

ITALFOODS

CHEESE GUIDE



2012



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* * * *OUR CHEESES* * * *

GRATING CHEESES - COW'S MILK - IMPORTED

PARMIGIANO REGGIANO

EMILIA ROMAGNA

The “king” of Italian cheeses! Parmigiano Reggiano is made from cow’s milk in the Emilia Romagna Region under strict guidelines. It has a fat content of 32% and is aged at least 2 years from summer to summer. After 2 years of aging, it is considered “vecchio”, and after 3 years, it is “stravecchio”. Parmigiano’s subtle richness, depth of flavor, and complex character combine to give a pleasing sharpness without bitterness or bite in the aftertaste. Italfoods has a wide selection of Parmigiano Reggiano that has been aged for 24 months.

GRANA PADANO

EMILIA ROMAGNA

A hard cow’s milk cheese, with a flaky, granular texture. It has 32% fat content, and is produced in the Po Valley. Although it is a close “cousin” to Parmigiano Reggiano, it is not subject to the same strict guidelines. It is often sold after aging for a minimum of 16 months, and after that initial period it is considered “stravecchio”.

REGGIANITO brand: ARROYO CABRAL

ARGENTINA

A cow’s milk cheese, similar in flavor to Parmigiano Reggiano, but imported from Argentina. It has a firm, grainy and buttery texture. #182318 / 7 LB

GRATING CHEESES - COW'S MILK - DOMESTIC

PARMESAN brand: STELLA

UNITED STATES

One of the most popular of all Italian-style cheeses, Parmesan reveals a subtle, slightly nutty flavor that complements most any dish. Over ten months aging gives Stella Parmesan cheese its distinctive flavor. Use a vegetable peeler to shave Stella Parmesan cheese directly over salads. #201050 / 20 LB

PARMESAN brand: BELGIOIOSO

WISCONSIN

Made from part skim milk and aged over 10 months, this naturally low-fat, hard cheese is typically grated or shredded over pasta, rice, soups and salads. Its rich, sweet nutty flavor also makes it perfect for sauces, snacks and desserts. #201060 / 24 LB

GRATING CHEESES - SHEEP MILK - IMPORTED

PECORINO ROMANO DOP

LAZIO/SARDEGNA

Genuine Pecorino Romano is a sharp, aged sheep’s milk cheese produced in the regions of Lazio and Sardegna. Made with unpasteurized milk, these cheeses become firm and granular with age. They can be intensely peppery, sheepy, and salty. Sardegna produces a large amount of sheep’s milk cheeses, which are commonly called Pecorino Sardo.

GRATING CHEESES - SHEEP MILK - DOMESTIC

ROMANO

Aged a minimum of 5 months, this hard cheese, made from part skim milk, possesses a strong, sharp flavor that makes it one of the most popular Italian cheeses. Grate it on pasta, soups or salads.

SEMISOFT CHEESES – COW'S MILK – IMPORTED

PROVOLONE

VENETO

A cow's milk cheese produced in the Campania region near Naples. Provolone is a firm, full fat cheese with a 45% fat content. Its taste varies with age: after 1 to 2 months it is mild and slightly sweet, after 4 months it is spicy and buttery, after 6 months it is savory and hearty with a bit of a bite. The pleasing sharpness varies with age. It makes for an excellent cooking cheese. **Available in a variety of sizes**

MONTASIO DOP brand: AGRIFORM

VENETO

A true mountain cheese from the Veneto dating back to the 13th century. This hay colored cow's milk cheese has a 40% fat content. It has a pleasantly rich, yet very fruity taste with hints of pineapple. Its 2-3 months of aging creates a soft rind, which hides a softer, elastic middle. #186422 / 6.5 KG

ASIAGO PRESSATO DOP brand: AGRIFORM

VENETO

A half fat, cow's milk cheese from the Dolomite mountains with a minimum fat content of 44%. Pressato is milder than Allevo, as it is ripened for only 20 to 40 days. It's pleasantly fresh and slightly sweet & fruity. It's a white or slightly straw-colored partially cooked cheese, with marked irregular eyes. #186446/ 7.5 LB

ASIAGO ALLEVO DOP brand: AGRIFORM

VENETO

A half fat cheese with a 34-45% fat content, made from cow's milk. The smooth rind is slightly brown in color. Asiago is a pressed, cooked cheese that becomes a rich, nutty table cheese after 5 months of aging. Cheeses ripened longer than a year are suitable for grating. It is produced in the province of Vicenza, Trento, Padova, & Treviso. It is straw-colored and has a dense, grainy consistency, with irregular little or medium eyes. #186440 / 18 LB

PIAVE brand: AGRIFORM

VENETO

A mountain cheese from the northern Veneto region near the Piave river. It is made from cow's milk and has a 40% fat content. It is aged 9 months and has a mild, buttery flavor. #186400 / 13 LB

TOMA PIEMONTESE brand: QUAGLIA

PIEMONTE

This cheese from the Piemonte region is made from full cream or skimmed cow's milk and has a 46% fat content. The aging varies from 3 months to 1 year, leaving behind mild, yet somewhat salty flavors. #186250 / 6 LB

CREMA BEL PAESE – MEDALLIONS brand: GALBANI

LOMBARDIA

A cow's milk cheese from the Lombardy region in Italy. It is matured for 6 to 8 weeks, which imparts a very smooth and creamy texture and flavor. Shaped in single serving medallions that are wrapped in gold foil, this cheese is commonly served at breakfast in lodgings across Italy. #185230 / 12/24 PCS

BEL PAESE – WAXED brand: GALBANI

LOMBARDIA

The story of Bel Paese, which means beautiful country in Italian, begins in 1906 thanks to an inspired idea by Egidio Galbani, company founder, who wanted to create a product that would counteract the success of the famous French cheeses across the Alps. Triumph came quickly for this great cheese, so much so that at an international cheese competition in Paris, Bel Paese was named "Roi des Fromages" – "King of Cheeses". An Italian cheese crowned king in a French competition. Mon Dieu. The soft texture & mild taste make Bel Paese cheese unique and inimitable, suitable for the whole family. #204620 / 6 LB

FONTAL – FONTINA brand: MAURI

LOMBARDIA

A semi-cooked cheese made from pasteurized cow's milk, produced in similar fashion to Fontina. It has a mild, delicate flavor and is ideal as a table or melting cheese. #186055 / 3 KG

FONTINA VERA AOSTA brand: MAURI

LOMBARDIA

Fontina cheese is typical of Valle d'Aosta and is produced throughout the region. It is a cow's milk cheese with a 28% fat content. The milk used to make it must come from cows raised on pasture breeds such as Simmental Valle d'Aosta. Fresh from the cow, raw milk is heated to 36 ° and calf rennet is added to it. Slowly, the curd is heated to 48 ° and continuously mixed. The aging process, conducted in the natural caves at a constant temperature with a high moisture content. The minimum ripening period is three months and during the first month the cheese is salted and brushed every other day. True Fontina comes only from the Aosta Valley and has a particularly intense taste and aroma. #186100/2.75KG #186110/8.5 KG

SEMISOFT CHEESES – COW'S MILK – IMPORTED (cont'd)

TALEGGIO VALSASSINA DOP brand: MAURI

LOMBARDIA

Mild & delicate, melting & creamy to the palate, aromatic in its subtleness, Bontaleggio is the Mauri cheese par excellence, the real D.O.P. Taleggio. Made with the highest quality cow's milk from Lombardy & in full respect to old time traditions, this is without a doubt a first-class cheese, it represents the shining star of Mauri's Taleggio selection. A slightly thready soft cheese, it is straw white in color with a reddish crust that is soft, thin & usually wrinkled. It is aged for 40-50 days in the natural grottoes in Pasturo in Valsassina, with attentive cheese makers & expert technicians following it at every stage of the production process. The presence of mold patches on the cheese surface is caused by the natural progression of the seasoning. It's advised not to sever the moldy patch, but to gently scrape the area. #186200 / 2.30 KG

