

Cheese & Charcuterie Essentials

2021



Local



**Cured Meats
& Salami**



Leoncini



**PARMIGIANO
REGGIANO**

FRAMANT
HANDCRAFTED FOODS



Yogurt



Tillamook



**Plant
Based**



Manchego



Updated December 29, 2020

For further information, please contact your BiRite sales representative.

BiRite Foodservice Distributors

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This guide highlights all our cheese and charcuterie items as well as condiments and crackers— everything you need for a cheese & charcuterie plate! Some are exclusive to BiRITE Foodservice and all have been carefully selected for quality, uniqueness and value. Many are from family businesses just like BiRITE, whether it be local or imported.

We hope you enjoy this Cheese & Charcuterie Brochure. You can find additional **Specialty** offerings in our **GROCERY ESSENTIALS** as well as our **PASTRY ESSENTIALS** catalogs. These & other helpful guides are available from your sales rep or on-line at www.birite.com.

Pancetta (alpha by description)

PANCETTA ROLLED

Molinari

Extra lean authentic Italian style bacon, cured, spiced & rolled in a traditional loaf.

San Francisco

#312476—5/4-6 lb avg, each



PANCETTA SMOKED FLAT ITALY

Leoncini

Fully cooked & seasoned. Naturally smoked with wood chips & aromatics. Rose colored with white streaks. Ready to use! Italy

#312475—2/8 lb avg, each



PANCETTA UNROLLED FLAT

Fra'mani

Fra' Mani Uncured Pancetta is a dried skinless pork belly, salted and seasoned individually and then slowly aged. Characterized by a balanced proportion of lean and fat and the aromas of garlic, clove, bay leaf and black pepper, our uncured pancetta comes in a flat half belly portion. No antibiotics. Berkeley

#312470—2/4 lb avg



FRA'MANI®

DELICIOUS FOR A REASON™

— PORK HUMANELY* RAISED WITH —

NO
ADDED
HORMONES**

NO
ANTIBIOTICS
EVER

100%
VEGETARIAN
FEED

NO NITRATES OR NITRITES ADDED†

312417	Nostrano	4/2 lbs	310024	Smoked Ham	3/3 lbs
312419	Soppressata	2/5 lbs	310022	Rosemary Ham	2/4 lbs
312418	Toscano	2/5 lbs	310015	Capicollo, Spicy	2/3.75 lbs
312408	Salametto	10/11 oz	310029	Sweet Apple Ham	2/4 lbs
312409	Salametto Piccante	10/11 oz	312407	Classic Mortadella	2/6 lbs
312478	Pancetta	3/4 lbs	312412	Salame Rosa	2/6 lbs
312477	Smoked Pancetta	3/2.75 lbs			

* Raised in a stress free environment with access to fresh air and sufficient space that promotes natural behavior.

** Federal regulations prohibit the use of artificial stimulants or growth hormones in pork.

† Except those naturally occurring in celery powder and sea salt.



Prosciutto—Cotto aka Cooked Ham (alpha by brand)

FRA'MANI

Little Ham Smoked

All natural & antibiotic free! About 4" in diameter so it can be subbed for Canadian bacon. Single muscle from knuckle of leg which is lean, dark & flavorful. Lightly smoked with hickory wood & very slowly roasted. No nitrates or nitrites. Berkeley
#310024—3/3 lb avg, case only



FRA'MANI

Rosemary Ham

Lightly smoked & slowly roasted. All natural & antibiotic free! Hand-crafted from major muscles. No added MSG, nitrate or nitrites. Berkeley
#310022—2/4 lb avg, case only



FONTANA

Cotto Prosciutto Italy

Ermes Fontana presents their premium Italian meats in a brand new way. Their artisanal meats are now available in convenient slicing casings with labels paying homage to the traditional "Salumeria," the Italian origin of the American Deli. Fontana's meats are prized in deli cases for their high quality, ease of slicing and convenient storage. Prosciutto Cotto is a savory, slow cooked prosciutto. Very slow cooking imparts a flaky texture and mild flavor to this ham.

#319399—2/9 lb avg, case only



Prosciutto—Cured aka Crudo/Raw (alpha by brand)

CASA DIVA

San Daniele DOP Italy 14 Mos Boneless

The authentic San Daniele Prosciutto is renowned throughout the world for its smoothness on the palate, fragrance, sweet taste, and leanness. Similar to Parma Ham the distinction comes from the hogs' diet and the consequent famous guitar leg shape. In the northeast of Italy, San Daniele's optimal climate of low humidity, excellent ventilation and cool breezes from the foothills of the Alps offer the perfect ambient for ideal curing. San Daniele specially produces this Prosciutto under Casa Diva as an all-natural product with only simple ingredients pork, sea salt and time, with at least 14 months of aging.

#319327—15 lb avg, each



EL CERRO

Serrano Spain 15 Mos Boneless

Lower in moisture & slightly sweeter than Di Parma prosciutto—a must on any Spanish menu. This version is well priced & adaptable to any part of the menu. Spain
#319343—13 lb avg, each



FONTANA

Non DOP Italy 400 Days Boneless

Slice Fontana Prosciutto Crudo into but-tery ribbons for the perfect dose of the Parma countryside. Because Fontana Prosciutto has an exceptionally high nutritional value and a low salt content compared to other prosciuttos, it fits into a variety of diets and dishes. ... Italy

#319371—16 lb avg each



FONTANA

Di Parma DOP Italy 14-16 Mos Boneless

Known as "the prosciutto with a bow". 3rd generation family owned & operated. Located in the valley of the river Baganza, the Marino wind comes from the sea through the Apennine mountains & into the factory! Hand trimmed. Nice red color & marbling. Excellent flavor & a truly great value! Great for charcuterie plate, or as an ingredient. Italy

#319341—15 lb avg each



RECLA

Speck IGP Alto Adige Italy

Lightly smoked with beech wood & lightly seasoned prosciutto. Produced in the hills of Northern Italy, were Switzerland & Austria meet. Italy

#319344—2/5 lb avg, each



Salami Cooked (alpha by description)

CAPICOLA HOT Margherita

Good quality & value item. Crafted with bold, hot spices to consistently add delicious robust flavor to any appetizer or sandwich. Domestic
#312415—2/6 lb avg, case only



MORTADELLA No Pistachios 1/2 Columbus

Made in the traditional Italian manner with lean pork that is gently laced with whole black peppercorns & other spices. While it originated in the Bologna region of Italy, Mortadella is a favorite here, there and everywhere. San Francisco
#312400—7 lb avg, each



MORTADELLA No Pistachios 1/2 Molinari

Pork, veal and beef sausage flavored to perfection with aromatic spices. Nutty & lean. San Francisco
#312406—4/8 lb avg, each



SALAME ROSA (UNCURED) Molinari

Our Salame Rosa is a salame cotto (cooked salame) with origins in the city of Bologna, Italy. Made from prime cuts from the shoulder, coarsely chopped to create a distinctive mosaic face and speckled with small cubes of plate fat cut from high on the hog. Dry roasted with a hint of natural fruitwood smoke. Mildly seasoned with coriander, white pepper and mace, and studded with pistachio nuts. Each piece is about 6 pounds.
#312423—2/6.5 lb avg, each



Savetto USA, Inc.

The advertisement features the Leoncini logo (a crest with a lion) and the MonteRosa logo (a mountain range). Below the logos are images of various products: Leoncini Cooked Ham, Leoncini Smoked Cooked Pancetta, and MonteRosa Italian Ham. The products are displayed on a dark, reflective surface. At the bottom, there are two colored bars: a green bar on the left that says "Imported from Italy" and a red bar on the right that says "Product of Italy".

Leoncini

MONTEROSA

MonteRosa Italian Ham

Leoncini Cooked Ham

Leoncini Smoked Cooked Pancetta

Imported from Italy

Product of Italy

Salami Cured—Stick (alpha by description)

CHORIZO SARTA SPAIN

Palacios

Shelf stable. Hot & spicy u-shaped salami for slicing, tapas and cooking. Rich in flavor. All natural. Spain

#318941—Mild 14/7.9 oz, case only



CHORIZO SALAMETTO PICCANTE 12"

Fra'mani

Spanish influenced dry chorizo, aged 30-35 days. Brick-red color & seasoned with pimento de la Vera. Piquant & slightly smoky. About 12" long. Best enjoyed sliced 1/8"-1-4". Awards: Sofi Gold 2015. Berkeley

#312409—10/11 oz avg, each



COPPA DRY

Molinari

Cured pork shoulder, full muscle. This convenient small size rivals prosciutto in flavor. Cured in salt brine, rubbed with black pepper for mild or red cayenne pepper for hot. San Francisco

#312410—Mild 2 lb avg, each

#312411—Hot 2 lb avg, each



GENOA

Columbus

#318742—4/2.5 lb avg, case only



GENOA

HORMEL

#318745—4/5 lb avg, case only



NOSTRANO 14"

Fra'mani

Nostrano mans "our own (recipe)". This salami is course ground, mild and sweet in flavor, seasoned with black pepper, garlic & white wine. Great with melons or figs. Best enjoyed very thinly sliced. Aged 60-70 days. Awards: Good Food Award 2015. Berkeley

#312417—4/2 lb avg, each



PEPPERONI STICK 10" & 18"

Molinari

Peeled & cryo vac'd. Coarse ground pork & beef. Spicy hot flavor, good for pizza or as snack. San Francisco

#318723—jumbo 18"x3", 10/3 lb avg, each



SALAMETTO SMALL 12"

Fra'mani

All natural, never ever pork, aged 30-35 days. Coarse ground, garlic scented. Rich color & full flavor. Best sliced on 1/8" bias. Berkeley

#312408—10/11 oz, each



SALAMI 18" V2

Molinari

Traditionally aged, Milanese style. White mold coating is safe to eat. Finely minced mixture of pork & beef. E-Z peel casting. Approx 2.5" diameter. San Francisco

#318754—10/3 lb avg, each



SOPPRESSATA (SOPRESSATA) 22"

Fra'mani

Largest Fra'mani salami modeled after sopressa vicentina from Vicenza, Italy. Very coarsely cut & scented with clove, & aged for 80-90 days. Moist & flavorful. Berkeley

#312419—2/4 lb avg, each



SOPPRESSATA HOT (SOPRESSATA)

Licini

This version originated in Calabria, Italy. Seasoned with garlic and hot peppers. Usually flat versus round diameter. Cured for about 90 days. Great on pizza! Domestic

#312404—3/5 lb avg, each



TOSCANO 22"

Fra'mani

Deep burgundy color. Made with red wine, black pepper, garlic & sea salt. Tuscan recipe with slightly more salt to compliment less salty bread of the region. Aged 80-90 days. Best sliced very thin. Awards: Good Food Awards. Berkeley

#312418—2/4 lb avg, each



Sliced Prosciutto & Salami (alpha by description)

PEPPERONI SLICED 14-16 CT

Bonici (Tyson)

Good value pepperoni. Dark reddish orange color. No significant fat smearing. 14 slices per ounce, 162 servings per case. Domestic #318729—10 lb, each



PEPPERONI UNCURED SLICED 10 CT

Creminelli

All natural/never ever heritage pork on veg diet, no artificial ingredients. No added nitrite or nitrates. Absolutely awesome! Utah #318712—8/2.5 lb, case only



PEPPERONI SLICED 14 CT & 16 CT

Hormel

"Performance Fresh" label. Good quality and value. Dry sausage pizza topping made from beef & pork. Resists cupping, charring and greasing out. Domestic

#318718—14 ct 2/5 lb, case only PERF

#318728—14 ct, 2/12.5 lb, case only

#318717—16 ct 2/12.5 lb, case only PERF



PEPPERONI SLICED 16 CT & 20 CT

Swiss American

Good quality & value. Domestic

#318722—16 ct 38mm deep cupping, 2/12.5 lb, case only

#318780—20 ct 44 mm classic, 10 lb each



PEPPERONI SLICED 20-24 CT

Rosa Grande/Hormel

Pork & beef, 8 oz packs.

