



BUYING CHEESES FROM NEAL'S YARD DAIRY

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WHAT WE DO

We buy cheese from about seventy cheesemakers on farms around Britain and Ireland. We sell this cheese in our two shops in London and to shops and restaurants all over the world.

Our main aim is to keep in close contact with the cheesemakers and customers and above all to be in very close contact with all the cheese passing through our hands. We visit some cheesemakers very often; I select our cheddars by visiting the West Country every eight weeks and tasting through young cheese to select the batches that will be matured on for us. Apart from trying to find the best cheese available this is also when the cheesemaker can get a sense of how their cheeses are being received by customers.

Many of the cheeses we buy are either matured on the farm or in our own maturing rooms in Bermondsey, which are in brick railway arches under the main line from London Bridge to Dover. The insulation provided by the venerable Victorian brickwork helps us maintain good conditions for the cheese: humid and cool. A team of five take care of the cheese, turning them and sometimes brushing or washing them until they ripen.

The mature cheese is sent out to our own shops or in our own vans throughout London or by trucks all over the world, but our job doesn't stop there. A carefully selected and perfectly ripened cheese can suffer in transit or at its destination so we do our best to keep in contact with customers to ensure all is well.

Randolph Hodgson
2008

WHO WE ARE & WHERE

NAME	TITLE	UK USA	TELEPHONE EMAIL
Jason Hinds	<i>Sales Director</i>	UK	+44 20 7500 7654 +44 7979 59 59 63 (cell) jason@nealsyarddairy.co.uk
Katy Gunn	<i>Sales Manager</i>	UK	+44 20 7500 7654 katy.gunn@nealsyarddairy.co.uk
James Rutter	<i>Sales</i>	UK	+44 20 7500 7542 james.rutter@nealsyarddairy.co.uk
Leah Lewis	<i>Sales</i>	USA	+1 435 901 8568 leah.lewis@nealsyarddairy.co.uk

WHY BUY CHEESE FROM NEAL'S YARD DAIRY?

Since we introduced cheeses like Colston Bassett Stilton and Keens Cheddar to the American market place, others have picked up on them too. Often they offer what appear to be the same cheeses at a lower price. So why buy from us?

IT'S THE SAME CHEESE, RIGHT?

1. No. Other suppliers don't have the relationship with the cheesemakers that we do. They don't select their cheese, or ask the cheesemaker to adapt their recipes in order to achieve a specific flavour. Their cheeses are made by very talented cheesemakers, but are not the best that they can offer.
2. For example, Colston Bassett Stilton.
 - Recipe: Billy makes our cheese using traditional animal rennet. The flavour of the cheese is deeper and the texture has more body.
 - Piercing: They pierce the Neal's Yard Dairy cheese at a later stage in the maturation, giving the paste of the cheese time to develop before introducing the mould. They also pierce less often. The blueing is subtle and the flavours more complex as a result.
 - Colston Bassett don't sell this cheese to anyone else.

WHAT DO I PAY EXTRA FOR?

1. We select before we buy.
 - Our cheeses are selected on the farm by Randolph, who owns Neal's Yard Dairy and has been tasting, selecting and buying cheese for 30 years.
2. We know our producers and in some cases have done for over 25 years. This means:
 - We can select cheese before most other buyers.
 - We can ask the cheesemaker to adjust the recipe if we think the flavour will improve.
 - We can call the cheesemaker if the cheese doesn't taste quite right, helping improve the recipe for the future.
3. We select cheese specifically for the USA before each shipment.
 - Our job is to ensure that each customer receives the correct profile of cheese. We work closely with Owen Bailey, our head maturer, to select cheese in order to maintain an age profile.
 - He knows that you need it to last the journey by ship across the Atlantic, to your stores and then for at least a month in your counters.
 - He looks for good, balanced flavours that will develop during shipping and once in your stores will be at their best for about a month after that.
 - Other suppliers sell from stock, meaning that you have no guarantee of the age of the cheese you receive or how it's been kept.
4. We are retailers too.
 - If you have any cheese problems, we have probably experienced them and can give advice and information.