BITTO DELLA VALTELLINA DOP brand: BITTO COOPERATIVA DELLA VALTELLINA LOMBARDIA

Bitto is produced exclusively with milk produced from the pastures of the valleys of the Bergamo Alps in Valtellina. It is an alpine full fat cheese, partially cooked, medium hardness. Aged 10 months, up to 10 years. It is predominantly whole cow's milk, with the addition of milk (10%) from the endangered Bergamo goats of the region, which helps to define the taste. Bitto has the flavor of the sweet, delicate perfume dell'alpeggio (of the alpine pasture); it becomes more intense as it matures. The paste is tender, white to pale yellow with some holes. #182340 / 20 LB

TOMA DI GRESSONEY brand: FROMAGERIE

VALLE D'AOSTA

A cow's milk cheese made in the Valle d'Aosta region of Italy, specifically from the alpine regions of Gressoney Saint-Jean & Gressoney La Trinite. It is produced during the summer months and then left to mature for 2-4 months. It is a typical Toma, made with evening milk that has a pale yellow interior, a compact paste and a savory flavor. #186260 / 2 KG

SCAMORZA DELLA PIANA brand: FATTORIA DELLA PIANA

CALABRIA

Scamorza is a pasta filata - a spun cow's milk cheese. This cheese is aged for a couple of days, has a chewy, stringy texture and is drier than mozzarella. The name means literally "beheaded" which describes the way the cheese looks in a bag tied with rope. A terrific cheese for melting. #185160 / 400 GR

CACIOCAVALLO DELLA PIANA brand: FATTORIA DELLA PIANA

CALABRIA

This is an aged spun paste cheese, hard and uncooked and salted in brine for several days. It has an elongated flask-shape, with a rounded base and a head-shaped shoulder. A slightly spicy taste with at least two months of ageing. #186525 / 1.3 KG

PROVOLA DELLA PIANA brand: FATTORIA DELLA PIANA

CALABRIA

A cheese that is soft spun with a sweet taste. Made with pasteurized whole cow's milk. Outside there is a thin layer of pale yellow, while inside the paste is soft but substantial. #186528 / 1 KG

SMOKED TRECCIONE brand: FATTORIE DEL SOLE

CALABRIA

A smoked, stretched, "pasta filata" curd cheese made from cow's milk. This braided cheese has a stringy, soft texture. #185146 / 1.87 KG

RAGUSANO DOP brand: SOLE DI SICILIA

SICILY

Ragusano is a stringy-textured cheese, produced with raw whole cow's milk, coming from cows that forage in the aromatic pastures of the Iblei Mountains that lie between Siracusa and Ragusa. The cheese is still homemade by little family dairies included in the farm where the cows are reared. #186510 / 12 KG

COSACAVADDU STAGIONATO brand: SOLE DI SICILIA

SICILY

A firm, sharp cow's milk cheese from Sicily that is shaped into an oblong mold. When aged about 4 months, it tastes similar to a young cheddar, with a flaky texture, but more tang & bite. Aged longer, it becomes sharper and more granular in texture. The name is derived from "cacio a cavallo", meaning cheese on horseback. This stems from the traditional method of tying two cheeses together for drying and then slinging them across a pole, saddle bag style. Cows feed on pasture lands rich in natural and aromatic grasses in the Hyblaean Mountains. The production of this ancient cheese is still carried out today in small artisan dairy farms where the farmer-cheese maker – besides attending to the cattle – transforms the milk into cheese with the help of his own family. #186520 / 12 KG

SEMISOFT CHEESES – COW'S MILK – IMPORTED (cont'd)

PORT SALUT brand: S.A.F.R.

FRANCE

Originally named Port du Salut after the abbey of Notre Dame du Port du salut at Entrammes, it was produced in the mid 1800's by Trappist monks, strictly for consumption at the monastery. A visit to Paris by the head of the abbey in 1873 resulted in an opportunistic distribution agreement with a Parisian cheese seller. The rind of the cheese is slightly moist and colored, with regular traces of the plastic-covered cloth used in production. Affinage (refining) takes one month as the cheese is polished with brine, which also contributes to its rich flavor. The result is an exquisite cheese with an orange rind and pale-yellow interior.

#186030 / 2 KG

EMMENTALER AOC brand: EMMI

SWITZERLAND

The original Swiss cheese made from cow's milk. The cheese is ripened in 3 stages: first in a cool wine cellar where it is bathed in brine, then a warm cellar where fermenting bacteria is added, and finally in a cool humid room for 5 to 10 months. The holes are formed from the gases that expand during fermentation. It has a mild and pleasantly nutty flavor.

#186900 / 15 LB

LE GRUYERE – KING CLASSIC - AOC brand: von MUHLENEN

SWITZERLAND

It is produced the traditional way in small local village dairies, without additives, using only pure raw milk, natural cultures and rennet. Matured for 6 months in climate-controlled cellars, it is brushed with salt water once a week and ripened to perfection. Le Gruyère Switzerland AOC is produced and ripened exclusively in the canton of Fribourg. The flavor is mild and slightly salty.

#186910 / 5 LB

TETE DE MOINE - AOC brand: von MUHLENEN

SWITZERLAND

This firm to semi soft cheese is made exclusively in the Jura region of Switzerland, where it was originally produced in the 12th century in the Monastery of Bellelay. It is made in cylinders weighing from 1 - 2 pounds with a natural rind. The most unique feature of this cheese is best revealed when the cheese is gently pared away with a special tool called a Girolle, which scrapes the top of the cheese into decorative rosettes. Aged over 60 days.

#186890 / 2 LB

RACLETTE SQUARE brand: EMMI

SWITZERLAND

This cheese derives its name from the French verb racler, "meaning to scrape off" because of the way it is eaten, traditionally, the surface of a half wheel is melted before an open fire, then scraped on to warm plate. Raclette has a natural rind, a firm to semi soft texture, and a mild creamy flavor. Aged over 60 days.

#186915 / 15 LB

FONTINA brand: ST. CLEMENS

DENMARK

Similar to its Italian counterpart in name only. Its flavor is bland and somewhat buttery; the texture is quite a bit firmer than the Italian varieties although it does melt well making it a good choice for cooking. Much less expensive than its full-flavored cousins.

#186165 / 15 LB

SMOKED GOUDA brand: HENRI WILLIG

HOLLAND

Named after the town of Gouda near Rotterdam, this cow's milk cheese has a hard rind. Its mild, creamy taste has been consistent for several centuries.

#186665 / 6 LB

DUTCH GOUDA (RED WAX) brand: HENRI WILLIG

HOLLAND

Named after the town of Gouda near Rotterdam, this cow's milk cheese has a hard rind. Its mild, creamy taste has been consistent for several centuries.

#186670 / 9.5 LB

ENGLISH FARMHOUSE CHEDDAR – EXTRA SHARP brand: HORLICKS

UNITED KINGDOM

Cheddar is the most widely used and purchased cow's milk cheese in the world. After it is ground in to marble sized bits and heated, the whey is discarded and sliced into slabs. The curd is pressed overnight and left to stand for 4 days. It is then wrapped in cloth "bandages" and aged for two months.