#318726—2/12.5 lb case



PROSCIUTTO SLICED

Fontana

100% yield—32 slices per pack (2 slices = 1 serving). Italy

#319375—6/16 oz, case only



SALAMI GENOA SLICED 80-83 mm

Wilson/Tyson

Good quality & value. No significant fat smearing. 88 ct/lb. 5.5 slices per ounce, 81 servings per case. Domestic #318741—2/5 lb, case only



SALAMI SLICED 8 CT

Swiss American

No char Italian dry salami. Approx 62-68 mm. Also known as **Genoa**. Domestic #318757—10 lb, each



SALAMI SLICED

Columbus

Our San Francisco classic salame is slow-aged with California red wine and a hint of garlic.

#318749—4/3 lb, case only



SALAMI SLICED 8 CT

Galileo

No burn. Coarse ground cuts of pork with spices & garlic. Aged for 21-25 days. San Francisco

#318746—4/4 lb, each



Asiago (alpha by description)

SHRED DOMESTIC

Chef's Choice

Aged a minimum of 6 mos. Sweet, slightly tangy & pleasant flavor with a clean finish. Cellulose added to prevent caking. rBST free. Wisconsin #94450—4/5 lb bag, each



WHEEL 1/2 BROWN WAX DOMESTIC

Stella

Aged for 6 mos. Buttery, nutty & smooth with a rich & robust flavor. Slightly sweeter & nuttier than parmesan. Domestic #94220—9 lb avg, each



SHRED DOMESTIC

Grande

Aged a minimum of 6 mos. Sweet, slightly tangy & pleasant flavor with a clean finish. No cellulose. rBST free. Wisconsin #94451—5/3 lb bag, each



Fresh
from
the
Farm

POINT
REYES
FARMSTEAD CHEESE CO



Blue Veined (alpha by brand)

BELGIOIOSO

Gorgonzola Creamy 1/4 Wheel

"Dolce" style, aged 90 days. This soft, blue-green veined cheese has a full, earthy flavor & creamy texture. Awards: World Cheese 2nd Place 2012. rBST free. Wisconsin
#90622—4/4.5 lb avg, each



CHAMPIGNON

Cambozola Triple Cream Wheel

Brie type with blue veining. Crowd pleaser! Rich Bavarian milk lends to extra-ordinary flavor & velvety texture. Germany
#93912—2/5 lb avg, each



CUCINA ANDOLINA

Blue Domestic

Good value domestic blues
#90652—6 lb avg wheel, each GORG
#90651—4/5 lb crumble GORG
#90653—4/5 lb crumble BLUE



GELMINI

Dolce Creamy Gorgonzola

Gorgonzola Dolce, or sweet Gorgonzola, is aged for a mere two months to create its extra creamy and delightful taste. Less pungent than other types of blues, this Gorgonzola is ideal for spreading and even more versatile when incorporated into cream-based sauces. Italy
#94150—2/3 lb avg, each



POINT REYES

Bay Blue Wheel

Known for its mellow flavor & sweet, salted caramel finish. Made from pasteurized, rBST-free cows' milk. Fudge-like texture with a beautiful natural rind. Mild blue mold pungency. Sweet, salted caramel finish. Awards: California State Fair "Best Cheese of the Year" 2016; American Cheese Society (ACS) 2014 1st Place & 2nd Place "Best in Show". Sonoma
#90614—7 lb avg, each



POINT REYES

Original Farmstead Blue

Kosher. Creamy, layers of full flavor. All natural & made with raw milk. Sweet, fresh milk with a medium-to-strong punch of blue flavor. A great cheese course blue, perfect for salads, dressings, dips, in a sauce for steak & grilled vegetables.

Awards: American Cheese Society (ACS) 1st in Class 2014; Sofi 2013. Sonoma
#90615—6 lb avg wheel, each
#90616—2/5 lb bag, each



ROTH KASE

Iceberg Wheel

Aka "Buttermilk Blue". Cured for over 60 days, this cheese has a tangy, piquant & peppery taste that is not overpowering. Really creamy & yummy. Wisconsin
#90600—2/6 lb avg, each



SOCIETE BEE

Roquefort Raw Sheep 1/2 Wheel

Creamy white in color, crumbly & slightly moist with distinctive green veins. Tangy, with a sweet then smoky flavor which fades to a salty finish. France
#95809—2/2.8 lb avg, case only



ST CLEMENS

Danish Wheel Imported

Aged 8-12 weeks. Semi-soft, creamy blue with a white to yellowish (slightly moist) edible rind. Fat is 50-60%. Denmark
#90612—6 lb avg, each



VALLEY FORD

Grazin' Girl Gorgonzola

This cheese has a rustic, basket weave exterior while the interior is a buttery color with tasty notes of sweet cream along with blue streaks and patches throughout. It is amazing in salads, sauces, and it is exquisite drizzled with a little honey. Farmstead/Local
#90699—4 lb avg, each



Brie, Camembert & Triple Cream (alpha by brand)

CHAMPIGNON

Cambozola Triple Cream Wheel

Brie type with blue veining—the perfect crowd pleaser! Rich Bavarian milk lends to extra-ordinary flavor and velvety texture. Germany

#93912—2/5 lb avg, each



GUILLOTEAU

Fromager d'Affinois Wheel

If cheese was a pillow, this would be it! White bloomy, quilted top. Creamy, dreamy & super soft. Hard to believe this is only a double cream, and not a triple. Mild & buttery flavor, with a grassy finish. Great on platters or even on sandwiches! France

#90818—2/4.1 lb avg, each



MARIN FRENCH

Triple Cream—Crème Petite Wheel

Rich & smooth. Perfect for platters. Pair with California sparkling wine, petite syrah or IPA beer. Awards: Cal Expo 2013 Gold/Best of Show. rBST free. Sonoma

#90828—6/4 oz, case only



PRESIDENT

Double Cream Brie 8" Wheel Domestic

Rich & creamy. This class brie has between 60-75% butterfat added. USA

#90808—2/2.2 lb, case only



PRESIDENT

Double Cream Brie Small Tins

Small format of their 60-75% butterfat added cheese. Great for wineries. France

#90803—12/4.5 oz, case only



Butter (alpha by brand)

GRASSLAND

Great quality & value. European style churn for denser, smoother texture & increased spread-ability. Farmer owned. Washington

#72006—Butter Solid SALTED Grade AA 36/1 lb, case only

#72008—Butter Solid UNSALTED Grade AA 36/1 lb, case only

#72016—Butter Solid SALTED Grade AA 25 kg bulk, case only

#72511—Butter Solid UNSALTED Grade AA 25 kg bulk, case only



PLUGRA EUROPEAN STYLE 82% Butter Solids

Non-GMO. Low in moisture, high in butterfat—for flakier pastries & creamier sauces. Richer taste & smoother texture than regular (80%) butter. The standard!

#72520—Butter Solid UNSALTED 36/1 lb, case only (red label)



ISIGNY FRANCE 82% AOP

Butter Sheets for Dough Lamination

Made of cultured Normandy AOC butter. Ideal for croissant production. Sheets are 12" x 7.5" x .5". Distinctively sweet and creamy taste with a bright yellow color & a faint taste of hazelnuts. Rich in Vitamin A.

#71000—10/2.2 lb, case only



SIERRA NEVADA 83% ORGANIC

European style hi-fat butter. This butter exemplifies artisan nature. Vat-cultured in small micro batches with live active cultures in a time-activated process to develop a distinctive all-natural flavor. Silky & rich, with an 83% butterfat content. Kosher. California

#72535—Butter Solid SALTED chub 15/1 lb, case only

#72530—Butter Solid UNSALTED chub 15/1 lb, case only

#72525—Butter Solid UNSALTED 30 lb bulk, case only



WUTHRICH

Clarified 82%

Good value, commodity brand. Domestic

#70515—4/5 lb, case only



MIYOKO'S KITCHEN

Vegan Cultured Plant Based Organic

Made from coconut oil & cashews (real food!).

Melts, cooks, bakes & spreads like butter. Locally made in Fairfax. Marin

#93676—6/8 oz, case only



Real Cultured Dairy

SIMPLE. WHOLESOME. PURE

Sierra Nevada Cheese Company • Willows, California Plant No. 04-325

Cheddar Loafs & Blocks (alpha by description—also see sliced & shred)

COLORED MEDIUM LOAF

Tillamook

Great for sandwiches or as an ingredient in mac-n-cheese & more! Aged over 60 days to develop its rich, creamy, smooth flavor. Kosher & rBST free. Oregon
#91670—6/5 lb, each loaf (exact weight)



COLORED MILD LOAF

California Premium

Good value & quality. California
#91621—4/10 lb avg, each loaf



COLORED MILD LOAF BULK

Hilmar Cheese

Aged less than 6 mos. Good value & quality. Smooth texture & mild flavor. Domestic
#91625—40 lb avg, each

COLORED MILD SLICED

Schreiber

Interleaf, 240 slices per case, .5 oz
 Domestic
#91672—12/1 lb, each



COLORED SHARP LOAF

Schreiber

Reasonably firm. Smooth & waxy, slightly crumbly & bitter. Domestic
#91603—2/5 lb, each (exact weight)



COLORED SHARP LOAF

Tillamook

This is a full-bodied, naturally aged sharp cheddar, aged over 9 mos. Farmer owned since 1909. Kosher & rBST free. Oregon
#91675—2/5 lb, case only (exact weight)



COLORED SHARP LOAF

California Premium

Nutty, creamy flavor that comes increasing sharp & complex as it ages. California
#91676—10 lb avg, each loaf



WHITE MILD LOAF

Packer

Commodity. Domestic
#91624—10 lb avg, each



WHITE MILD TRADITIONAL LOAF

Fiscalini

Pasteurized and aged 3-6 mos. Made like their "bandage" cheddar but aged in airtight plastic bags to keep moist. Block shaped & ideal for sandwiches & as an ingredient. rBST free. Farmstead. Modesto
#91662—5 lb avg, each



WHITE MILD LOAF ORGANIC

Rumiano

rBST free, verified non-GMO, cert. gluten free, certified American Human, kosher and grass fed. Aged over 60 days. California
#96777—2/5 lb avg, each



WHITE MEDIUM "DAISY" WHEEL RAW

Vella

Raw milk aged minimum of 5 mos. Hand rolled. Medium flavor yet mild enough to appeal to children & interesting enough for cheese boards. Pressed in a "daisy" hoop which originated in California. rBST free. Sonoma
#91689—10 lb avg, each