WHY SHOULD YOU WANT THE WORK WE DO?

It helps you sell more cheese.

Why? The cheese tastes better.

We select cheese with deep, complex, long flavours, which make you go back to eat more.

Try this experiment:

Buy a piece of Colston Bassett from us and buy a similar piece, that hasn't come from NYD.

Taste the 2 side by side and consider each piece of cheese as if you were one of your customers.

How quickly would you eat the NYD cheese compared to the other?

Which one will you still have left of at the end of the week? Which will you have finished before the weekend is over?

When it tastes better, your customer eats it more quickly and comes back sooner to buy again.

VALUE FOR MONEY

It isn't a common concept that something more expensive can give better value for money than something cheaper, but in fact it is the case. Your customer has a budget of, say, \$10 to spend on cheese. Give them the best flavour they can for that \$10. Maybe, if it's expensive, they will take a smaller piece, but they'll be more satisfied with a small piece of something delicious than a larger piece of something not quite so good. If it's delicious, they will come back. If it's not, they'll shop somewhere else. We see this proved true every day in our shops in London and hear it from our customers.

Please try the taste experiment we suggested above and let us know what you think. Email your thoughts to Lillian Wilkie at lillian.wilkie@nealsyarddairy.co.uk or phone +44 20 7500 7540.

SELLING NEAL'S YARD DAIRY CHEESE FOR COUNTER STAFF

We supply you with carefully selected cheese. As a result of both the skill of the cheesemaker and our work in choosing particular batches, these cheeses are the best examples of their kind.

When you receive them, they are ready to sell. You have the power to ruin the cheese or sell it at its best.

ROTATE STOCK ON THE DISPLAY

- Whole cheeses used as a backdrop to a display must be cut and sold in date order.
- If you are going to use a Cheddar purely as a backdrop, understand that this display item costs you around \$500! We sell display or 'dummy' cheddars so ask your account manager for more information.
- Don't leave cheeses in direct sunlight, under spotlights or under condensation drips in the counter.

PRE-CUTTING

- Cut little and often.
- Your cut pieces should be 7 days old maximum when they're sold. 2 to 3 days is better.
- Don't pre-cut small or thin pieces. A 4oz piece of cheddar that has been wrapped in plastic for more than 3 days will only taste of plastic.
- Use a cheese wire to cut. A knife opens up the cheese's texture and encourages blueing.

TASTE THE CHEESE EVERY DAY

- When you offer a sample to your first customer, try it yourself.
- If you sample from a piece that's been wrapped in plastic, trim or scrape the surface first or otherwise all the customer will taste is plastic.
- Try this experiment
 - o *Open a piece of cheese that's been wrapped in plastic for 7 days.*
 - o *Taste the surface.*
 - o *Cut the piece in half and taste the middle.*
 - o *Compare*

TELL US IMMEDIATELY IF YOU'RE CONCERNED ABOUT CHEESE QUALITY

- The sooner you get in touch, the sooner we can help resolve any problems. We ask that you notify us no more than 30 days after receiving the cheese.
- Quote the production date from the NYD label - this is a handwritten number above the weight. Bear in mind it is often in the English date format: day / month / year, but may also be a code of numbers and letters.
- Please provide clear photographs of any damage. Make sure the cheeses is unwrapped and well lit so we can fully assess the issue.

ORDERING NEAL'S YARD DAIRY CHEESE

BASIC GUIDELINES

- Buy what you can sell within 2 –4 weeks and sell out.
- Don't stockpile cheese.
- We send you cheese that is ready to sell. Holding will not improve the quality or your profitability.