#186654 / 10.5 LB

SEMISOFT CHEESES - COW'S MILK - DOMESTIC

KASSERI brand: STELLA

Kasseri is a tasty and versatile Greek cheese that can be used in much the same way as mozzarella. It can be grated or sprinkled on pizza. #201350 / 10 LB

ASIAGO OLD - BLACK WAX brand: STELLA

This cheese has a slightly sweeter, smoother and nuttier taste than Parmesan. Stella aged Asiago cheese is sharp with a robust flavor. #201360 / 20 LB

ASIAGO (UNCOATED) brand: BELGIOIOSO

Aged at least 5 months, this sweet, nutty cheese has a wonderfully pronounced flavor that is perfect for snacking. A semi-hard table cheese, made from part skim milk, it is easily shredded into your favorite recipes or served cubed with beer or a full-bodied red wine. #201375 / 24 LB

WISCONSIN

MONTEREY JACK - DRY brand: VELLA

Made like fresh Monterey Jack and further aged for another 7 to 10 months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. #203998 / 8 LB

CALIFORNIA

PROVOLONE - MILD - SALAME SHAPED brand: BELGIOIOSO

Made with whole cow's milk, aged at least 60 days. Never smoked & never bleached. An excellent melting cheese, & slices without crumbling or sticking to the slicer. #204400 /1.8 LB #204410 /2 LB #204050 /12 LB

WISCONSIN

PROVOLONE - PIQUANTE - PEAR SHAPED brand: BELGIOIOSO

It's made with whole cow's milk and aged at least 7 months. Never smoked and never bleached. It is an excellent melting cheese, and slices without crumbling or sticking to the slicer. #204430 / 20 LB

WISCONSIN

FONTINELLA brand: STELLA

Distinctive taste with a creamy, smooth texture. This semi-hard cheese is delicately sweet with a hint of sharpness. #204600 / 10 LB

FONTINA - RINDLESS brand: BELGIOIOSO

Aged over 60 days, this appealing, semi-soft mild cheese has a silky texture and a sweet, buttery, slightly earthy flavor. Versatile, it melts beautifully to make excellent fondue and great-tasting quiche, but it is also a great choice for a cheese tray. #204605 / 10 LB

WISCONSIN

GRUYERE KING CUTS brand: ROTH KASE

Grand Cru Gruyère is a versatile alpine classic. Roth Kase has maintained the essential details of authenticity: the use of a copper vat to the craftsmanship of Swiss-trained cheese makers to the proper curing in cool underground cellars. The result is a firm-bodied cheese that is surface ripened to exude a distinctive, earthy flavor that is not bashful. Cured to various degrees of maturity, Grand Cru Gruyère is normally aged four to six months. #204740 / 6 LB

WISCONSIN

RESERVE GRUYERE brand: ROTH KASE

Made from fresh, pasteurized Southern Wisconsin cow's milk in a custom-made Swiss copper vat, this cheese is aged in temperature and humidity controlled curing cellars. It is regularly checked, turned and rubbed with a smear-brine, yielding a full-flavored, robust cheese. Small eyes dot the rich, ivory interior, and complex flavors include nutty, earthy and fruity undertones. Aged 6 - 9 months #204750 / 18 LB

WISCONSIN

GRAN QUESO brand: ROTH KASE

This cheese has won more awards than any other cheese Roth Kase makes! The 6 lb forms are shelf-cured for 6 months, and the rind hand-rubbed with a spice mixture, giving it a warm golden hue. The ivory paste is strewn with small holes, has a sharp bite, and a lovely, long sweet finish. Delicious on sandwiches, Gran Queso also melts well for cooking applications. #204760 / 6 LB

WISCONSIN

SEMISOFT CHEESES – COW'S MILK – DOMESTIC (cont'd)

KNIGHT'S VAIL brand: ROTH KASE

WISCONSIN

Hand-crafted in small batches with Wisconsin's finest farm-fresh cow's milk, this washed-rind American Original is carefully cured in the Roth Käse Cellars for three weeks. Rich, buttery, and velvety with a luxurious texture and a toasty brown rind. Melt it on your favorite sandwich, use it as part of a gourmet cheese plate, or toss it into arugula salads. It is terrific with dark brown and whole grain breads, crisp apples or pears, pairs beautifully with an amber ale, white wine, or fruity Rose. #204730 / 3 LB

HORSERADISH & CHIVE HAVARTI brand: OSTENBORG

WISCONSIN

Fresh horseradish, chives, and mustard seeds make this creamy Havarti a show-stopper. The mustard seeds pop in your mouth, while the horseradish leaves an unforgettable sharpness on the palate. Perfect for slicing on sandwiches, cubing for cheese plates and snacking, and as a melting cheese. #204780 / 9 LB

SCAMORZA brand: CALABRO

CONNECTICUT

Scamorza is a pasta filata - a spun cow's milk cheese. This cheese is aged for a couple of days, has a chewy, stringy texture & is drier than mozzarella. The name means literally "beheaded" which describes the way the cheese looks in a bag tied with rope. Calabro's Scamorza is made only from fresh whole milk, is mild, creamy, & lightly salted. A terrific cheese for melting. #203250 / 1.5 LB #203260 / SPLIT 12 OZ

SMOKED SCAMORZA brand: CALABRO

CONNECTICUT

Scamorza is a pasta filata - a spun cow's milk cheese. This cheese is aged for a couple of days, then smoked. It has a chewy, stringy texture & is drier than mozzarella. The name means literally "beheaded" which describes the way the cheese looks in a bag tied with rope. Calabro's Scamorza is made only from fresh whole milk, is mild, creamy, & lightly salted. #203100 / 1 LB #203270 / SPLIT 8 OZ

TOMA brand: PT. REYES FARMSTEAD CHEESE

CALIFORNIA

The California cousin of a classic Italian cow's milk cheese made by dairy farmers. Toma has an enticing buttery flavor with hints of Havarti and Gouda and a subtle grassy tang finish. The color is a lovely light gold and the aroma is that of fresh milk. It's perfect for snacking or melting into your favorite dishes. Natural rind. #204680 / 10 LB

SEMISOFT CHEESES – SHEEP MILK – IMPORTED

CACIO DE ROMA PECORINO brand: SINI FULVI

LAZIO

This creamy semi-soft 100% sheep milk cheese is produced in the countryside outside of Rome and is aged about one month. The texture is very smooth and is devoid of the graininess usually found in these cheeses. The flavor is pronounced and has a distinct salty edge with buttery overtones. Because of its young age, it melts beautifully making it a good choice for cooking. #184450 / 4 LB

PECORINO TOSCANO FRESCO DOP brand: IL FORTETO

TUSCANY

Pecorino is the generic name given to sheep's milk cheeses made in Italy. Pecorino Toscano is the name of the sheep's milk cheese produced in Tuscany. This cheese is aged only 1 month giving it a soft, moist texture & a pleasing sweet but slightly salty flavor. The paste is compact & straw colored. Il Forteto is one of the largest producers of Pecorino Toscano & is a member of the Pecorino Toscano Consortium. #184200/2.5 KG

PECORINO FORMAGGIOTTO brand: IL FORTETO

TUSCANY

A pure sheep cheese with 15-20 days of maturation. Formaggiotto has a soft rind & crumbly white interior that has light holes. The flavor is characteristic of sheep milk & pleasantly sour. #184193 / 1 KG

PECORINO MUGELLANO "SCODELLATO" brand: IL FORTETO

TUSCANY

This young, sheep's milk cheese is produced by one of Tuscany's master cheese makers. Because sheep's milk contains a very high percentage of butter fat, Pecorinos are extremely flavorful, even when very young. This cheese has the form of the characteristic Tuscan soup bowl "scodella", hence the name. Soft, creamy texture and full, rich flavor characterizes this variety. #184195 / 1 KG

SEMISOFT CHEESES – SHEEP MILK – IMPORTED (cont'd.)