WHITE MEDIUM LOAF ORGANIC

Rumiano

rBST free, verified non-GMO, certified gluten free, certified American Human, kosher & grass fed. Aged over 60 days. Awards: Wisc Cheesemakers Assoc 5th Place; USA Cheese Championship 2007. rBST free. California
#96775—2/5 lb avg, each



WHITE MEDIUM VINTAGE LOAF

Tillamook

Aged over 100 days. All natural, kosher & rBST free. Oregon
#91612—2/5 lb avg, each



Cheddar Loafs & Blocks continued (alpha by description)

WHITE SHARP NY BLACK WAX LOAF Cheswick

Classic white sharp, encased in black wax to ensure a creamy, moist texture. Great for snacking as well as an ingredient cheese. Can be challenging on slicer though. Domestic

#94404—10 lb, each (exact weight)



WHITE SHARP LOAF WISCONSIN Packer

Excellent quality commodity cheese. Domestic

#94405—10 lb avg, each



WHITE SHARP LOAF VERMONT Churny

Excellent quality commodity cheese. Domestic

#91607—10 lb avg, each



WHITE EX SHARP "VINTAGE" LOAF Tillamook

Limited edition; aged a minimum of 24 mos. This is a rich and complex white cheddar whose flavor blossoms with every bite. Kosher & rBST free. Oregon

#91609—2/5 lb, each (exact weight)



WHITE SHARP AGED "WELSH POWERFUL" LOAF IMPORTED

Collier's

Extraordinary taste sensation! There may be salt deposits on the surface, which is natural for the high quality of this cheese. Pasteurized & aged up to 18 mos. Rich, creamy texture. Wales

#91655—2/5.5 lb avg, each



WHITE SHARP EXTRA LOAF Vella

Aged a minimum of 27 months. This raw cheese has a sharp complex flavor that lingers in your mouth. rBST free. Sonoma

#91913—5 lb avg, each



Cheddar Flavored & Specialty (alpha by description)

GOAT AGED CHEDDAR RAW Caprae by Sierra Nevada

Firm. Aged 6-12 mos, this cheddar showcases the sweetness of pure raw goat milk. It has a complex flavor resulting from naturally occurring healthy micro-organisms in the fresh milk, received from Fumasi Goat Dairy next door. Higher in nutrients because it is raw with a diverse range of flavors. Delicious!! California

#94432—2/5 lb avg, each



SMOKED GOAT AGED BLOCK Caprae by Sierra Nevada

Kosher. Firm & smooth texture with a rich smoky taste. Strong enough to hold its own with beer, chips & salsa! California

#94433—2/5 lb avg, each



SMOKED WHITE RAW LOAF Rumiano

rBST free. Good quality. California

#93422—2/5 lb avg, case only



SQUEAKY WHITE CURD

Ellsworth

rBST free. Mild, firm & springy texture. Ellsworth "famous" squeaky cheese curds are crafted with only the best milk from their over 450 family farms in Wisconsin & Minnesota. Great fried or in Poutine.

Domestic

#93869—4/5 lb, each





Tillamook®

Dairy done right.

Cow Specialty (alpha by description)

BRICK CHEESE

Buholzer Brothers

A Wisconsin original! Named for its shape & because originally the moisture was pressed out with bricks. Earthy & nutty when young, turning pungent & tangy when aged. Great on pizza!

#92441—2/6 avg, case only



CARMODY WHEEL

Bellwether Farms

Semi-firm artisan table cheese made from Jersey cow milk. Farmstead. Very mild, but creamy & buttery. Named for the road that runs adjacent to the farm. Melts great in grilled cheese sandwiches & quesadillas. rBST free. Sonoma

#96505—3.8 lb avg, each



CRESCENZA STRACCHINO BLOCK

Belgioioso

Creamy, yet can be sliced. Made in small batches from whole milk. Mild flavor with a touch of tartness. Rind less, milky and tender texture. Easy to melt. rBST free. Wisconsin

Wisconsin

#96506—2/3.5 lb avg, each



ESTERO GOLD WHEEL

Valley Ford

Handmade in the style of an Asiago, and reminiscent of a Montasio, two of the more famous cheeses from the Swiss-Italian dairy country. About 6 months aged, it's very pliable with grassy, fruity overtones. As it continues to age, the flavor deepens, it becomes more complex & nutty. It has an open texture with small holes & straw-like coloring. Its subtle, creamy & buttery taste nicely complements other foods. Its fine rustic flavor can be paired with any wine. It also melts wonderfully in pastas and polenta, or try it shredded on a salad. Raw Jersey milk from closed herd. Very versatile! Award winner. rBST free. Sonoma

#96820—8 lb avg, each



HIGHWAY ONE "FONTINA STYLE" WHL Valley Ford

Raw, farmstead. Highway One is their version of an old style Fontina. Its texture is silky and creamy, with the traditional Fontina flavor that pairs great with Italian wines & cuisine. This unpasteurized cheese has been aged for at least 80 days. It is mildly fruity, with a nutty flavor & aroma. It is a perfect anytime cheese; great for melting, on a sandwich, or on an appetizer plate with crackers. rBST free. Sonoma

#96824—8 lb avg, each



MUENSTER LOAF DOMESTIC

Buholzer

Mild and savory making it a sandwich favorite! rBST free. Wisconsin

#94310—2/6 lb avg, each



PANEER LOAF

Royal Mahout

Fresh, unaged, non-melting cheese curd common in South Asian cuisine. Similar to queso blanco or a pressed ricotta. Crumbly & moist. Made with acid, not rennet making this a vegetarian cheese! Domestic

#95714—4/5 lb, each



PIAVE STRAVECCHIO 12 MOS DOP WHL

Agriform

"Oro del Tempo". Traditional raw, whole milk, cheese of Belluno (at the base of the Dolomite mountains in Northern Italy), matured for a minimum of 12 months. A hard, compact, cooked cheese, this extra aged Piave has an intense flavor that increases as it matures. Excellent in classical recipes from Belluno cuisine or as a basic ingredient in sophisticated first courses. It pairs nicely with full-bodied red wines from the area (i.e. Raboso del Piave). Italy

#94255—14 lb avg, each



Cow Specialty continued (alpha by description)

TALEGGIO SQUARE

Arrigoni

Washed rind. Stinky, buttery, fruity and very creamy. Distinctive square shape with a pale yellow interior. Becomes more assertive & tangy with age. Great on pizza!
Italy

#93942 —4.6 lb avg, each

TOMA WHEEL

Pt Reyes

Farmstead. Semi-hard with natural rind. Creamy texture, buttery flavor with a grassy finish. Aged a minimum of 90 days. Great as a table cheese, or as an ingredient. Great for snacking and melts well too. Kosher & rBST free. Marin

#93947—10 lb avg, each



A SUCCESSFUL MENU

STARTS WITH *Artful*
Ingredients

with the world's finest crafted cheeses backed by trendsetting approaches and industry-shaping innovations, Emmi Roth can help you achieve artistry in everything you create.

PACKAGING POTENTIAL

FORMAT FLEXIBILITY

SAFETY CERTIFIED

FLAVOR TRENDS

CULINARY RESOURCES



emmiroth.com



Cream Cheese (alpha by description)

GINA MARIE

Natural Log

Fresh & soft, triple cream cheese. Italian style—great for sweet or savory dishes.

Kosher. Local

#91834—12/2.5 lb log, each



KITE HILL

Plant Based Plain

Can be used in recipes too—like in cheese-cake! Hayward

#91841—6/8 oz, case only



PHILADELPHIA

Kraft Philadelphia cream cheese is smooth & creamy. Performs well in cheesecakes.

Domestic

#91850—50 lb bulk, each

#91821—6/3 lb loaf, each



BRIGHTON FARMS

Mild cultured dairy, slight acid & slightly salty flavor. Smooth body & texture, yet firm at room temperature. Great for high volume applications like cheesecakes and icings. Versatile & convenient. Shelf life 90 days from manufacturer. Domestic

#91855—30 lb bulk, each

#91805—10/3 lb loaf, each (kosher)



RASKAS

Excellent spreadability in a light and flavorful cream cheese product.

Domestic

#91816—4/3 lb whipped tub, each



SIERRA NEVADA

Natural Original Farmhouse Tub

Naturally sweet, yet light. Made with only milk, cream & sea salt (no gums or fillers). This Best of Show award-winning cheese is vat-cultured, drained in muslin bags & hand-rotated or produce a unique flavor & texture. Kosher & rBST free. California

#91836—4/2 lb tub, case only



Mascarpone (alpha by brand)

BELGIOIOSO

Naturally sweet, yet light. In 1990, Belgioioso was the first American company to manufacture this fresh Italian cheese in the USA. Awards—Am Cheese Society 2016, 3rd Place; US Championship Cheese Contest 2015, 1st Place, Best of Class. Kosher & rBST free. Wisconsin

#93914—12/1 lb tub, each

#93918—4/5 lb, tub each



Feta & Ricotta Salata (alpha by brand)

BELFIORE

Feta Mediterranean Style in Brine

Kosher. Cow's milk feta with a delicate salt & pungent flavor. Local favorite! Berkeley
#92419—2/4 lb tub, each



BELLA CAPTRA/SIERRA NEVADA

Goat Feta Block Pasteurized

Mouthwatering, creamy & delicious. Hand cut curds, brined in natural, salt water.

California

#94429—2/5 lb avg, each



CUCINA ANDOLINA

Feta in Brine

Natamycin free, rBST free, non-GMO & kosher. Cow's milk. Greek style with a tang & salt flavor ranging from mild to sharp. Domestic

#92417—28 lb bulk, each



ODYSSEY

Feta Domestic in Brine "Greek Style"

Cow's milk, rBST free. All natural and non-GMO. Awards: Wisconsin State Fair 2013, 2nd & 3rd place; American Cheese Society (ACS) 2012, 3rd place; World Championship Cheese 2012, 1st Place.

Wisconsin

#93941—2/9 lb pail, each

#93975—crumbles 2/5 lb bag, case only



PINNA

Ricotta Salata Wheel Italy

Dry grating sheep's milk ricotta. Sometimes called ricotta di pecora from Italy. Firmer than feta. Excellent quality. Sardinia, Italy

#93423—2/7 lb avg, each



VALBRESO

Feta French Sheep's Milk in Brine

100% sheep's milk. This feta is rich, creamy & not as acidic or bitter as other fetas. Absolutely delicious. Slightly higher cost, but worth it. France

#93979—2/4 lb avg loaf cyro, each

#93987—17.6 lb avg tub bulk, each

#93978—35 lb avg tub bulk, each

#93898—8/1 lb cryo, case only



Fontina (alpha by brand)

BELGIOIOSO

Fontina 1/4 Wheel

Aged over 60 days—this semi soft and mild cheese has a silky texture and a sweet buttery, slightly earthy flavor. Versatile and melts great. Perfect for fondue or eating. Awards: Wisconsin State Fair 1999. rBST free. Wisconsin #93957—4/5 lb avg, each



ROTH KASE

Fontina Mezza Luna Wheel

Brownish orange wax. The best quality domestic fontina on the market. Rich, creamy texture and mild earthy flavor with hints of yeast and wild mushrooms. Excellent for melting. Awards: 2011 US Cheese Championship 2nd Place. Wisconsin #93944—10 lb avg, each



FREDERIKA

Swedish Red Wax Wheel

Ivory color with a mild flavor. Great for cooking, melting, shredding & fondues. Wisconsin #93954—9 lb avg, each



ROTH KASE

Fontina Sliced .75 oz

Zero waste—slice on slice—is easier too! Excellent quality Tray is resealable. Wisconsin #96155—4/2.5 lb tray, case only



Fresh Cream Cultured (alpha by description)

CRÈME FRAICHE TUB

Kendal Farms

Kendal Farms only produces this 1 product, and they do it very well! This rich, white, cream made from Holstein milk. No added enzymes or thickeners. Heat stable so it can be boiled & not break. 40% fat.