WHEN THE CHEESE ARRIVES

- Do not break down the box
- Open the box, take the cheese out, unwrap it (if wrapped) and look at it.
- If the surface is damp, give it air.
- Turn the cheese.
- If wrapped, make sure the paper round it is loose but covers the cheese.
- Return the cheese to the box.
- If you store cheese in a walk-in, **always keep it in the box**, otherwise it loses moisture (ie it loses weight) and you lose your profit margin along with the texture and flavour.
- Store on a low shelf in the walk-in away from the fans.

CONTROLLING INVENTORY

- Write the production date on the front of the box.
- For most cheeses, this is the handwritten number above the weight on the Neal's Yard Dairy label.
- It is in English date format: day/month/year
- For Stiltons it is a code on a small white label on the wrapper. The date is written vat/year/month (in reverse)/day. Some cheeses have a batch code of letters and numbers that are not a simple date. We can advise you on interpreting these codes. Email james.rutter@nealsyarddairy.co.uk or call us on + 44 20 7500 7540
- Use this production date to help accurate stock rotation.

SELL THE CHEESE QUICKLY

- We send you cheese that is ready to sell. Sell it as quickly as possible.
- If your turnover isn't all that quick, take our advice on which cheeses to buy.
- It is better to have a small selection of good cheese than a large selection of cheese in bad condition.
- You get a better return on your financial investment this way.

Call or email Katy Gunn, James Rutter or Leah Lewis for advice on ordering.

DON'T TREAT ALL CHEESE THE SAME

- A clothbound cheese, natural rind cheese and washed rind cheese needs different attention. Call us or email us for advice on storage, cutting and wrapping.
- Each individual cheese will vary with age. Evaluate by tasting it regularly.

OUR CHEESES

APPLEBY'S CHESHIRE

MILK	Unpasteurised cows milk
RENNET	Vegetable rennet
MADE BY	Gary Gray and the Appleby family
REGION	Abbey Farm, nr Hawkstone, Shropshire
FLAVOUR & TEXTURE	The texture is mostly flaky and crumbly. The flavours are savoury and minerally with a clean, cool, lactic tang.

APPLEBY'S DOUBLE GLOUCESTER

MILK	Unpasteurised cows milk
RENNET	Vegetable Rennet
MADE BY	Gary Gray and the Appleby family
REGION	Abbey Farm, nr Hawkstone, Shropshire
FLAVOUR & TEXTURE	Milky-sweet and lactic flavoured with a silky, creamy but firm texture.

ARDRAHAN

MILK	Pasteurised cows milk
RENNET	Vegetable rennet
MADE BY	Mary Burns
REGION	near Kanturk, County Cork, Ireland
FLAVOUR & TEXTURE	The flavours are subtler than the smell suggests, but have the characteristic earthiness and pungency of the best washed-rind cheeses. Rich, soft, curdy and sticky paste with pungent, savoury, smoky, lactic flavours.

BEENLEIGH BLUE

MILK	Pasteurised sheeps milk
RENNET	Vegetable rennet
MADE BY	Ben Harris & Robin Congdon
REGION	Sharpham Barton, near Totnes, Devon
FLAVOUR & TEXTURE	The flavour starts out tangy and sometimes salty, opening out to a full, rich, sweet flavour, which can remind you of toasted nuts. Sometimes the combination of that sweet, toasty flavour and moist blueing is surprisingly reminiscent of a fino sherry. Dom Coyte, ex-monger at Neal's Yard Dairy once commented it as: 'the blue is to the sweetness what Bogey was to Bacall!'

BERKSWELL

MILK	Unpasteurised sheeps milk
RENNET	Traditional animal rennet
MADE BY	Linda Dutch and the Fletcher Family
REGION	Ram Hall, near Berkswell, West Midlands
FLAVOUR & TEXTURE	Rich, sweet, fruity and nutty. Sometimes with a fruity acidity that reminds us of pineapples, sometimes creamy and biscuity, but the flavours are always, long, deep and mouth-filling. The texture can be slightly grainy and depending on age varies from quite firm to moist and relatively soft.