PECORINO BRINATA brand: IL FORTETO

TUSCANY

A soft-ripened fresh cheese made of pure sheep's milk. The edible rind is crusted with a delicate, white mold resembling felt. This promotes the growth of microflora, which makes the fresh cheese even softer and tastier. The production process is quite complex, because only a correct balance between humidity and temperature during aging can ensure uniform molding of the rind. It is best eaten with its rind. It could be described as a Pecorino Brie. #186005 / 1 KG

PECORINO ANTICO MUGELLO brand: IL FORTETO

TUSCANY

Pure sheep's milk cheese aged 2 months. The rind is covered with tomato paste which gives the cheese a slightly piquant flavor. #184205 / 2 KG

PECORINO w/ BLACK or RED CHILI PEPPER brand: IL FORTETO

TUSCANY

A pure sheep's milk cheese aged 3 to 4 months. The paste is slightly crumbly with the sweet taste of the milk. Flavored with whole black peppercorns or red pepper flakes. black pepper #184140/2 KG red chili #184145/2 KG

PECORINO RE NERO brand: IL FORTETO

TUSCANY

Pure sheep's milk cheese aged for at least 3 months. The black rind is reminiscent of the peasant's custom of protecting the cheese by greasing it with olive oil & ash to increase preservation. The paste is white, crumbly, & lightly rough. It is a very tasty cheese full of the flavor of sheep milk. #184210 / 2 KG

PECORINO STAGIONATO DOP brand: IL FORTETO

TUSCANY

This sheep's milk cheese is aged for 4 months resulting in a soft texture & a mild, slightly salty & nutty taste. The paste is yellowish white in color & slightly crumbly. The flavors are complex & various. It is an excellent table cheese, but works as a grating cheese for pasta & risotto or is a lovely addition shaved onto salads & vegetables. #184215 / 2 KG

PECORINO BRILLO brand: IL FORTETO

TUSCANY

Pecorino, with at least 4 months of ripening, after being selected it is thoroughly washed, dried and placed in a terracotta jar (a container typical for Tuscan wine and olive oil), soaked in a mixture of Tuscan wines for over 1 month. This treatment requires constant care consisting of daily checks and lasts until the cheese reaches the right degree of absorption of wine that significantly alters the original product. The cheese is then removed from the jar, though it has not lost the typical taste of the pecorino cheese, it has softened and acquired a distinctive delicate taste and unmistakable aroma of wine. #184224 / 2 KG

PECORINO SOTTOILNOCE brand: IL FORTETO

TUSCANY

The idea of mingling two flavors of Tuscany, pecorino and walnuts were the inspiration for this delicious cheese. It is a creamy sheep's milk cheese wrapped in walnut leaves and aged 4 months. The delicate flavor of the cheese mingled with the walnuts makes for a truly unique experience. #184265 / 2 KG

CACIO DI FOSSA brand: IL FORTETO

TUSCANY

100% pure sheep milk cheese aged 3-4 months with a sharp and unmistakable flavor obtained thanks to an original seasoning process. According to legend dating from the mid 1400's, the peasants of the region of Forli, Tuscany, needed to hide their cheese from nobleman that were raiding their farms looking for food. They hid their cheeses in numerous pits of volcanic tuff that were plentiful in the surrounding countryside. After a few months when the raids were over, the peasants dug up the pits and were surprised to find that the cheeses were not covered in mold but tasted even better. Il Forteto put its cheese in the tufa hollows of Sogliano al Rubicone, near Forli. The cheese is put down in sacks of cloth in August and drawn out in November. When the cheese "rises again" it appears transformed: it has lost its round shape and the prolonged seasoning has caused a further loss of whey and fat, increasing the digestibility. Availability is seasonal. #184250 / 2 KG

PECORINO AFFIENATO brand: IL FORTETO

TUSCANY

A Tuscan sheep's milk cheese, whose rind is coated with honey and hay and aged for 4 months. The combination of sweet honey and the earthy flavor from the hay creates a beautiful addition to any cheese plate. #184270 / 2 KG

SEMISOFT CHEESES – SHEEP MILK – IMPORTED (cont'd.)

PECORINO BIGIO SOTTO CENERE brand: IL FORTETO

TUSCANY

“Bigio” means gray and ashy in the Tuscan dialect. This is a traditional method of cheese preservation based on an old farmer’s custom of using oak wood ashes that were used to bake bread to coat the cheese. Bigio Sotto Cenere is a 100% sheep milk cheese that is first aged 5 months in the traditional manner, and then placed under a thick layer of vegetable ash for at least 2 or 3 weeks. During this additional process the cheese requires daily turning. The ash prevents the formation of mold and accelerates the maturation process. It also aids in the extraction of humidity, which in turn lowers the cheese’s acidity. The result is an excellent table cheese with a mild, smoky flavor. #184260 / 2 KG

PECORINO ORO ANTICO DOP brand: IL FORTETO

TUSCANY

Pecorino aged over six months. Produced with selected sheep milk, it shows a hard and glossy crust as it is greased with olive-oil. The paste is hard and grainy. The taste is persistent but sweet and palatable, with varied and well balanced flavors. A precious cheese. #184220 / 2 KG

AGED CACIO DI BOSCO brand: IL FORTETO

TUSCANY

A sheep milk cheese with a crumbly and slightly sour paste. The long maturation balances the taste of pecorino with the strong taste of truffle to create a harmonious flavor. #184230 / 2 KG

PECORINO CALABRESE CLASSICO brand: FATTORIA DELLA PIANA

CALABRIA

Cheese of pure Calabrian sheep milk with at least 60 days of ripening. The skin may be smooth or ribbed and the smooth white paste is characterized by light holes which distinguishes the flavor. The full flavor is well characterized from the sheep milk. It is an excellent table cheese but works perfectly grated over pasta, risotto, or shaved onto salads. #184040 / 2 KG

PECORINO CALABRESE RISERVA brand: FATTORIA DELLA PIANA

CALABRIA

Cheese of pure Calabrian sheep milk aged more than 12 months. As tradition dictates, aged pecorino cheese (stagionato) is the ultimate in pecorino. It is crumbly, with its characteristic flavor of pure sheep; it can be recognized by its dark crust and the rich, full taste with slightly spicy notes in the mouth. It grates beautifully and is best appreciated simply – grated over pasta, enjoyed with a glass of wine or as a dessert with a little bit of honey. #184042 / 1.4 KG #184045 / 6 KG

PECORINO MIGNON BIANCO PRIMOSALE brand: SOLE DI SICILIA

SICILY

This fresh cheese is considered “primo sale” which, in Sicily and Sardegna describes a sheep’s milk cheese in the early stages of maturation; the name literally means “first salt”. It is aged for only one week. This variety is produced by a small Sicilian company that specializes in artesian cheeses. The texture is soft and creamy, the flavor mild with an unmistakable saline quality that characterizes cheese made from the milk of sheep. #184085 / 500 GR #184090 / 1 KG

PECORINO MIGNON PEPATO PRIMOSALE brand: SOLE DI SICILIA

SICILY

Another fresh sheep’s milk “primo sale” cheese. Soft and creamy in texture, the typically mild flavor is punctuated with bursts of black pepper. A wonderful compliment to full-flavored, cured Italian meats like coppa or salamis. The flavor is mild and characteristically aromatic while the paste is soft, white, compact and lightly holed. #184095 / 1 KG

PECORINO PRIMOSALE w/ PISTACHIOS brand: SOLE DI SICILIA

SICILY

A fresh sheep’s milk “primo sale” cheese, aged 15 days, that is speckled with pistachio nuts. The flavor is mild and characteristically aromatic while the paste is soft, white, compact and lightly holed. #184115 / 1 KG #184120 / 2 KG

PECORINO SICILIANO DOP brand: SOLE DI SICILIA

SICILY

This Pecorino from Sicily is a semi-cooked paste cheese made with whole, raw milk coming only from the Pinzirita, Valle del Belice, Comisana indigenous breed of sheep and their cross-breeds. The milk used to make Pecorino Siciliano P.D.O. must come from one or two milkings in a row at the most, usually the evening and morning milking. The milk must be processed within 24 hours after milking at the latest. The milk to be turned into Pecorino Siciliano must come from breeds that mainly feed on pastures. The flavor is pleasantly tangy and savory. It can be white or tending towards a light straw color, firm & close textured with some small eye formation. It is aged 4 months. # 184405 / 8 KG

SEMISOFT CHEESES – SHEEP MILK – IMPORTED (cont'd.)