California

#171249—6/32 oz, each



FROMAGE BLANC COW TUB FROZEN

Bellwether Farms

European style fresh cheese. Tangy, buttery & easy to spread. Tasty alternative to chevre & a lower calorie option to cream cheese. rBST free. Sonoma
#93993—2/30 oz, case only



FROMAGE BLANC GOAT TUB

Cypress Grove

Slightly salted fresh cheese for use in sweet or savory dishes. Perfect blend of cream and acidity. High moisture cheese. Use as filling or side. Awards: American Cheese Society (ACS) 1st Place 2016. California
#93932—2/4 lb tub, each



EST. 1979

LAURA CHENEL



SONOMA, CA

40 YEARS OF LOVE (AND GOAT MILK)

LAURACHENEL.COM   @LAURACHENEL

Goat Fresh & Soft Ripened (alpha by brand)

CYPRESS GROVE

Fromage Blanc Tub

Slightly salted fresh cheese for use in sweet or savory dishes. Perfect blend of cream and acidity. High moisture cheese. Use as filling or side. Awards: American Cheese Society (ACS) 1st Place 2016. California #93932—2/4 lb tub, each



CYPRESS GROVE

Humboldt Fog (Soft-Ripened) Wheel

Award winning American original! This is an elegant, soft, surface ripened goat milk cheese. The texture is creamy & luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center & coating of ash under its exterior to give it a distinctive cake like appearance. Excellent for platters, salads and burgers. Awards: American Cheese Society (ACS) 1st Place 1998, 2002, 2005; ACS 2nd Place 2013; ACS 3rd Place 2016. California #94402—4/1 lb avg mini, each



CYPRESS GROVE

Purple Haze 3" Puck

Fresh goat cheese with lavender and wild fennel pollen, individually wrapped. Ideal for retail. Unexpected marriage of herbs makes this utterly addictive. Awards: California State Fair "Best of Show" 2009; US Championship "Best of Class" 2011; World Championship 3rd Place 2014; American Cheese Society (ACS) 2nd Place 2013. California #94439—6/4 oz, case only



LAURA CHENEL

"Cabecou" in Oil Jar

Fresh goat cheese buttons, aged slightly and then marinated in savory herbs and 100% California extra virgin olive oil. Creamy & firm. Marinade can be use for other recipes. Simply delicious. Kosher. Sonoma #94436—1/3.5 lb jar, each



LAURA CHENEL

Fresh Log

This is the goat cheese that started the California goat cheese revolution! Fresh and mild, soft and spreadable. Slice, breadcrumb and bake for a great salad presentation. Kosher. Sonoma #93928—12/8 oz, case only



LAURA CHENEL

Fresh "Chef's" Tub

Highest moisture, very fresh cheese. Clean tasting, smooth, light, tangy and spreadable. Great in cheesecake, pasta and as topping for crostini. Kosher. Sonoma #93927—2/4 lb tub, each



PRESIDENT

Crumble

Distinctively tangy and exceptionally smooth, Président Goat Cheese has a light texture and fresh flavor that makes it both unmistakable and unforgettable. Expertly made with the finest ingredients right here in the U.S., this cheese adds indulgent richness to any application. Kosher. Domestic #94425—2/2 lb bag, each



PRESIDENT

Fresh Log France

Smooth, dense and creamy with a sharp flavor. This imported chevre is indulgent and rich with a slight tang. Produced in Poitou-Charentes, the most famous goat cheese region. France #93925—3/2.2 lb, each



SIERRA NEVADA

Fresh Chevre Tub

Traditional chef chevre made from fresh goat milk from neighboring farms. Soft, creamy texture with light citrus notes. Great on salads or on crackers. Awards: American Cheese Society (ACS) 1st Place 2012; California State Fair Silver 2013; Gold 2012. Kosher & rBST free. California #93929—2/4 lb tub, each #93922—10 lb bulk bag in box, each



Goat Aged (alpha by description)

FETA BLOCK PASTEURIZED

Bella Capra by Sierra Nevada

Mouthwatering, creamy and delicious. Hand cut curds, brined in natural, salt water. California

#94429—2/5 lb avg, each



GOUDA AGED WHEEL

Central Coast

100% goat milk & cream aged on pine wood. Semi-soft, ivory colored with a smooth mouthfeel & slightly grainy texture & a caramel aroma! Typical age 3-5 mos. Paso Robles

#96452—10 lb avg, each



CHEDDAR AGED BLOCK RAW

Caprae by Sierra Nevada

Firm. Aged 6-12 mos, this cheddar showcases the sweetness of pure raw goat milk. It has a complex flavor resulting from naturally occurring healthy micro-organisms in the fresh milk, received from Fumasi Goat Dairy next door. Higher in nutrients because it is raw with a diverse range of flavors.

Delicious!! California

#94432—2/5 lb avg, each



GOUDA AGED MIDNIGHT MOON WHL

Cypress Grove

Made in Holland & aged 6 months at Cypress Grove. Firm, dense and smooth with slight graininess. Color is pale ivory. Nutty & brown-buttery, caramel notes. Awards: "Best of Show" NAFST. California

#94410—9 lb avg, each



CHEDDAR SMOKED AGED BLOCK

Caprae by Sierra Nevada

Farmstead. Kosher. Firm and smooth texture with a rich smoky taste. Strong enough to hold its own with beer, chips and salsa! California

#94433—2/5 lb avg, each



Gouda (alpha by brand)

BEEMSTER

XO Extra Aged 26 Mos 1/4 Wheel

Deep tastes of butterscotch, whiskey and pecan. Creamy texture with lots of flavor. Pairs well with wine, olives and nuts. Holland

#94502—6 lb avg, each



CENTRAL COAST

Gouda Wheel 5 Mos Wheel

100% goat milk & cream aged on pine wood. Semi-soft, ivory colored with a smooth mouthfeel & slightly grainy texture & a caramel aroma! Typical age 3-5 mos. Paso Robles #96452—10 lb avg, each



CYPRESS GROVE

Midnight Moon Aged Gouda Wheel

Firm, dense & smooth with slight graininess. Color is pale ivory. **Made in Holland** & aged 6 months at Cypress Grove. Nutty and brown-buttery, caramel notes. Awards: "Best of Show" NAFST. California

#94410—9 lb avg, each



MAPLE LEAF

Red Wax Domestic Wheel

Good value European style gouda. #93906—10 lb avg wheel, each



MILL DANCE

Smoked Loaf

Commodity round loaf. Brown rind is edible. Creamy yellow interior. Holland #93908—4/6 lb, each



ROTH KASE

Smoked Van Gogh Log

Pleasantly smoky, versatile cheese. Great for cooking, snacking & on sandwiches & burgers. Roth Kase original. Wisconsin #93904—2/6 lb avg, each



ROTH KASE

Sliced Smoked Van Gogh SOS

Round shape, off-white cream color. Creamy texture, solid brown colored edge with a mild smoked flavor. Easy to use, no paper, & it is really easy to separate from resealable pack. Best quality sliced. Wisconsin #93933—4/2.5 lb, case only



Halloumi & Havarti (alpha by brand)

ATALANTA

Halloumi Sheep Loaf Imported

Product of Cyprus. Brined, slightly springy white cheese. Similar in texture to mozzarella or thick feta. Usually fried or grilled, becoming creamy in texture. Cyprus

#96703—12/8.8 oz, case only



ST CLEMENS

Havarti Creamy Loaf

Semi-soft cow's milk cheese with tiny holes & a creamy texture. 60% fat, buttery taste & smell. Melts great!

#93945—9 lb avg, each



ROTH KASE

Havarti Sliced .75 oz Slice on Slice

Perfect slices, 100% yield. 53 slices per pack, 213 slices per case. Wisconsin #96148—4/2.5 lb, case only



Jack, Pepper Jack & Dry Jack (alpha by brand—also see sliced & shred)

CALIFORNIA PREMIUM

Jack Monterey Loaf Pepper Jack Loaf

Good quality & value. California

#93412—4/10 lb avg plain, each LOAF

#93402—4/5 lb bag, each SHRED

#93400—4/10 lb avg hot jalapeno pepper, each LOAF



VELLA

Dry Jack Mezzo Secco Wheel

Aged a minimum of 4 mos. Semi-hard, medium dry with a creamy texture. Hand rolled in black pepper and cocoa. Local favorite! rBST free. Sonoma

#93428—10 lb avg, each



RUMIANO

Pepper Jack Loaf Organic

rBST free, verified non-GMO, cert. gluten free, certified American Human, kosher and grass fed. Aged over 60 days. California

#96781—2/5 lb avg, each



VELLA

Dry Jack Wheel

Aged a minimum of 7 mos. Hand rolled in black pepper & cocoa. Firm pale yellow with a sweet nutty flavor. rBST free. Sonoma

Sonoma

#93425—8 lb avg, each



SCHREIBER

Jack Monterey Loaf

Creamy texture & mild flavor. Monterey Jack is a Californian original made by Franciscan monks in Monterey, California during the 1880's, and later marketing by David Jacks. Pale yellow, semi hard.

California

#93415—40 lb avg block, each

Mexican (alpha by brand)

EL MEXICANO

Cojita Grated

Hard, crumbly, white & salty. Adds briny, creamy finish to salads, tostadas, grilled corn & soup. Kosher. California

#95705—6/5 lb bag, each



EL MEXICANO

Queso Fresco Casero Wheel

AKA Queso Ranchero! Perfect as crumble over appetizers & enchiladas. Kosher and rBST free. California

#95701—12 lb wheel, each



EL MEXICANO

Oaxaca Ball

Ideal cheese for quesadillas & enchiladas.