COLSTON BASSETT SHROPSHIRE BLUE

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Billy Kevan and his team
REGION	Colston Bassett & District Dairy, Colston Bassett, Nottinghamshire
FLAVOUR & TEXTURE	Billy has just started making Shropshire for us with animal rennet, which has added an extra dimension to the flavour. Essentially the flavour is similar to Colston Bassett's Stilton as the only difference between the two is the addition of annatto to produce the orange colour. The annatto softens the paste a little more too.

COLSTON BASSETT STILTON

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Billy Kevan and his team
REGION	Colston Bassett & District Dairy, Colston Bassett, Nottinghamshire
FLAVOUR & TEXTURE	The cheese has a rich, minerally tang and a buttery texture. Its flavour is strong and full without being sharp or overpowering: mellow, fruity, deep and savoury.

COOLEA

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Dick Willems
REGION	Coolea, near Macroom, County Cork
FLAVOUR & TEXTURE	The textures are smooth and close-textured. The flavours are usually rich and sweet, often hinting at hazelnuts, butterscotch and honey. At other times, they may be long-lastingly nutty but with a savoury edge. Either way, the flavours are complex and mouthfilling.

CORNISH YARG

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Dane Hopkins, Catherine Mead & the crew at Lynher Dairy
REGION	Lynher Dairy near Pengreep, Cornwall
FLAVOUR & TEXTURE	The flavours are gently lactic but with rich, creamy and slightly sweet undertones. The texture crumbles very slightly but is moist and rich.

GORWYDD CAERPHILLY

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Todd, Maugan & Kim Trethowan
REGION	Gorwydd Farm at Llanddewi Brefi, Ceredigion
FLAVOUR & TEXTURE	Three distinct flavours run through this cheese-its springy, citric, lactic center; oozy, mushroomy cream under the rind, and musty, earthiness of the rind itself.

GUBBEEN

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Tom & Giana Ferguson
REGION	Near Schull, Co Cork
FLAVOUR & TEXTURE	Of all the washed-rinds we sell, Gubbeen is the most mellow, capturing the characteristic smokiness of a washed rind without concealing the light, fresh flavours of the milk. It has a semi-soft paste with a silky smooth, pliable texture and fresh, milky taste with a mild buttery, nutty accent.

HAFOD

MILK	Unpasteurised organic cows milk
RENNET	Traditional animal rennet
MADE BY	Sam & Rachel Holden
REGION	Bwlchwern Fawr, Llangybi nr Lampeter
FLAVOUR & TEXTURE	Hafod has a smooth, quite close-knit texture and a rich golden yellow colour. Its flavours are predominantly buttery, rich and nutty with a slight tang on the finish.

HARBOURNE BLUE

MILK	Pasteurised goats milk
RENNET	Vegetable rennet
MADE BY	Ben Harris & Robin Congdon
REGION	Sharpham Barton, near Totnes, Devon
FLAVOUR & TEXTURE	This cheese often has a rich almost puddingy sweetness, delicately floral, perfumed flavours and sometimes a strong, spicy kick. The spiciness lingers, but maintains a certain mellow sweetness and complexity.

HAWES WENSLEYDALE

MILK	Pasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Wensleydale Creamery
REGION	Hawes, North Yorkshire
FLAVOUR & TEXTURE	Mild and milky, with a smooth, creamy texture that toes the line between dry and moist.

ISLE OF MULL CHEDDAR

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Chris & Jeff Reade
REGION	Isle of Mull, near Tobermory
FLAVOUR & TEXTURE	One of our moister cheddars with quite a soft texture and quite wild, farmy, fruity flavours – sometimes with an almost alcoholic tang. In winter, the cheeses are quite bright white in colour, in summer a light cream.