PIACENTINU ENNESE brand: SOLE DI SICILIA

SICILY

The PIACENTINU ENNESE is exclusively produced in the Enna Province. Its name takes origins from the dialect word “piacenti” that means “cheese that is liked”. This is a full fat, raw or heat treated sheep’s milk cheese, that is aged for 60 days. Whole black peppercorns give it a delightful bite, while saffron gives the cheese a rich, golden color. It is aromatic and slightly sweet with a compact paste that is lightly holed.
#184415 / 4 KG

PECORINO DELIZIA PEPERONCINO brand: CENTRAL FORMAGGI

SARDINIA

A sheep’s milk table cheese that is aged 6 weeks. It is infused with red pepper flakes, the taste is sweet with a touch of spicy flavor from the red pepper. Its texture is white and compact. #184600 / 1.8 KG

QUADRATTO PERFETTE brand: CENTRAL FORMAGGI

SARDINIA

A free range sheep’s milk cheese from Sardegna. It slices easily, grates terrifically, and melts deliciously. Its pleasingly full flavor is accompanied by a smooth, creamy texture. This versatile cheese is excellent on Panini, as a pizza topping, layered into your lasagna or eggplant parmesan, as a filling for savory crepes and stuffed chicken breast, or blended into frittatas and eggs. #184670 / 6 LB #184665 / 1.1 LB

PECORINO SARDO MATURO DOP brand: CENTRAL FORMAGGI

SARDINIA

This cheese dates back many years in Sardegna, making it the most typical cheese of the region. This 4 month old cheese has a white paste that becomes slightly more yellow with age. A table cheese that is slightly spicy, yet sweet and aromatic in taste. The flavor grows sharper with age. #184660 / 3.5 KG

PECORINO CROTONESE brand: CENTRAL FORMAGGI

SARDINIA

A full-bodied, sheep’s milk cheese from Sardegna, which is aged for 4 months. This versatile cheese can be used for grating or as a table cheese. It has an intense, slightly spicy flavor that becomes more pronounced with age. #184630 / 2.5 KG

PECORINO PICCOLO FIORE DEL PASTORE brand: CENTRAL FORMAGGI

SARDINIA

A hard sheep’s milk table cheese that is aged for 5 months. It is white in color and has a compact texture with some holes and the “V” logo imprinted on the rind. This pasteurized cheese has a pleasantly spicy taste. Can be fried when aged. #184620 / 2.5 KG

PECORINO MOLITERNO brand: CENTRAL FORMAGGI

SARDINIA

This sheep’s milk cheese was born in the town of Moliterno, however as time passed the supply of sheep diminished, so the production was transferred to Sardegna where the sheep were easy to come by. The Central family maintains the tradition of using Giunco baskets and the preserved techniques for processing and aging. This 5 month old table cheese is the most widely used of all cheeses on the island. It has a rich, savory taste that gets sharper with age. #184625 / 3 KG

PECORINO MOLITERNO w/TRUFFLES brand: CENTRAL FORMAGGI

SARDINIA

This Pecorino Moliterno is infused with black truffle paste after the cheese has been aged so that the cheese develops its own character before the truffles are injected. Though the truffles are only visible in the “veins,” the truffle flavor permeates throughout the entire paste of this amazing cheese. During the aging process, oil and vinegar are applied to the cheese's rind to prevent weight loss. #184628 / 5 KG

RICOTTA SALATA MONTELLA brand: CENTRAL FORMAGGI

SARDINIA

Made from a lightly salted sheep’s milk curd that is pressed and dried for a minimum of 3 months. This is a slightly crumbly, pure white, rindless cheese. Its taste is very smooth with a mild, salty and nutty flavor. Also available with red pepper – giving it a pleasing kick!

plain: #186725 / 500 GR w/ red pepper: #186730 / 500 GR

RICOTTA SALATA TOSCANELLA brand: CENTRAL FORMAGGI

SARDINIA

Savory table and grating ricotta. Its texture is compact, soft and white. It has a creamy, salty flavor.
#186740 / 3.5 KG

SEMISOFT CHEESES – SHEEP MILK – IMPORTED (cont'd.)

FIORE SARDO brand: ARGIOLAS

SARDINIA

A full fat, hard, Sardinian sheep's milk cheese made by mountain shepherds in huts. Their central open fire gives the cheese its characteristic smoky overtones. The aging process lasts from 2 to 8 months producing a texture similar to a fine cheddar, slightly crumbly. Its flavor is complex, a wonderful blend of both sweet and salty. #183420 / 6 LB

MANCHEGO brand: ROCINANTE

SPAIN

This is Spain's best known cheese. It is produced from the milk of The Manchegan breed of sheep and has a 50% fat content. This cheese is rich and flavorful, yet surprisingly mellow. It is aged in natural cellars for periods of either 3 or 6 months. Both ages are available.

3 month: #184500 / 1 KG #184510 / 3 KG 6 month: #184530 / 3 KG

OVEJA ROMERO brand: ROCINANTE

SPAIN

A sheep milk cheese from Spain that is gently rolled in rosemary and aged for a minimum of 5 months. #184560 / 3 KG

IDIAZABAL SMOKED RAW SHEEP MILK CHEESE brand: LO VASCO NAVARRA

SPAIN

Made in the Basque Region of Spain, this cheese is created from the unpasteurized milk of the prized Lacha and Carranza Sheep. It is handmade, aged for a few months and develops a nutty, buttery flavor. Longer aging results in a firmer paste, and a fuller, sharper flavor. At this stage it may be used for grating. Some varieties are smoked and this takes place at the end of the aging process. When smoked, the cheese develops a strong, pronounced flavor, slightly acidic and piquant with a characteristic sheep milk taste. The rinds of artisanal cheeses may be engraved with drawings or symbols characteristic of the Basque culture. #184555 / 2.7 KG

FRENCH FETA brand: VALBRESO

FRANCE

Valbreso Feta is made from sheep milk that is left over from the production of Roquefort, the famous French blue cheese. Feta is a fresh cheese whose curd is preserved in a salt brine, which gives it a characteristic flavor and a specific texture. #185312 / 1 LB #185310 / 2 KG #185313 / 16 LB #185315 / 35 LB

GREEK FETA brand: KOLIOS

GREECE

Kolios Feta, matured in brine, is made from fresh pasteurized sheep's milk from free grazing animals. The natural aroma of Mediterranean grasses and the company's great tradition in cheese-making guarantee the unique, excellent taste of this Greek feta. #185320 / 2 LB #185335 / 5 LB - CRUMBLLED

HALLOUMI brand: SHEPHERDS

CYPRUS

A sheep milk cheese that is part of the history and traditional culture of the island of Cyprus. The only place where this delicious cheese is produced. Halloumi is cured in brine. It has a firm, pliable consistency similar to the "pasta filata" of Italy, which comes from kneading and rolling the cheese while moistening it with warmed whey. Halloumi can be eaten as is out of the package or shredded like mozzarella, but to really discover the true delight that is Halloumi cheese, throw it on the grill with a little olive oil or sauté it in a pan with olive oil. The cheese does not melt, instead the outsides turn a lovely crispy, golden brown and the inside remains soft. #185345 / 8.8 OZ

SEMISOFT CHEESES – GOAT MILK – IMPORTED

CAPRINO CACIOTTI brand: CENTRAL FORMAGGI

SARDEGNA

A Sardinian goat's milk cheese that is aged for 3 months. It has a snow white, moist interior with a soft texture and a sweet cream flavor. #184710 / 2.5 KG

CAPRINO MONTEMAYORE brand: CENTRAL FORMAGGI

SARDEGNA

This goat cheese from Sardegna is aged 6 months. It has a sweet taste and fragrance. It's an excellent cheese for grating, but some prefer it as a table cheese. #184720 / 3 KG

SEMISOFT CHEESES – GOAT MILK – IMPORTED (cont'd.)