Kosher & rBST free. California

#95703—2/5 lb balls, each



Mozzarella Fresh aka Fior di Latte (alpha by brand)

BELGIOIOSO

Sliced 3/8" Thick Thermo Pack

Ready to serve! Zero waste! 16 slices per pack, 128 slices per case. Porcelain white appearance & delicately mild taste and texture. Kosher & rBST free. Shelf life 60 days from manufacturer. Wisconsin

#93856—8/1 lb, case only



BELGIOIOSO

Log Thermo Pack

Delicate flavor & porcelain white color. Great for pizza & caprese salad. Awards: American Cheese Society (ACS) 1st Place 1994, 2002, 2011, 2014, 2016. rBST free. Wisconsin

#93860—8/1 lb, case only



GALBANI

Fresh Balls in Brine

Perfect for slicing and ideal for caprese salads. Idaho

#93801—2/3 lb CILIEGINE .33oz tub 144 ct, each

#93800—2/3 lb OVOLINE 4 oz tub 12 ct, each

#93804—2/3 lb SCOFFICELLA 8 oz tub 6 ct, each



GALBANI

Perles 1 gr in Brine

Super tiny!! Excellent sub for shredded mozzarella. Perlini adds a surprisingly delicious touch to pizza, salads & pasta. Idaho

#93808—2/3 lb PERLES 1 gr tub 1,344 ct, each



GALBANI

Log Water Pack

Approx. 7" long x 3" wide. Convenient, easy to use & slightly longer shelf life than in tub. Idaho

#93857—6/1 lb, case only



GALBANI

Log Dry Pack

Approx. 7" long. All natural, no artificial whiteners or colors. Shelf life is much better than water packed, approximately 75 days from manufacturer. Idaho

#93859—6/1 lb, case only



GRANDE

Fresh Balls in Brine

All natural, no preservatives. Made with milk and cream. Exceptional clean rich taste. Keep cheese completely submerged in brine. Best domestic fresh mozzarella on the market. Wisconsin

#95800—2/3 lb CILIEGINE .33 oz tub each

#93865—2/3 lb OVOLINE 4 oz tub 12 ct, each

#93867—5 lb CEPPONELLI 11.4 oz log tub 7 ct, each (yields about 20 slices, 1/4" thick)

#93877—5 lb ROTONDINO 10 oz tub



GRANDE

Curd

Pillow vac pak. Authentic Italian recipe using the highest quality full cream milk. Just heat, kneed and stretch into shape to make your own fresh mozzarella.

Wisconsin

#93866—2/10 lb avg, case only



Mozzarella Fresh—Burrata (alpha by brand)

DI STEFANO

Burrata in Cups

New packaging! Filled with stracciatella! Voted in SF Chronicle's Food Hall of Fame. Made in Los Angeles by the Bruno family since 1993. rBST free. California #93888—12/4 oz, case only



GRANDE

Burrata

Grande Burrata is Fior-di-Latte filled with sweet cream and tender strands of Fresh Mozzarella, accented with a touch of sea salt and traditionally hand-tied. Approved by VPN Americas as a Local Promoter. Together, we value the tradition and authenticity of Neapolitan pizza. Wisconsin #93889—4/1 lb, case only



Mozzarella Loaf (alpha by brand—also see sliced, diced & shred)

CORTONA

Whole Milk 2.8% Low Moisture

Good value & quality item. California #93802—8/6 lb avg, each loaf



GALBANI PRO

Park Skim 2% Milk

Outstanding taste & versatility. High yield mozzarella with consistent, reliable performance. Rich & buttery, browns well & resists burning. Domestic #93806—8/5 lb avg, each



GALBANI PRO

Whole Milk 2.8%

Outstanding taste & versatility. High yield mozzarella with consistent, reliable performance. Rich & buttery, browns well & resists burning. Domestic #93803—8/5 lb avg, each, loaf #93836—6/5 lb, each diced Large



GRANDE

Avorio

Grande Avorio™ is our new Fresh Mozzarella Loaf that captures the spirit of the East Coast. It features a clean dairy flavor and creamy delicate texture that can put your Grandma, Brooklyn and other specialty pizzas on the map for repeat customer visits and increased sales. Wisconsin #93833—2/6.7 lb avg, each



GRANDE

Park Skim 2% Milk

All natural, no preservatives. Just as delicious as Grande whole milk, but with a lower butterfat content that blends perfectly with other cheeses. Melts great, excellent stretch. Wisconsin #93872—8/7 lb avg, each



GRANDE

Whole Milk 2.8%

All natural, no preservatives. Rich flavor and a slightly softer & creamier texture that looks as good as it tastes. Appears white on pizza. Melts evenly and has a consistent yield. Wisconsin #93870—8/7 lb avg, each loaf



MOZZARELLA FRESCA

Smoked Whole Milk 2.8%

Great choice for hot sandwiches & white pizza. Domestic #93821—2/5 lb avg, each





BELGIOIOSO®

Freshness and Flavor are Served

BelGioioso cheeses are handcrafted using generations-old family recipes. These award-winning cheeses will enhance your entrées and please your palate. Discover BelGioioso's exceptional flavor and quality.



93856	8/1 lb. Sliced Fresh Mozzarella Thermoform Log
93860	8/1 lb. Fresh Mozzarella Thermoform Log
93887	6/1 lb. Burrata with Black Truffles Cup
93861	2/20 lb. avg. Fresh Mozzarella Curd pH 5.7
93914	12/1 lb. Mascarpone Cup
93918	4/5 lb. Mascarpone Tub
93957	4/5 lb. avg. Fontina 1/4 Wheel
94447	2/5 lb. Shaved Asiago Bag
93417	2/8 lb. avg. Ricotta Salata Wheel
96506	2/3.5 lb. La Bottega di BelGioioso® Crescenza-Stracchino
90622	4/5 lb. La Bottega di BelGioioso® CreamyGorg® 1/4 Wheel
98075	2/5 lb. Whole Milk Low Moisture Mozzarella Loaf

rBST Free* | Gluten Free

*No significant difference has been found in milk from cows treated with artificial hormones.

f @ p y
belgioioso.com

Organic (alpha by brand)

MIYOKO'S KITCHEN

Butter Vegan Cultured Plant Based

#93676—6/8 oz, case only

Cheese Vegan Mozzarella Plant Based

#93675—6/8 oz, case only (Liq Mozz)

#93822—2/3 lb, case only (Bulk Frozen)



RUMIANO CHEESE

**all kosher, rBST free

Cheddar White Medium Loaf

#96775—2/5 lb avg, each

Cheddar White Mild Loaf

#96777—2/5 lb avg, each

Pepper Jack Loaf

#96781—2/5 lb avg, each



SIERRA NEVADA

Butter Unsalted 83% Bulk

#72525—30 lb, case only

Butter Salted Chub 83%

#72535—15/1 lb, case only

Butter Unsalted Chub 83%


#72530—15/1 lb, case only



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Online Bill Pay **NOW AVAILABLE**



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ACH Payments Will Make Your Life Easier: It's convenient - saving you time and postage. Your payment will always be on time, even if you're out of town, eliminating finance charges, your account will never be past due!

Here's How Recurring Payment Work: You authorize regularly scheduled debits to your checking account. Your account will be debited the amount each Friday (or designate a recurring day) for the invoice(s) that are due per credit terms. A day prior to the debit, you will be notified via email of the amount and invoice detail. The transaction will appear on your bank statement under BiRite Restaurant Supply Company, Inc.

Parmesan (alpha by description—also see grated & shred)

GRANA PADANO DOP ITALY

Zerto

Raw milk, aged a minimum of 18 mos. "Grana" means granular. Good value and post popular parmesan. 1000 year tradition from northern Italy around the Po River. Park skim milk. Sweet, nutty and crumbly. The processing of milk that will become Grana Padano starts within a few hours, to preserve its freshness & its organoleptic properties. The consortium logo is imprinted in unaged cheese wheels to guarantee the traceability and production chain controls. Aged 16-18 mos. Italy

#94250—9 lb avg, each 1/8



PARMESAN DOMESTIC WHEEL

Stella

Aged over 10 mos. Slightly nutty, buttery with a more subtle flavor than imported. Great compliment to pasta, salads & grilled veggies. Domestic #90627—2/20 lb avg, each



PARMESAN REGGIANO

Zerto

Aged 18-24 mos. PDO is a mature, nutritious cheese with a rich, fruity flavor and a flaky, slightly grainy texture. Essential for many Italian dishes, it is still hand-made without any additives, just as it was nine centuries ago. Italy

#94247—1/10 lb avg, case only

PARMESAN DOMESTIC WHEEL

Grande

All natural, no preservatives. Aged at least 10 mos. Subtly nutty & full in flavor. Smooth texture. Wisconsin

#90632—4/6 lb avg, each 1/4 wheel

#90631—24 lb avg, each wheel

#94416—4/5 lb bag, each grated

#94409—5/3 lb, each shred



MADE WITH MORE
From the Heart of Europe

CHEESES OF ITALY

Piave^{DOP}

Grana Padano^{DOP}

Parmigiano Reggiano^{DOP}



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AOPAGRIFORM



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ENJOY
IT'S FROM
EUROPE



Pecorino & Romano (alpha by description—also see grated & shred)

BOSCHETTO AL TARTUFO BALL Il Forteto

This pecorino with truffles is different because it is made in Tuscany, NOT Sardinia! Semi-firm sheep's milk with truffle specs through out. Great for melting and fondue or part of a cheese or charcuterie platter. Great harmony between pungent truffle aroma & sweet milk. Italy

#95618—6/1.5 lb avg, each



PECORINO SAN ANDREAS WHEEL Bellwether Farms

Raw sheep's milk. Inspired by aged sheep milk cheeses of Tuscany, but with a smoother texture and less sharp/salty flavor. Smooth & full flavored, floral & grassy with nutty undertones. It's a great table cheese & excellent with aged red wine, bread & olives. rBST free. Sonoma

#96510—3.5 lb avg, each



PECORINO ROMANO 1/4 WHEEL Zerto

Hard & grainy sheep's milk cheese. Taste is aromatic & sharp. Great for pasta. Color is straw-white & has a sweet tang taste. Italy

#95612—14 lb avg, each



PECORINO TOSCANO STAGIONATO DOP WHEEL Il Forteto

Sheep's milk aged 3-4 mos. Firm texture and golden color. Dense, oily and with a sweet tang. This is a great pecorino from Tuscany! More interesting & milder than Sardinian pecorinos. Italy

#95620—2/4 lb avg, each



ROMANO 1/4 WHEEL DOMESTIC Grande

Cow's milk. All natural, no preservatives. Color is white to pale yellow. Aged at least 5 months to develop a clean and sharp, piquant flavor & pungent aroma. Robust, well balanced flavor. Wisconsin

#91616—8/5 lb bag, each grated



Processed (alpha by description—also see slices)

AMERICAN SLICED COLORED 96 CT Schreiber

.83 oz each, 96 ct per sleeve, 480 ct per case. Domestic
#90206—4/5 lb, each



AMERICAN SLICED COLORED 160 CT Schreiber

.5 oz each, 160 ct per sleeve, 800 ct per case. Domestic
#90207—4/5 lb, each



AMERICAN SLICED COLORED 120 CT Brighton Farms

.66 oz each, 120 ct per sleeve, 600 ct per case. Domestic
#90210—4/5 lb, each



SMOKED PROCESSED SHARP LOAF Hoffman

Processed cheese. Creamy yellow cheese with a hint of deep smoky flavor, from hickory chips. Slices & melts well. Owned by Kraft. Domestic
#91608—2/2.5 lb avg, case only



AMERICAN SLICED COLORED 160 CT Brighton Farms

.5 oz each, 160 ct per sleeve, 800 ct per case. Domestic
#90212—4/5 lb, each



SWISS SLICED PROCESSED 120 CT Brighton Farms

Mild Swiss with slight acid & salt flavor. Smooth body, resilient & slightly firm. White color. 120 ct pack has 600 slices per box, 2400 slices per case; 96 ct pack has 480 slices per box, 1920 slices per case. Domestic
#96608—120 ct, 4/5 lb, each



AMERICAN SLICED WHITE 120 CT Brighton Farms

.66 oz each, 120 ct per sleeve, 600 ct per case. Domestic
#90208—4/5 lb, each



VELVEETA LOAF Kraft

Iconic cheese spread loaf used in nacho cheese sauce, mac'n cheese & grilled cheese sandwiches. Domestic
#90232—6/5 lb, each



Provolone (alpha by brand—also see sliced)

GRANDE

Aged, Natural Smoke 1/4 Log

All natural & no preservatives. Best quality! Light applewood smoke brings out a savory, piquant flavor. Great on sandwiches, pizza, pasta or platters.

