 5kg resealable tubs

*Delicious in  
desserts*





# BUTTERMILK

We use our sophisticated Reverse Osmosis process to produce cultured Buttermilk which is fortified with extra protein, giving it a delightful tanginess

- Ideal as a marinade for tender, succulent meat
- Can also be used to make light, fluffy pancakes and crumbly scones or soda bread
- Available in 5kg resealable tubs

*Makes the  
best burgers*





# COTTAGE CHEESE

Also known as curds and whey, cottage cheese is a curdled milk product with a mild flavor and a creamy, soft texture

- Made from skimmed milk by draining curds but retaining some of the whey and keeping the curds loose
- Extremely versatile and easy to use
- Low in fat and high in protein so very popular with health-conscious eaters
- Can be enjoyed with fruit, toast and cereal or used as an ingredient in salads, dips, and as a replacement for mayonnaise
- Available in 2kg resealable tubs

*Healthy Snacking*





# OUR RANGE

| Product Code | Product Name                       |
|--------------|------------------------------------|
| GVC201       | Reduced Fat Crème Fraiche 2kg      |
| GVC206       | Full Fat Crème Fraiche 2kg         |
| GVC002       | Sour Cream 10kg                    |
| GVC201       | Set Sour Cream 2kg                 |
| GVC502       | Set Sour Cream 5kg                 |
| GVC202       | Light Sour Cream 2kg               |
| GVF201       | Luxury Full Fat Soft Cheese 2kg    |
| GVU201       | USA Style Full Fat Soft Cheese 2kg |
| GVF204       | Full Fat Soft Cheese 2kg           |
| GVL201       | Low Fat Soft Cheese 2kg            |
| GVM201       | Mascarpone 2kg                     |
| GVY201       | Greek-Style Yogurt 2kg             |
| GVY501       | Greek-Style Yogurt 5kg             |
| GVY502       | Reduced Fat Greek-Style Yogurt 5kg |
| GVN201       | Low Fat Natural Yogurt 2kg         |
| GVB501       | Buttermilk 5kg                     |
| GVT201       | Cottage Cheese 2kg                 |



# SUSTAINABILITY AT OUR CORE

Our ambition is to provide the lowest carbon footprint and the most sustainable dairy and non-dairy ingredients to the world's best companies

## Right Thing

We are committed to doing the right thing in our role as corporate citizens, environmentally, socially and economically

## Legislation

We adhere to the strictest policies on sustainability including UK Agricultural Reform, the National Food Strategy and Government Food and Health Strategy



## Win Win

By doing the right thing together with our customers we can all benefit from reduced CO2 emissions and improved business performance

## Customer Priority

We share our customers' commitment to a sustainable future and work together to achieve it



To discuss your requirements

# CONTACT THE MEADOW TEAM

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🌐 [www.meadowfoods.co.uk](http://www.meadowfoods.co.uk)

Or speak to your Account Manager



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