RICOTTA SALATA CAPRINA brand: CENTRAL FORMAGGI

SARDEGNA

Deliciously creamy & dense at the same time. Salty with a luxurious, yet subtle flavor of the goat milk. Slices well, and grates easily. Grate it on to freshly grilled or steamed asparagus, crumble it over a simple pasta or sauteed greens, or slice it for a gourmet panini or sandwich. Drizzle a little honey over it for a cheese plate or serve it accompanied by roasted figs or fig jam for a truly gourmet presentation.

#184725 / 3.5 KG

GARROTXA brand: ROCINANTE

SPAIN

A pasteurized goat's milk cheese from Catalonia, Spain. Aged 3 weeks, it has a nutty, herbal flavor with a hint of rosemary.

#184750 / 1 KG

CABRA AL VINO brand: ROCINANTE

SPAIN

Cabra vino is a semi soft, artisan goat cheese. It has a smooth violet rind which has been soaked in wine for 48 to 72 hours and then aged for about 75 days. This process creates a beautiful cheese with a sweet, smooth flavor.

#184760 / 500 GR

POLDER GOLD brand: HENRI WILLIG

NETHERLANDS

An award winning goat's milk Gouda cheese from the Netherlands. It is aged for 20 months. This Gouda has a wonderful sweet and salty flavor.

#186680 / 9 LB

SEMISOFT CHEESES – MIXED MILK – IMPORTED

BOSCHETTO W/ TRUFFLES - FRESH brand: IL FORTETO

TUSCANY

Fresh sheep (70%) and cow's milk (30%), with Bianchetto truffle shavings. Its flavor is a delicate harmony between the pronounced taste of the pungent truffles and the sweet taste of the cheese.

#184225 / 500 GR

BOSCHETTO W/ TRUFFLES – STAGIONATTO brand: IL FORTETO

TUSCANY

An aged – 45 to 50 days - sheep and cow's milk cheese with Bianchetto truffle shavings. Its flavor is a delicate harmony between the pronounced taste of the pungent truffles and the sweet taste of the cheese. This cheese is dryer and sharper than the fresh version.

#184228 / 500 GR

CACIOTTA DEGLI ANGELI brand: IL FORTETO

TUSCANY

A soft-ripened cheese that is made up of 80% cow's milk and 20% sheep milk. It has a rich milky interior that contrasts beautifully with the tang of the edible rind.

#185995 / 150 GR

CAMPAGNOLO brand: FATTORIA DELLA PIANA

CAMPANIA

A fresh cow' & sheep milk cheese that is mixed with Calabrian chili flakes. The spice of the chili is tamed by the creamy sweetness of the milk.

70% cow/30% sheep
#184075 / 1 KG

SOFT CHEESES – COW'S MILK – IMPORTED

MASCARPONE brand: GALBANI

LOMBARDIA

A pasteurized cow's milk double cream (not actually a cheese as no rennet or starter is used in production). The taste is rich & buttery, yet slightly acidic. Mascarpone is a delicious, creamy dessert cheese.

#185245 / 17 OZ

SOFT CHEESES - COW'S MILK - DOMESTIC

MASCARPONE **brand: BELGIOIOSO** **WISCONSIN**
This naturally sweet, yet surprisingly light, soft cheese is made from the freshest pasteurized cream. The ultimate dessert cheese, it compliments chocolates, coffee, fruits, liqueurs and is used to make tiramisu. Excellent on pasta, or as a delicious spread paired with honey or jam. (Kosher approved). #203000 / 1 LB
#203002 / 5 LB

MASCARPONE **brand: ITALBRAND** **WISCONSIN**
This naturally sweet, yet surprisingly light, soft cheese is made from the freshest pasteurized cream. The ultimate dessert cheese, it compliments chocolates, coffee, fruits, liqueurs and is used to make tiramisu. Excellent on pasta, or as a delicious spread paired with honey or jam. (Kosher approved) #203005 / 1 LB

MASCARPONE **brand: CRAVE BROTHERS** **WISCONSIN**
The Crave Brothers manufacture mascarpone on their dairy farm using only farm fresh sweet cream. This velvety soft cheese is often used in desserts; the sweet cream makes this a richer, thicker and sweeter mascarpone than any others on the market. #203006 / 8 OZ #203007 / 5 LB

RICOTTA - WHOLE MILK **brand: CALABRO** **CONNECTICUT**
Ricotta The name means "recooked" and originally was a by-product of the cheese making process. It is made with the whey or milky liquid drained from the curd in the production of provolone, mozzarella, or other "pasta filata" cheeses. American ricotta is usually made with cow's milk whey and is quite different in taste and texture from the Italian variety, which is primarily made with sheep or water buffalo milk whey. Both are low in sodium and fat, but the Italian cheese has a mild, sweet, nutty flavor and a somewhat dry texture. The milder American ricotta is generally sweeter, considerably moister, and is more neutral as a cooking ingredient. Calabro whole milk ricotta is always fresh, delectably rich and creamy, and made exclusively from fresh rBST free Vermont milk. #203125 / 1 LB #203130 / 3 LB

RICOTTA - PART SKIM **brand: CALABRO** **CONNECTICUT**
A delectably rich, creamy and full-flavored cheese, made exclusively from the freshest, most superior, Grade A Vermont cooperative farm milk. Certified rBST free. #203160 / 1 LB

RICOTTA - FAT FREE **brand: CALABRO** **CONNECTICUT**
Calabro's All Natural Fat Free Ricotta is made from 100% Skim Milk with absolutely NO FAT, NO SALT, and NO PRESERVATIVES added. This flavorful and excellent textured ricotta is good news for people on a fat and salt restricted diet in addition to being high in protein and low in calories. This fat free ricotta can be substituted in most Italian recipes specifying the use of ricotta cheese. It is also taste tempting as a light topping on fresh berries, pears, peaches, and other varieties of fruit. #203165 / 1 LB

RICOTTA - IMPASTATA **brand: CALABRO** **CONNECTICUT**
This fresh delicate cheese, light as whipped cream has the consistency and delicate flavor of soft sweet butter. Because it has less moisture than regular ricotta it is widely used for ravioli and manicotti fillings as well as for Italian Pastries such as cannoli. It is made exclusively from fresh rBST free Vermont milk. #203200 / 5.5 LB

TRADITIONAL TELEME **brand: FRANKLIN'S** **CALIFORNIA**
This soft, creamy white cheese has a slightly tangy, even lemony flavor and a pronounced runny quality. It is enjoyed both as a table cheese and as an ingredient cheese by chefs, who use it as a signature cheese in such dishes as risottos and pizzas. It has a rice flour rind which is edible. #203280/ 6 LB

FETA **brand: GRAND EUROPEAN** **CALIFORNIA**
The domestic variety of this brine-cured cheese is made with cow's milk. It has a firm, crumbly texture and a pronounced salty flavor. 203300/ 9 LB TUB

CRESCENZA **brand: BELGIOIOSO** **WISCONSIN**
A rich, creamy fresh cheese produced in the style of the original made in the Italian regions of Lombardy, Piedmont, and the Veneto. The satiny, buttery texture is similar to a soft-ripened cheese like Brie. Crescenza becomes very soft and spreadable at room temperature. The flavor ranges from faintly tart when it is young, to very tart and fruity with a full aroma. #204609 / 8 OZ #204610/ 3.5 LB

SOFT CHEESES - COW'S MILK - DOMESTIC (cont'd.)