Wisconsin

#95210—2/12 lb avg, each



GALBANI PRO

Provolone Loaf

Kneaded & pulled in the traditional “pasta filata” style (meaning the curds are cut, stretched & molded), then aged briefly. This is a smooth & full flavored provolone which melts great & is easy to work with.

Domestic

#95206—3/10 lb avg, each



GRANDE

“Provo-Nello” Loaf

All natural and no preservatives. This log is smaller than traditional provolone logs making it perfect for sandwiches!

Diameter is just 3-7/8” giving greater yield. Provo-Nello has a bold taste & a creamy, buttery texture. Versatile in hot or cold applications. Wisconsin

#95208—8/7 lb avg, each



Ricotta Fresh (alpha by brand)

BELLWEATHER

Whole Milk

Delicate texture and incredible flavor. Milk is cultured and let to develop acidity naturally until ready to start heating process. Cheese plate worthy! rBST free. Sonoma

#96509—2/3.5 lb, case only



GRANDE

Sopraffina

Light and smooth texture for a creamy mouthfeel. Ideal for calzones, ravioli and pasta dishes. Never runs when baked. Grande is always all natural with no preservatives. Kosher. Wisconsin

#95430—2/3 lb, each

#95416—30 lb bulk, each



GALBANI

Whole Milk Classic

Good quality & value from the largest producer of ricotta in the USA. Adds authentic Italian flavor to both sweet & savory dishes. Domestic

#95420—4/5 lb, each



GRANDE

Tenera

Tender, tiny curds & spreadable—super smooth! Ideal for white pies and smearing on sandwiches. Won't run when baked. Grande is always all natural with no preservatives. Kosher. Wisconsin

#93841—6/3 lb, each



GRANDE

Impastata del Pastaio

Less moist, thicker ricotta. The favorite of bakers and pasta makers. Can be used for both sweet and savory recipes. Excellent for blending with other ingredients like sugar, eggs or cheese. Grande is always all natural with no preservatives. Kosher. Wisconsin

#93843—2/5 lb, each

#95404—30 lb bulk, each



POLLY-O

Whole Milk TLC (Original NY)

Sweeter, not as dry as Impastata type. Can be eaten out of tub! Silky texture. Not as sturdy or dense as other ricotta impastatas. Good quality, good price. Domestic

#95425—6/5 lb, each



Sheep (alpha by description)

BLUE ROQUEFORT RAW 1/2 WHEEL Societe Bee

Creamy white in color. This cheese is crumbly & slightly moist with distinctive green veins. Tangy, with a sweet then smoky flavor which fades to a salty finish. France

#95809—2/2.8 lb avg, case only



BOSCHETTO AL TARTUFO BALL Il Forteto

This pecorino with truffles is different because it is made in Tuscany, not Sardinia! Semi-firm sheep's milk with truffle specs through out. Great for melting and fondue or part of a cheese or charcuterie platter. Great harmony between pungent truffle aroma & sweet milk. Italy

#95618—6/1.5 lb avg, each



FRENCH FETA IN BRINE

Valbreso

100% sheep's milk. This feta is rich, creamy & not as acidic or bitter as other fetas. Absolutely delicious. This feta has a slightly higher cost, but worth it. France

#93898—8/1 lb avg loaf cyro, each

#93987—17.6 lb avg tub bulk, each

#93978—35 lb avg tub bulk, each



HALLOUMI LOAF IMPTD

Atalanta

Product of Cyprus. Brined, slightly springy white cheese. Similar in texture to thick feta or mozzarella. Usually fried or grilled, becoming creamy in texture. Cyprus

#96703—12/8.8 oz, case only



IDIAZABAL TYPE SMOKED WHEEL

Etxegarai-Larrai

Raw sheep's milk aged for 6 mos. Robust and sharp, hi acidity and low fat! Slight piquant taste, light smoke, dry & crumbly. Light smoking takes place at the end of the aging process, using wood from the beech tree, cheery tree or white pine. Basque Region, Spain

#93982—2/7 lb avg, each



MANCHEGO 4 MOS & 6 MOS WHEEL Don Juan

Pasteurized. Don Juan Manchego DOP is produced exclusively with high quality milk from the Manchega breed of sheep. By combining old world techniques with a state of the art facility and equipment, this 4 month Manchego has great character. This cheese has a floral aroma with a gentle, nutty flavor, making Don Juan Manchego the mildest version of this Spanish classic.

The 4-Month Manchego is made in strict adherence to the traditional process, & is certified PDO (Protected Designation of Origin). Using no preservatives on the rind, this all-natural cheese is hand molded with herringbone prints, to mimic the traditional look when cheese curds were pressed with a straw cheese belt. Its semi-firm paste has a rich golden color & smooth texture. Spain

#93429—4/3.5 lb avg, each 4 mos, DOP

#93426—4/3.5 lb avg, each 6 mos, DOP



MANCHEGO 6-9 MOS & 12 MOS WHEEL Dehesa

Raw., farmstead cheese from La Mancha region. 17th century estate founded by Franciscan monks. The 12mos "grand reserve" is their premier aged manchego. Limited production. This is the only Spanish cheese that has managed to be the Best Cheese in the World, 2012 World Cheese Awards. It has dazzled chefs like Ferran Adrià or Berasategui. Its 9 months of aging bring a straw-yellow color, an intense flavor & aroma, a flaky texture and a great persistence in the mouth that invites to repeat. Spain

#93847—2/7 lb avg, each 6-9 mos DOP

#93985—2/7 lb avg, each 12 mos DOP
Limited production



Sheep continued (alpha by description)

PECORINO ROMANO 1/4 WHEEL

Zerto

Hard & grainy. Taste is aromatic & sharp. Great for pasta. Color is straw-white and has a sweet tang taste. Italy

#95612—1 1/4 lb avg, each



PECORINO TOSCANO STAGIONATO DOP WHEEL

Il Forteto

Aged 3-4 mos. Firm texture and golden color. Dense, oily and with a sweet tang. Great pecorino from Tuscany! More unique & milder than Sardinian pecorinos. Italy

#95620—2/4 lb avg, each



PECORINO SAN ANDREAS WHEEL

Bellwether Farms

Raw. Smooth & full flavored, floral and grassy with nutty undertones. Inspired by aged sheep milk cheeses of Tuscany, but with a smoother texture & less sharp/salty flavor. It's a great table cheese excellent with aged red wine, bread and olives.

Sonoma

#96510—3.5 lb avg, each



RICOTTA SALATA ITALY WHEEL

Pinna

Dry grating sheep's milk ricotta—sometimes called ricotta di pecora from Italy. Firmer than feta. Excellent quality. Sardinia, Italy

#93423—2/7 lb avg, each



Phenomenally Organic Vegan Cheese (and Butter) to Elevate Your Menu Options!

Our products are made using traditional cheesemaking techniques, transforming organic cashews into cheese and butter. Perfect not only for vegans and vegetarians, but Paleo, flexitarians, and those with lactose intolerance or dairy allergies.

Add flavor to your menu and new customers!



Vegan
Mozzarella

Use for pizzas, lasagna, enchiladas, grilled cheese, burritos, etc.

Smoked (alpha by description—also see sliced)

CHEDDAR SHARP SMOKEY LOAF

Hoffman

Processed cheese. Creamy yellow cheese with a hint of deep smoky flavor, from hickory chips. Slices & melts well. Owned by Kraft. Domestic

#91608—2/2.5 lb avg, case only



CHEDDAR GOAT SMOKED BLOCK

Caprae by Sierra Nevada

This goat milk cheddar pairs a smooth texture with a sweet, mild flavor. Free of the pungent aromas & flavors associated with most rind-ripened goat cheeses, this cheddar is a great introduction into the world of goat cheese. Firm & smooth texture with a rich smoky taste, strong enough to hold its own with beer, chips & salsa! California

#94432—2/5 lb avg, each



CHEDDAR WHITE SMOKED RAW LOAF

Rumiano

rBST free.

#93422—2/5 lb avg, case only



GOUDA SMOKED LOAF

Mill Dance

Commodity round loaf. Brown rind is edible. Creamy yellow interior. Holland

#93908—4/6 lb, each



GOUDA SMOKED LOG—VAN GOGH

Roth Kase

Pleasantly smoky, versatile cheese. Great for cooking, snacking, on sandwiches & burgers. Roth Kase original. Wisconsin

#93904—2/6 lb avg, each



IDIAZABAL TYPE SMOKED WHEEL

Etxegarai-Larra

Raw sheep's milk aged for 6 mos. Robust and sharp, hi acidity and low fat! Slight piquant taste, light smoke, dry & crumbly. Light smoking takes place at the end of the aging process, using wood from the beechtree, cheery tree or white pine.

Basque Region, Spain

#93982—2/7 lb avg, each



MOZZARELLA SMOKED LOAF WHOLE MILK 2.8%

Mozzarella Fresca

Great choice for hot sandwiches & white pizza. Domestic

#93821—2/5 lb avg, each



PROVOLONE AGED NATURAL SMOKE LOG

Grande

No preservatives. Half moon cut. Light applewood smoke. Savory, piquant flavor. Great on sandwiches, pizza, pasta or platters. Wisconsin

#95210—2/12 lb avg, case only



Swiss—Emmental, Gruyere, Jarlsberg & Swiss (alpha by description—also see shred & sliced)

EMMENTHALER SWISS LOAF IMPTD

Frantal

Raw. Similar but more flavorful than Swiss. Nutty flavor & delicate aroma. Good value brand. France
#96402—6/4.5 lb avg, each

GRUYERE LOAF IMPORTED

Alps

Aged over 100 days. Ivory to light yellow color. This hard cheese is imported from Austria versus Switzerland so it is a great value! Austria
#93209—2/7 lb avg, each



GRUYERE LOAF (King Cut) AOC

Mifroma

Aged over 150 days. The aroma and flavor is buttery, with caramel & fruity notes. Texture is savory & slightly elastic. Dark yellow color with light brown rind. Switzerland
#93211—2/6 lb avg, each



JARLSBERG LOAF IMPORTED

Jarlsberg

A mild, semi-soft, part skim cheese made from cow's milk. Jarlsberg® is famous around the world for its characteristic mild, sweet and nutty taste and its large round holes. Jarlsberg® is such a wonderfully versatile cheese - whether you buy it as a regular staple for sandwiches, a complement for salads, a tasty addition to your cheese board or as an irresistible snack. Jarlsberg® is the #1 specialty cheese brand in the USA. Norway
#93921—2/11 lb avg, each



SWISS LOAF IMPORTED

Ammerlander

Square shape for sandwiches! Melts great too. Perfect for hot pastrami piled high with sauerkraut & spicy mustard. Ammerlander is one of Germany's largest independent dairies. Great value for the money. Germany
#96410—2/6.5 lb avg, each



SWISS LOAF DOMESTIC

California Premium

rBST free & all natural. California
#96405—6/7 lb avg, each



SWISS STYLE "HOLEY COW" WHEEL

Central Coast Creamery

rBST free and made from whole milk. Semi-soft cheese filled with small round openings like Swiss, but with a smooth, creamy texture and a crisp, buttery finish. Ridiculously cheesy! Minimum age 2 mos. rBST free. Paso Robles
#96453—10 lb avg, each



Truffle (alpha by description)

BOSCHETTO AL TARTUFO BALL

Il Forteto

This pecorino with truffles is different because it is made in Tuscany, not Sardinia! Semi-firm sheep's milk with truffle specs through out. Great for melting & fondue or part of a cheese or charcuterie platter. Italy
#95618—6/1.5 lb avg, each



BRIE TRIPLE CREAM TRUFFLE PETITE WHEEL

Marin French

Speckled with Urbani Italian black truffles! Irresistibly earthy aroma of mushrooms balanced with sweet milk. As it ripens, it develops & becomes even more delicious! rBST free. Marin
#90827—6/4 oz, case only



Vegan (Plant Based) (alpha by brand)

DAIYA FOODS

The first real national vegan cheese on the market. Non-GMO & made with tapioca flour, oils, pea protein, gums, flavors, citric acid & inactive yeasts.