KEEN'S CHEDDAR

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Keen family
REGION	Moorhayes Farm, near Wincanton, Somerset
FLAVOUR & TEXTURE	Smooth and firm textured with long, complex, rich, nutty flavours and a tangy bite at the end.

KIRKHAM'S LANCASHIRE

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Graham Kirkham
REGION	Lower Beesley Farm near Goosnargh, Lancashire
FLAVOUR & TEXTURE	Lemony, yoghurt and savoury ending up on a real Lancashire tang. The texture is moist, rich, crumbly and creamy with what's locally known as a "buttery crumble".

LINCOLNSHIRE POACHER

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Simon and Tim Jones
REGION	Ulceby Grange, near Alford, Lincolnshire
FLAVOUR & TEXTURE	A rich, long lasting flavour with sweet, nutty notes and a sharp tang that sometimes tastes a bit like pineapples. The texture is smooth, close, dense and creamy.

MONTGOMERY'S CHEDDAR

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	Jamie Montgomery and Steve Bridges
REGION	Manor Farm, North Cadbury, Somerset
FLAVOUR & TEXTURE	Rich, sweet, fruity, nutty, beefy flavours. Sometimes reminiscent of the caramelised edge of a Sunday roast. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages.

SPARKENHOE RED LEICESTER

MILK	Unpasteurised cows milk
RENNET	Traditional animal rennet
MADE BY	David and Jo Clarke
REGION	Sparkenhoe Farm, near Upton, Leicestershire
FLAVOUR & TEXTURE	The flavours are rich, nutty, sweet, wholesome, and milky. It is a complex and intriguing flavour but at the same time balanced and smooth. It's mouth-filling and lasts long after swallowing but has no aggression. The texture is moist but chewy and firm.

SPENWOOD

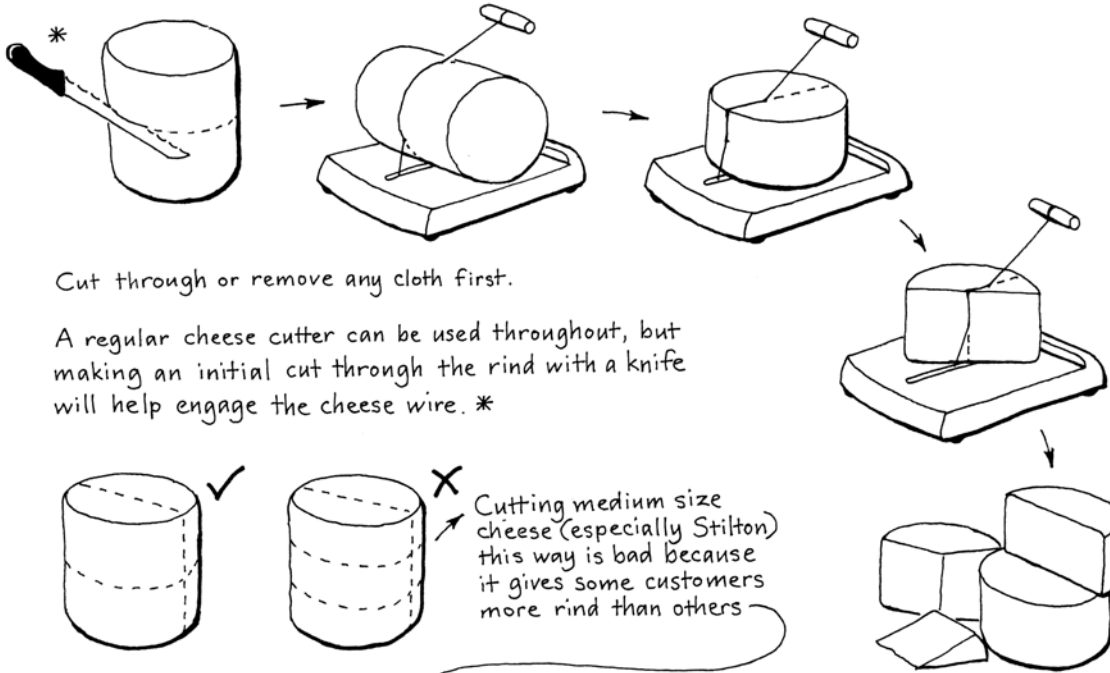
MILK	Unpasteurised sheeps milk
RENNET	Vegetable rennet
MADE BY	Anne and Andy Wigmore
REGION	Near Risely, Berkshire
FLAVOUR & TEXTURE	Close textured and smooth with rich, nutty, juicy and long-lasting flavours.