ITALICO

brand: BELGIOIOSO

WISCONSIN

This elegant, surface-ripened cheese is a new treasure from BelGioioso with a minimum age of 60 days to ensure a full, earthy flavor. Italicos distinct flavor combined with its soft and creamy texture blends itself effortlessly in a wide range of applications and is supple enough to slice, cube and melt with ease.

#204595/ 8 OZ

PEREBRIE

brand: PRESIDENT

WISCONSIN

Deliciously buttery & creamy inside, with a snow-white edible rind, mild flavor with subtle mushroom notes.

#204640/ 8 OZ

#204645/ 1.8 LB

SOFT CHEESES - GOAT MILK - DOMESTIC

PURPLE HAZE W/LAVENDER & FENNEL POLLEN brand: CYPRESS GROVE

CALIFORNIA

Fresh goat cheese in a three inch round chevre disk. The perfect mixture of lavender & fennel pollen gives this cheese a sweet flavor that plays off the acidity in the cheese for a delightful complement. #206035/4 OZ

TRUFFLE TREMOR brand: CYPRESS GROVE

CALIFORNIA

The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake! #206060 / 3 LB

CHEVRE brand: CYPRESS GROVE

CALIFORNIA

Fresh goat cheese in a convenient log shape is perfect for recipes, especially where a medallion is desired. The logs have a fresh, clean flavor. #206080 / 2.2 LB

FROMAGE BLANC CHEVRE brand: CYPRESS GROVE

CALIFORNIA

Often just a week from goat to table, this is the freshest cheese you can imagine. Light, creamy and straightforward, Fromage Blanc is complex in its flavor profile and a sumptuous addition to many menus.

#206090 / 4 LB

HUMBOLDT FOG brand: CYPRESS GROVE

CALIFORNIA

Humboldt Fog, Cypress Grove's signature cheese, is an elegant, soft, surface ripened cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance. #206095 / 1 LB #206101 / 5.5 LB

BERMUDA TRIANGLE brand: CYPRESS GROVE

CALIFORNIA

Handmade with the chef in mind, Bermuda Triangle®, sliced thinly with a wire, creates the distinctive presentation needed by today's food professionals. Soft ripened and double-rinded with ash and surface ripening, the flavor is earthy yet mild; the texture becomes creamier with age. #206110 / 1 LB

MOZZARELLA - IMPORTED

MOZZARELLA DI BUFALA brand: CAMPANIA FELIX

CAMPANIA

The famous, fresh, white cheese made from the milk of the water buffalo in the Campania region near Naples. It is created using the "pasta filata" process, which is when the curd is dipped in hot whey and kneaded by hand. The taste is mild and delicate, with a 50% fat content. This cheese is directly air-shipped to us every two weeks. #185085 /125 GR - CUP #185090/125 GR - BAG #185095/250 GR -BAG

MOZZARELLA DI BUFALA - FROZEN

brand: GRANAROLO

CAMPANIA/BOLOGNA

The famous, fresh, white cheese made from the milk of the water buffalo in the Campania region near Naples is not available frozen. It is made from fresh regional milk and does not contain any citric acid or preservatives. It is characterized by its full and fresh taste. #185040 /200 GR - BAG

MOZZARELLA - IMPORTED (cont'd.)

MOZZARELLA – FROZEN brand: GRANAROLO CAMPANIA/BOLOGNA

The classic cow's milk mozzarella now available in a frozen format. It is made from fresh regional milk and does not contain any citric acid or preservatives. It is characterized by its full and fresh taste.

BALLS - #185045 /100 GR - BAG CUBETTATA - #185055/2 KG BAG

MOZZARELLA DI BUFALA – FROZEN brand: LUPARA CAMPANIA/BOLOGNA

The famous, fresh, white cheese made from the milk of the water buffalo in the Campania region near Naples is not available frozen. It is made from fresh regional milk and does not contain any citric acid or preservatives. It is characterized by its full and fresh taste.

#185030 /200 GR - CUP

SMOKED MOZZARELLA DI BUFALA – FROZEN brand: LUPARA CAMPANIA/BOLOGNA

The famous, fresh, white cheese made from the milk of the water buffalo in the Campania region near Naples is not available frozen. It is made from fresh regional milk and does not contain any citric acid or preservatives. It is characterized by its full and fresh taste.

#185035 /450 GR

COW'S MILK MOZZARELLA - DOMESTIC

BURRATA brand: BELGIOIOSO WISCONSIN

Silky on the outside and creamy on the inside, Burrata boasts a richly sweet, milky flavor that is sure to please the palate. This made-to-order cheese is hand-formed into 8 oz. balls and packaged in water for an extended shelf life.

#204615 / 8 OZ

ROTOLINI brand: CALABRO CONNECTICUT

Delicious Calabro Mozzarella rolled with tasty domestic Prosciutto for a terrific, hassle-free taste treat. Slice it up as part of your antipasto platter, picnic snack, or just pop one in your mouth for a delectable bite.

#203022 / 8 OZ - TRAY

BOCCONCINI FIOR DI LATTE MOZZARELLA brand: CALABRO CONNECTICUT

Fior Di Latte signifies literally "flower of the milk" which characterizes its tender and succulent composition. It is made exclusively from the freshest, richest, highest quality Grade A Vermont farm milk. It is very delicate with an exquisitely creamy texture and fresh buttery taste. Absolutely no salt is infused in the body of the fresh, unripened mozzarella curd. It is packed in ultra-pasteurized water titrated with a trace of sodium to insure freshness.

#203035 / 7.5 OZ

#203050 / 3 LB - 1.5 oz pieces

SMOKED BOCCONCINI FIOR DI LATTE MOZZARELLA brand: CALABRO CONNECTICUT

Fior Di Latte signifies literally "flower of the milk" which characterizes its tender and succulent composition. It is made exclusively from the freshest, richest, highest quality Grade A Vermont farm milk. It is very delicate with an exquisitely creamy texture and fresh buttery taste. Absolutely no salt is infused in the body of the fresh, unripened mozzarella curd. This tender cheese is then smoked to give it a lovely fragrance and flavor.

#203037 / 8 OZ TRAY

MARINATED CILIEGINE MOZZARELLA SALAD brand: CALABRO CONNECTICUT

Calabro's fresh Ciliegine (cherries in Italian-referring to the size of the mozzarella ball) Mozzarella is paired with strips of red, plump sundried tomatoes, cloves of roasted garlic, strips of sweet red peppers & sliced black pearl olives, all marinating in a medley of Mediterranean oils and herbs.

#203053 / 12 OZ #203058 / 5 LB

CILIEGINE FIOR DI LATTE MOZZARELLA brand: CALABRO CONNECTICUT

Calabro's fresh Ciliegine (cherries in Italian-referring to the size of the mozzarella ball) Fior di Latte Mozzarella is tender and succulent. It is made exclusively from the freshest, richest, highest quality Grade A Vermont farm milk. It is very delicate with an exquisitely creamy texture and fresh buttery taste. Absolutely no salt is infused in the body of the fresh, unripened mozzarella curd. It is packed in ultra-pasteurized water titrated with a trace of sodium to insure freshness.