Shredded Mozzarella Blend

#93672—3/5 lb, each



FIELD ROAST

Coconut-based and seasoned with fermented tofu, our Chao Slices peel easily, shred well and melt like a dream.

Vegan, Gluten Free, Dairy-free

Creamy Chao Vegan Cheese Slices

#90215—4/50 ct, case only



KITE HILL

Almond based. Can be used in recipes too, like cheesecake! Ideal for baking and in recipes! Non-GMO, soy free, gluten free. Hayward

Cream Cheese Plain

#91841—6/8 oz, case only



MIYOKO'S KITCHEN

Cashew based, all organic & gluten free! Super clean label, made with authentic ingredients and no chemicals, starches or gums. Great in recipes! Sonoma

Butter, Cultured European Style Organic

If you've ever been a fan of high-quality, European-style real churned butter, this is the perfect answer for all of your needs, whether baking, cooking, or just slathering on toast. It tastes, melts, bakes, & browns just like butter! AND it's the only butter alternative on the market without palm oil. Real ingredients made from coconut oil & cashews.

#93676—6/8 oz, case only



Mozzarella Fresh Organic

Just like traditional mozzarella di buffalo, this cashew version works on everything from pizza, to caprese salad, to paninis. This cheese is super rich & creamy so you don't need much to make an awesome vegan pizza or lasagna! The frozen version is the exact same product & offers better workability for grated applications, and value.

#93675—6/8 oz, case only

#93822—Frozen Bulk Crumble 2/3 lb, case only



Yogurt Plain Bulk (alpha by description)

Greek Whole Milk
HEROES (from Sierra Nevada)
 Kosher, rBST free, Non-GMO.
 #171713—4/4 lb tub, each



Full Fat Whole Milk Bulk
KAROUN
 Durable and thick
 #171327—32 lb bulk tub, each

Regular Low Fat Plain
PRODUCERS
 Kosher, rBST free.
 #171369—6/32 oz tub, each



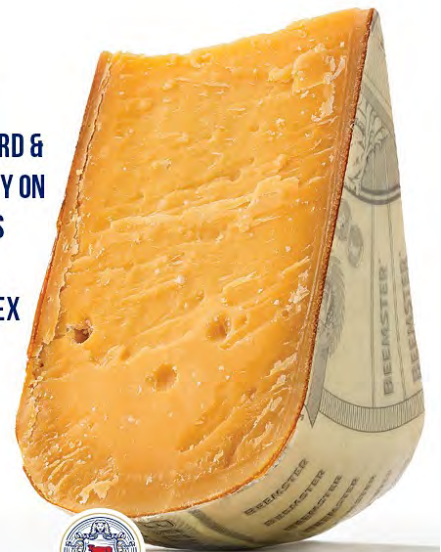
BEEMSTER Makes It BETTER



GOUDA EXTRA AGED
 QTR WHEEL 1/6 LB
 #94502



BEEMSTER XO
 AGED 26 MONTHS. HARD &
 CRUMBLY, YET CREAMY ON
 THE FINISH WITH LOTS
 OF CRYSTALLIZATION
 THROUGHOUT. COMPLEX
 FLAVOR WITH NOTES
 OF WHISKEY AND
 BUTTERSCOTCH.



BEEMSTER
 PREMIUM DUTCH CHEESE

WWW.BEEMSTER.US

Diced & Cubed (alpha by description)

DICED BLEND EAST COAST

Grande

This blend is 50-50 whole and part skim milk. Perfect balance of performance and flavor. This unique combination saves time and bakes perfectly, so you get consistent and tasty pizza, every time. Wisconsin
#93848—6/5 lb bag, each



DICED BLEND MOZZ PS/PROV 50-50

Grande

All natural, no preservatives or fillers. Combination of all the rich flavors of part skim mozzarella with the mellow, delicious flavor of provolone. Wisconsin
#93837—6/5 lb bag, each



DICED MOZZ WHOLE MILK MEDIUM

Grande

All natural, no preservatives or fillers. This mozzarella has a rich, tender, buttery flavor and is the first choice for classic Italian pizza. Great melt, exceptional consistency & taste. Wisconsin
#93850—6/5 lb bag, each diced



DICED MOZZ WHOLE MILK 2.8%

Galbani

Outstanding taste and versatility. High yield with consistent, reliable performance. Rich and buttery, browns well & resists browning. Domestic
#93836—6/5 lb bag, each large diced



CUBE BLEND CHED/SWISS/PEP JACK

Schreiber

With all of the hard work done for you, our ready-to-serve pre-cubed natural cheeses provide consistent cut and quality, reduce labor costs and eliminate product waste! This flavor selection is a must-have for every caterer. SQF Level III Certified.

Domestic

#95808—3/5 lb bag, case



Grated (alpha by description)

BLEND PARMESAN/ROMANO IMPTD

Galbani

Romano 47%, Parm 47%, Whey 6%.

Imported

#94302—4/5 lb bag, each



COTIJA MEXICAN

El Mexicano

Hard, crumbly Mexican cow's milk cheese.

White & salty. Adds briny, creamy finish to salads, tostadas, grilled corn & soup.

Kosher. California

#95705—6/5 lb bag, each



PARMESAN DOMESTIC

Grande

Cellulose free, all natural & no preservatives. Minimum age 10 mos. Subtly nutty & full in flavor. Wisconsin

#94416—4/5 lb bag, each grated

#94409—5/3 lb, each shred



PARMESAN DOMESTIC

Merchants B&W

Cellulose free, non-GMO & rBST free.

Domestic

#94418—4/5 lb bag, case



PARMESAN FINE

Merchants B&W

Cellulose free

#94495—4/5 lb bag, case

PARMESAN NATURAL IMPORTED

Mama Francesca

Cellulose free. Argentina

#90646—4/5 lb bag, each



PECORINO ROMANO IMPORTED

Packer

White to Creamy white or off white with a slight yellowish tint. Minimum age 5 mos. Cellulose free. Imported

#96000—4/5 lb bag, each

ROMANO DOMESTIC

Grande

All natural, no preservatives and no cellulose. Reseal able bag. Clean, sharp and piquant flavor & pungent aroma.

Wisconsin

#91616—8/5 lb bag, each



Shaved (alpha by description)

PARMESAN

Grande

Aged 10 mos. Subtly nutty and full in flavor. All natural - made without preservatives, fillers or artificial ingredients.

#90690—2/3 lb bag, each



PARMESAN IMPORTED

Cucina Andolina

Perfectly shaved for a bold mouth feel. Excellent for any Ceaser Salad, topping for your favorite soup or to finish the finest Carpaccio. This Parmesan is sure to wow any customer with its stunning aesthetics.

#90645—2/5 lb bag, each

Shredded (alpha by description)

ASIAGO DOMESTIC

Chef's Choice

Aged a minimum of 6 mos. Sweet, slightly tangy & pleasant flavor with a clean finish. Cellulose added to prevent caking. rBST free. Wisconsin

#94450—4/5 lb bag, each



ASIAGO

Grande

Aged a minimum of 6 mos. Sweet, slightly tangy & pleasant flavor with a clean finish. No cellulose. rBST free. Wisconsin

#94451—5/3 lb bag, each



BLEND CHEDDAR JACK 50-50

Schreiber

Feather shred. Mild yellow cheddar/jack. California

#93452—4/5 lb bag, case

BLEND CHEDDAR/JACK 50-50

California Premium

Fancy shred (fine 2"x0.06" x 0.06"). Melts exceptionally well. Great visual presentation on top of entrees. Blends easily with other ingredients. Favorite type for Mexican dishes. Domestic

#91700—4/5 lb bag, each



BLEND MOZZ EAST COAST

Grande

This blend is 50-50 whole and part skim milk. Perfect balance of performance and flavor. This unique combination saves time & bakes perfectly, so you get consistent and tasty pizza every time. Wisconsin

#93838—6/5 lb bag, case



BLEND MOZZ PS/PROV 50-50

Galbani Pro

Ratio designed to perform well in most common foodservice applications. Domestic

#93620—6/5 lb bag, case



CHEDDAR YELLOW FEATHER

Schreiber

Anti-caking agent added to reduce clumps. Slight acid, buttery & salt flavor. Clear shred identity, no matting, oiling off or clumping. Domestic

#91907—4/5 lb bag each shred



CHEDDAR YELLOW MEDIUM

Tillamook

Tillamook Medium Cheddar is aged over 60 days to develop its rich, creamy, smooth flavor. Kosher & rBST free. Oregon

#91690—4/5 lb bag, each shred



CHEDDAR YELLOW MILD REGULAR

California Premium

Feather shred. Made with whole milk. California

#91698—4/5 lb bag, each shred



CHEDDAR YELLOW SHARP

Cheswick

Feather shred is ideal for entrée or large coverage area. Premium brand. Domestic

#91695—4/5 lb bag, each shred



JACK MONTEREY REGULAR

California Premium

Good value & quality. California

#93402—4/5 lb bag, each shred



JACK MONTEREY REGULAR

Schreiber

Good value & quality. California

#93450—4/5 lb bag, each shred

JACK PEPPER

California Premium

Good value & quality. California

#93499—4/5 lb bag, each shred

Shredded continued (alpha by description)

MOZZARELLA PART SKIM 2% CALIF North Beach

Good value & quality. California
#93812—4/5 lb bag, each



MOZZARELLA WHOLE MILK 2.8% Cortona

Low moisture, feather shred
1.5"x1/8"x1/8". Manufactured in
Tulare. California
#93815—4/5 lb bag, case only shred



MOZZARELLA WHOLE MILK Grande

All natural, no preservatives or additives.
This low-moisture whole milk mozzarella is
creamy white with a rich dairy flavor and
tender mouthfeel. Excellent on pizza!!
Wisconsin
#93855—6/5 lb bag, each shred
#93870—8/7 lb avg, each loaf



MOZZARELLA WHOLE MILK Galbani Pro

Outstanding taste and versatility. High
yield cheese with consistent, reliable perfor-
mance. Rich & buttery, browns well & re-
sists burning. Domestic
#93807—6/5 lb bag, each shred



PARMESAN Cucina Andolina

Long shred. Non-GMO & rBST free.
Imported
#94441—4/5 lb bag, each



PARMESAN DOMESTIC Grande

All natural, no preservatives or fillers.
Aged a minimum of 10 mos. Subtly nutty &
full in flavor. Wisconsin
#94409—5/3 lb bag, each shred
#94416—4/5 lb bag, each grated



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download Power Mobile today!