TICKLEMORE

MILK	Pasteurised goats milk
RENNET	Vegetable rennet
MADE BY	Debbie Mumford
REGION	Sharpham Creamery, Sharpham Estate, Devon
FLAVOUR & TEXTURE	Light, gentle, floral, herby and ice-creamy cool with a moist crumbling texture.

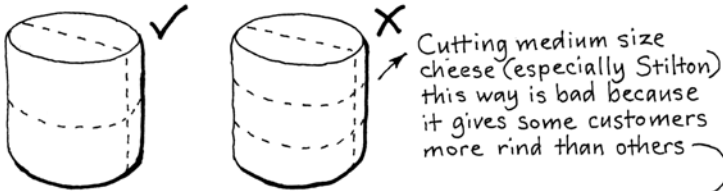
GUIDE TO CUTTING CHEESE :: MEDIUM

Cutting Medium Sized Cheese (Like Stilton, Midi Lancashire and Midi Cheshire etc.)



Cut through or remove any cloth first.

A regular cheese cutter can be used throughout, but making an initial cut through the rind with a knife will help engage the cheese wire. *



Cutting medium size cheese (especially Stilton) this way is bad because it gives some customers more rind than others

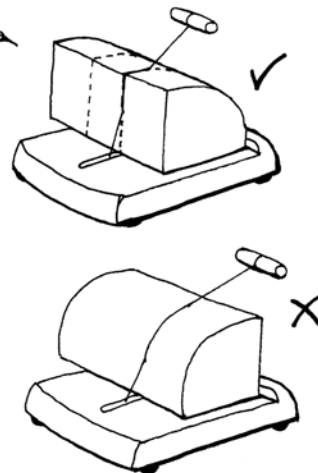
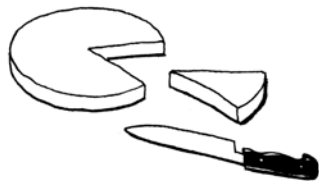
Other Tips

For the same reason, making the middle segment in a quarter of the large cheese slightly thinner is fairer to the customers too!

In light of the 'drying factor' fast selling flat cheese can be cut like this with the cheese cutter,



but with slow moving flat cheese it may be wiser to remove each segment with a knife.

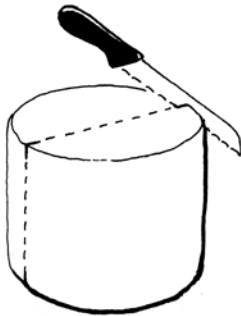


Cutting the cheese this way is bad because it is inaccurate, hardwork, drags rind through the cut surface and can also damage the nose of the cheese.

GUIDE TO CUTTING CHEESE :: LARGE

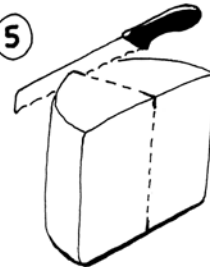
The Neal's Yard Dairy method of **Cutting Large Cheese** (cheddar, Cheshire, Lancashire etc)

1



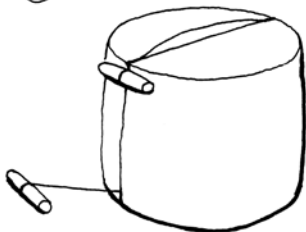
Cut through the cloth all the way around the cheese.
Cut 2-3cm. deep into the corners as shown.
A large serrated knife works well for this.

5



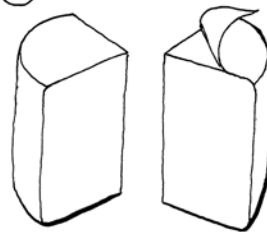
Cut the second half in the same manner as the whole cheese.
This should produce two quarters.

2



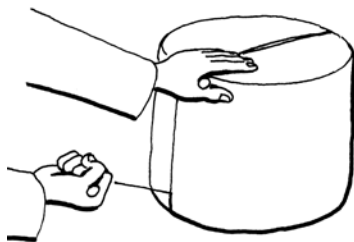
Trap a large cheese wire in the four corners as shown.

6



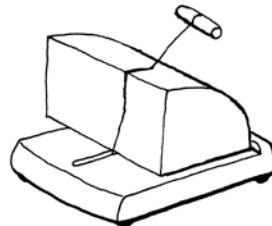
Take one quarter and clingfilm it.
Peel off all the cheese cloth from what is now the 'working' quarter.

3



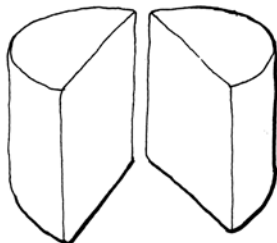
Trap the top handle with one hand and pull smoothly with the other to cut the cheese in half.

7



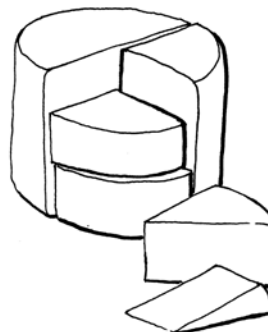
The working quarter can now be cut into three segments using a regular cheese cutter.

4



Cover the cut surface of one half in clingfilm.*
You may need to cover all surfaces in dry conditions.

8



Each segment can now be used in turn to produce cut pieces for sale.
Remember that cut cheese can dry out quickly and needs covering.

* Saran wrap in U.S.A.

ORDERING SCHEDULE & SHIPPING

We take orders from U.S customers according to our Shipping Schedule, which is published in January each year. Orders are solicited by email, phone or Online Order Form.

We ship every fortnight until the end of August when we start weekly shipments in order to accommodate the amount of cheese you will need for the holiday season and its flavour profile and age.

1. An 'Invitation to Order' email is sent out 10 days before we pack cheese for shipping, usually on a Wednesday or Thursday.
 - The email states the ordering deadline for that pack, usually 6 or 7 days from the date the Invitation is sent.
2. You can reply by email, phone with your order, or we can call you, discuss what you need and work out the order with you.
3. We start making our calls for orders the following Monday and Tuesday.
 - After this, order taking is closed for that particular pack and any orders we receive will be packed a fortnight later.
4. We taste cheese the Thursday before the order deadline and decide on which batches of cheese we're going to allocate for that pack. By the time you speak to us on the phones, we will know what cheeses we intend to send.
5. The cheese is then packed in London on the Friday after the order deadline.
6. Orders are loaded into a container and onto a ship, which leaves Europe on Sunday.
 - Ocean containers generally take 3 weeks to arrive at port on the U.S. East Coast. Usually, U.S. Customs and the Food and Drug Administration clear the cheese within a few days of arriving at port, but occasionally one agency or the other will wish to inspect the shipment, which will delay final clearance by anything from a few days to over a week.
 - This is why the arrival date for cheese to your store is given as an approximate. We make every effort to keep you apprised of any unusual shipping delays.
 - Although ocean shipping takes longer than airfreight, we prefer it because the cheese is maintained at a constant temperature, which results in better cheese when you receive it.
7. Once your cheese has been cleared by customs, it will be sent to you using the method you specified when placing your order.
 - We have been able to negotiate special delivery rates through many specialty food distributors around the country who you may already work with. In order to use the services of one of these distributors, you must have a pre-existing relationship and place regular orders with them. Most often they will not deliver to you without an additional order for products they sell directly to you.
 - We do not ship via Federal Express or UPS. Some customers in the NYC metropolitan area pick up their orders at Larkin Cold Storage in Long Island City, where the product clears customs or have it couriered to another warehouse for consolidation.
 - We will advise you of your shipping options at the time of your order. Orders may not be placed until a shipping method has been identified.