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- Never miss critical items!
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POWER MOBILE



Sliced (alpha by description)

CHEDDAR COLORED MILD

Alp & Dell

Approx. 53 slices in tray/film cover, No paper - gas flushed packages

#96152—4/2.5 lb, .75 oz, case only



CHEDDAR COLORED MILD

California Premium

Good value & quality. California

#91626—10/1 lb, case only slice .80 oz interleaf



CHEDDAR COLORED MILD

Schreiber

Interleaf, 240 slices per case, .5 oz

Domestic

#91672—12/1 lb, each



CHEDDAR COLORED SHARP LOAF

California Premium

Nutty, creamy flavor that comes increasing sharp & complex as it ages. California

#91660—8/1.5 lb, case only slice .75 oz interleaf

CHEDDAR WHITE SHARP

Alp & Dell

Game-changing innovative paperless packaging that revolutionizes sliced cheese in foodservice and deli operations.

#96146—4/2.5 lb, .75 oz, case only



FONTINA

Roth Kase

.75 oz Zero waste—slice on slice—is easier too! Excellent quality. Tray is resealable. Wisconsin

#96155—4/2.5 lb tray, case only



GOUDA SMOKED SLICED—VAN GOGH

Roth Kase

.075 oz slice

Round shape, off-white cream color.

Creamy texture, solid brown colored edge with a mild smoked flavor. Easy to use, no paper, & it is really easy to separate from resealable pack. Best quality sliced. Wisconsin

Wisconsin

#93933—4/2.5 lb, case only



GRUYERE SLICED .75 oz

Roth Kase

Grand Cru, slice on slice. Excellent quality & very convenient. No waste! Wisconsin

#96154—4/2.5 lb tray, case only



HARVARTI SOS .75 oz

Roth Kase

Perfect slices, 100% yield. 53 slices per pack, 213 slices per case. Wisconsin

#96148—4/2.5 lb, case only



JACK MONTEREY

Alp & Dell

Lorem ipsum... Domestic

#96147—4/2.5 lb, .75 oz, case only



JACK MONTEREY

California Premium

Good quality & value. California

#96411—8/1.5 lb, case only SLICE 1 oz interleaf

JACK MONTEREY REGULAR

Schreiber

Good value & quality. California

#93405—12/1 lb, case only slice .5 oz interleaf



JACK PEPPER

Alp & Dell

Paperless... Domestic

#96149—4/2.5 lb, .75 bag, case only



JACK MONTEREY REGULAR

California Premium

Good value & quality. California

#96411—8/1.5 lb, case only slice 1 oz interleaf

JACK PEPPER

California Premium

Good quality & value. California

#93411—10/1 lb, case only SLICE .8 oz interleaf

Sliced (alpha by description)

MOZZARELLA

Schreiber

Great cheese for Italian hot and cold sub and sandwiches. Domestic

#95297—6/1.5 lb, case only .75 oz interleaf



SWISS NATURAL

California Premium

Interleaf: paper between slices. 24 slices per sleeve, 192 slices per case. rBST free. California

#96416—8/1.5 lb, case only (.75 oz)



PROVOLONE

Alp & Dell

Slice on slice means no paper! Less waste & more convenient. 80 slices per pack, 320 slices per case. Each sleeve is resealable too! Wisconsin

#96150—4/2.5 lb, case only



SWISS SLICED NATURAL SOS

Alp & Dell

Slice on slice means no paper! No waste & more convenient. 60 slices per resealable try, 240 slices per case. Excellent quality. Wisconsin

#96151—4/2.5 lb, case only



PROVOLONE

California Premium

rBST free. 32 slices per sleeve, 256 slices per case. California

#95298—8/1.5 lb, case only



SWISS SLICED PROCESSED 120 CT

Brighton Farms

Mild Swiss with slight acid & salt flavor.

Smooth body, resilient & slightly firm.

White color. 120 ct pack has 600 slices per box, 2400 slices per case; 96 ct pack has 480 slices per box, 1920 slices per case. Domestic

#96608—120 ct, 4/5 lb, each



Cheese Brand/Origin List

Brand	Origin	Brand	Origin	Brand	Origin
Agriform	Italy	Dofino	USA	Odyssey	USA
Aiello Brothers	USA - New York	Don Juan	Spain	Philadelphia	USA
Alps	Austria	Eiffel Tower	France	Pinna	Italy, Sardinia
Alto		El Mexicano	California	Plugra	USA
Ammerlander	Germany	Ellsworth	USA	Point Reyes	Local - Marin
Angelo & Franco	California	Entremont	France	Polly-O	USA
Argitoni	Italy	Etzegarai	Spain	President	USA & France
Arthur Schuman	USA	Fiscalini	Local - Modesto	Producers Dairy	Local - Union City
Atalanta	Various	Frederika	USA	Queso Salazar	Local - Brentwood
Beemster	Holland	Fromager D'Affinois	France	Raskas	USA
Belfiore	Local - Berkeley	Galbani	USA & Italy	Redwood Hill	Local - Sonoma
Belgioioso	USA - Wisconsin	Garofalo	Italy	Roth Kase	Wisconsin
Bella Rosa	USA	Gelmini	Italy	Royal Mahout	
Bella Rosano	USA	Gina Marie	Local - Willows	Rumiano	California
Bellwether Farms	Local - Sonoma	Grand European	USA	Safr	France
Belmont	USA	Grande	USA - Wisconsin	Saputo	California
Boursin	France	Great Lakes	USA	Schreiber	USA
CA Select Farms	California	Hoffman	USA	Shaft's	Local - Roseville
Cabrales	Spain	Il Forteto	Italy, Tuscany	Sierra Nevada	Local - Willows
California Premium	California	Istara	Spain	Societe Bee	France
Capitoul	France	Jarlsberg	Norway	Sorrento	USA
Cello	Various	Joan Of Arc	France	St Andre	France
Central Coast	Local - Paso Robles	Kerrygold	Ireland	St Clemens	Denmark
Champignon	Germany	Kite Hill	Local - Hayward	Stella	USA
Chef'S Choice	USA - Wisconsin	Kraft	USA	Tillamook	USA, Oregon
Cheswick	USA	Land O Lakes	USA	Treasure Cave	USA
Churny	USA	Laura Chenel	Local - Sonoma	Tuxford & Tebbutt	England
Collier's	Wales	Mama Francesca	USA	Valbreso	France
Coop	Italy	Marin French	Local - Sonoma	Valley Ford	Local - Sonoma
Cortona	USA	Merchants B&W	USA	Vella	Local - Sonoma
Cucina Andolina	USA	Mifroma	Switzerland	Willow Maid	California
Cypress Grove	California	Mill Dance	USA	Zanetti	Italy
Daiya Foods	USA	Miyoko's Kitchen	Local - Marin	Zerto	Various
Darigold	USA - Washington	Montforte	USA		
Decatur Dairy	USA - Wisconsin	Mozz Fresca	USA		
Dehesa	Spain	Mt Olympus	USA		
Di Stefano	California	Nicasio Valley	Local - Marin		
Dodoni	Greece	North Beach	USA		
		Nugget	USA		

Origin

France

Italy

Spain

Local List

Belfiore Cheese Company
Berkeley, Alameda County



Bellwether Farms
Petaluma, Sonoma County



Central Coast Creamery
Paso Robles, San Luis Obispo County



Cypress Grove
Arcata, Humboldt County



Fiscalini Cheese
Modesto, Stanislaus County



Gina Marie
Willows, Glenn County



Kite Hill
Hayward, Alameda County

kite hill

Laura Chenel Chevre
Sonoma, Sonoma County



Marin French Cheese
Novato, Marin County



Miyoko's Kitchen
Fairfax, Marin County



Pt Reyes Cheese
Pt Reyes Station, Marin County



Queso Salazar
Brentwood, Contra Costa



Rumiano Organic
Willows, Glenn County



Saputo USA
Tulare, Tulare County

Saputo

Shaft's Cheese Company
Roseville, Placer County



Sierra Nevada Cheese
Willows, Glenn County



Valley Ford Cheese
Valley Ford, Sonoma County



Vella Cheese
Sonoma, Sonoma County



Crackers—Cheese & Charcuterie Plates

Item	Pack	Size	Brand	Description	Sold By
10784	12	8 oz	United Bakery	Breadsticks Grissini Sea Salt LOCAL	Case
162215	1	6.35 lb	Nabisco	Cracker Asstd - American Classic Variety 780 ct Kosher	Case
164508	6	13.03 oz	Passport	Cracker Flatbread "Everything" 270 ct	Case
16661	4	14 oz	Rustic Bakery	Cracker Flatbread Olive Oil & Sel Gris 320 ct Organic—LOCAL	Case
16662	4	14 oz	Rustic Bakery	Cracker Bite Rosemary & Olive Oil 400 ct Organic—LOCAL	Case
16663	12	5 oz	Rustic Bakery	Cracker Artisan Crisp Tart Cherry Cacao Nibs & Almonds—LOCAL	Case
168015	24	38 ct	Carrs	Cracker Water Table Banquet Bulk 912 ct	Case

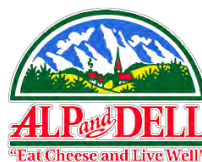


RUSTIC BAKERY
ORGANIC FINE FOODS
& BAKED GOODS



Accompaniments—Cheese & Charcuterie Plates

Item	Pack	Size	Brand	Description	Sold By
31507	6	1 kg	Toschi	Cherries Amarena Small Tin Italy	Each
351553	1	10 lb	Freddy Guys	Nuts Hazelnuts Whole Roasted Oregon (little skin)	Case
351015	1	8.27 lb	Don Juan	Nuts Marcona Almonds Fried Salted Tub Spain	Case
351049	12	4.2 oz	Don Juan	Nuts Marcona Almonds Fried Salted Grab-n-Go	Case
351051	12	4.2 oz	Don Juan	Nuts Marcona Almonds Rosemary Sea Salt Grab-n-Go	Case
351051	12	4.2 oz	Don Juan	Nuts Marcona Almonds Truffle Salt Grab-n-Go	Case
394405	6	9 lb	Schreiber	Pickles Cornichons 180/200 ct	Each
297075	4	3.53 lb	Dalmatia	Preserves Fig Spread Croatia	Each
31602	3	8.38 lb	Don Juan	Quince Paste Membrillo Spain	Each



Specialty

2021 Cheese & Charcuterie Essentials