See below for an approximate timeline from Invitation to Order to its arrival in the USA

-11 TUES	Cheese is allocated
-8 THURS	Invitation to Order is sent out
-3 TUES	ORDER DEADLINE
-1 THURS	Cheese pulled for pack
0 FRI	CHEESE IS PACKED AT NYD IN LONDON
+3 MON	Cheese taken to Rungis Market for consolidation
+5 WED	Cheese loaded onto ship at Rotterdam
+9 SUN	Cheese leaves Rotterdam by boat for USA
+20 THURS	ARRIVES IN USA
+21 FRI	Clears customs (hopefully see above)
+25 TUES	Available for collection from Larkin

Our Shipping Schedule can be found online at www.nealsyarddairy.co.uk/customers/wholesale_usa.asp

INVOICING

Some of you may be invoiced directly by the distributor you use for both product and shipping. In this case, the following information will not apply to your account. Otherwise, the situation is as follows.

1. Neal's Yard Dairy invoices U.S. customers from our office in London.
 - We use the services of a Factoring Agent, Lloyds TSB Commercial Finance Ltd in Newark, N.J. to process invoices being paid in U.S Dollars and therefore payments should be made out and mailed to them for processing. Specific instructions are included on each invoice and also shown below.
2. Invoices are prepared in London at the time of shipment, and 60-day terms are automatically extended to customers who have provided satisfactory credit references.
 - 60 days includes the 4 weeks the cheese will be in transit, giving customers approximately 30 days to pay for cheese once it has arrived to them.
3. Lloyds TSB Commercial Finance may automatically send you a statement of activity on the account.
 - If this is your first order, this statement may arrive several weeks before the cheese does.
 - THIS IS NOT AN INVOICE.
 - You will receive an invoice from Neal's Yard Dairy by email around the same time your cheese is delivered along with notification that your cheese is ready for collection.
4. Each shipment is given a file number that coincides with the number of the week during which the cheese left Rotterdam.
 - For example, cheese shipped in the 4th week of January, 2011 is denoted as File 04.11.
5. Each box in a shipment is labelled for the customer with this file number as well as the weights of each cheese in the box and the number of boxes in the entire order (for example, box 1 of 5).
6. Your invoice should match this information. If you have any questions, please don't hesitate to contact Katy Gunn on katy.gunn@nealsyarddairy.co.uk or +44 20 7500 654

ACCOUNTS PAYABLE DETAILS

Neal's Yard Dairy invoices can be paid by the following method of your choice:

BANK TRANSFER

Neal's Yard Dairy
Account Number 6550-9-61094
ABA 026009593
CHIPS 959
Swift Code BOFAUS3N

Bank Transfer is our preferred method of payment.

CHEQUE (CHECK) PAYMENT

Please make all cheques payable to **Neal's Yard Dairy Ltd**, and send to:

LTSB Re: Neal's Yard Dairy
 Account 845989
 P.O. Box 845989
 Dallas, TX 75284-5989

All remittance advice should be sent by email to credit.control@nealsyarddairy.co.uk

BENEFITS

A bank transfer is much easier and quicker to trace than payment by cheque. We can therefore spend more time on customer service and less time asking for your help in tracking accounts payable.

Since the bank transfer is to a U.S. bank, Bank of America, bank charges should not be significant (your bank will be able to advise you on this).