#203052/7 OZ

#203055 / 3 lb - 1/3 oz pieces-144/tub

COW'S MILK MOZZARELLA - DOMESTIC (cont'd)

OVOLINE FIOR DI LATTE MOZZARELLA **brand: CALABRO** **CONNECTICUT**
Fior Di Latte signifies literally "flower of the milk" which characterizes its tender and succulent composition. It is made exclusively from the freshest, richest, highest quality Grade A Vermont farm milk. It is very delicate with an exquisitely creamy texture and fresh buttery taste. Absolutely no salt is infused in the body of the fresh, unripened mozzarella curd. It is packed in ultra-pasteurized water titrated with a trace of sodium to insure freshness. #203059/7 OZ #203060 / 3 LB- 4 oz balls - 14/tub.

FRESH MOZZARELLA FIOR DI LATTE **brand: CALABRO** **CONNECTICUT**
Fior Di Latte signifies literally "flower of the milk" which characterizes its tender and succulent composition. It is made exclusively from the freshest, richest, highest quality Grade A Vermont farm milk. It is very delicate with an exquisitely creamy texture and fresh buttery taste. Absolutely no salt is infused in the body of the fresh, unripened mozzarella curd. It is packed in ultra-pasteurized water titrated with a trace of sodium to insure freshness. 1 lb balls. #203061 / 3 LB

MOZZARELLA - SALTED (BALL, CRYOVAC) **brand: CALABRO** **CONNECTICUT**
Calabro's Mozzarella is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #203063 / 1 LB

MOZZARELLA - WHOLE MILK (LOAF) **brand: CALABRO** **CONNECTICUT**
Calabro's Mozzarella is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #203065 / 8 OZ

REAL OLD FASHIONED MOZZARELLA (LOAF) **brand: CALABRO** **CONNECTICUT**
A creamier version of Calabro's classic Mozzarella. It is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #203068 / 8 OZ #203070 / 6 LB

MOZZARELLA - LOW MOISTURE - BLOCK **brand: CALABRO** **CONNECTICUT**
Calabro's Mozzarella is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #204205 / 6 LB

MOZZARELLA - PART SKIM - BLOCK **brand: CALABRO** **CONNECTICUT**
Calabro's Mozzarella is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #204210 / 6 LB

MOZZARELLA - SMOKED - BLOCK **brand: CALABRO** **CONNECTICUT**
Calabro's Mozzarella is soft and elastic in texture and creamy white in color. It bakes consistently to perfect stringiness and has become a standard not only on the dairy shelves, but in the institutional markets as well. #204215 / 5.5 LB

BURRATA ALLA PANNA **brand: DI STEFANO** **CALIFORNIA**
The California cheese with the Italian pedigree. This beautiful fresh mozzarella cheese is made domestically from imported Italian RBST free cow's milk. #204614 / 4 OZ #204617 / 8OZ

STRACCIATELLA **brand: DI STEFANO** **CALIFORNIA**
Stretched curd and cream. Basically the inside of the Burrata without the mozzarella skin on the outside. #204619 / 1 LB

FRESH CILIEGINE **brand: DI STEFANO** **CALIFORNIA**
Stretched curd and cream. Basically the inside of the Burrata without the mozzarella skin on the outside. #204625 / 8 OZ - 24 1/3 OZ BALLS

COW'S MILK MOZZARELLA - DOMESTIC (cont'd)

FRESH BOCCONCINI brand: DI STEFANO

CALIFORNIA

Stretched curd and cream. Basically the inside of the Burrata without the mozzarella skin on the outside.
#204630/ 8 OZ - 4 2 OZ BALLS

FRESH OVOLINE brand: DI STEFANO

CALIFORNIA

Stretched curd and cream. Basically the inside of the Burrata without the mozzarella skin on the outside.
#204635/ 8 OZ - 4 2 OZ BALLS

BLUE VEINED CHEESES - IMPORTED

GORGONZOLA ERBORINATO - DOLCELATTE brand: GALBANI

LOMBARDIA

Dolcelatte's butter fat content is approximately 50%, making it slightly higher than Mountain Gorgonzola. It has a rich, creamy, and almost spreadable texture. Its flavor can be quite pungent, but it is never as developed as its aged counterpart. Its veins were traditionally formed by mold that developed when the cheese was aged for long months in caves in a town called Gorgonzola, outside Milan. #187305 / 3 LB

BLUMAURI brand: MAURI

LOMBARDIA

A quality Blue Cheese produced using 50% cow's milk and 50% goat's milk. Its long ageing period (90 days) together with the great care taken during processing and the addition of goat's milk make this an extraordinary, very refined product. Tangy with a dense texture. #184745 / 2.5 KG

GORGONZOLA ARGENTO brand: MAURI

LOMBARDIA

Winner of the 2007 Bronze Medal at the World Cheese Awards and 3 Gold Stars at the 2009 Great Taste Awards, Gorgonzola Argento is pale white, streaked with green, and its unmistakable flavor is known throughout the world. Born around 1000 AD in the province of Milan, this remarkable cheese is still produced with pasteurized cow's milk of one milking with the addition of yeasts and molds selected for marbling. It is aged for about 60 days. #187330 / 1.5 KG

GORGONZOLA BONTAZOLA - DOLCE LATTE

brand: MAURI

LOMBARDIA

With its straw-white colour, greenish veins and unmistakable flavour, Gorgonzola is the "green" table cheese famous worldwide. Gorgonzola was created around the year 1000 in the province of Milan, to be exact in Gorgonzola, the town it is named after and is still today made from pasteurised milk from just one milking session with the addition of enzymes and selected moulds necessary for turning it into a blue cheese. It is then aged for about 60 days at 4-6°C. Bontàzola cheeses are closely looked after by expert cheesemakers who carefully follow the whole production path, guaranteeing the high quality of a product with an inimitable mild taste. #187335 / 3 KG

GORGONZOLA MOUNTAIN - BONTAZOLA PICCANTE

brand: MAURI

LOMBARDIA

Bontazola is a pungent blue cheese with a compact paste that features green veins. It is made with whole milk and is treated at a higher temperature than Gorgonzola Dolce. It is aged for at least 90 days. Its intense flavor and strong aroma make it an excellent table cheese suitable for true connoisseurs.

#187365 / 2.8 KG

#187385 / 11 KG

CAMBOZOLA brand: KÄSEREI CHAMPIGNON

GERMANY

This triple cream, soft ripened German cheese is produced from the milk of top quality cow's grazing in the Bavarian Alps. It is injected with flavor producing mold during the curing process. After 3 weeks of aging, it becomes the perfect dessert cheese along with fresh fruit or crisp bread. #187480 / 5 LB

RONCARI

brand: TGT

SPAIN

Roncari blue cheese is made from sheep milk and aged for a minimum of 3 months. It has an intense aroma and a taste similar to Roquefort but less with less acidity and salt. The curd is white when cut, with greenish blue veins. #205030 / 2 LB

BLUE VEINED CHEESES - IMPORTED (cont'd.)

BLUE STILTON brand: NORTHDOWNS

UNITED KINGDOM

England's royal blue combines the most distinctive virtues of Blue and Cheddar cheeses; the mellow richness of Cheddar is accented with a moldy tang that is neither overly pungent nor salty. A crumbly, yet moist, cow's milk cheese. Stilton is allowed to mature for 6 to 8 months. Its copyrighted name dates to the eighteenth century when it was sold to stagecoach passengers in front of the Bell Inn in the small village of Stilton, Huntingdonshire. #187550 / 8 LB

DANISH BLUE brand: DANBO/ABBE

DENMARK

This cheese was developed just before World War I by a farmer who baked special loaves of barley bread to get the mold for his cheese. Modeled after Roquefort, which is made from ewe's rather than cow's milk, Danish Blue is higher in butterfat but much milder in flavor. It has a firm texture that crumbles easily. #187500 / 6 LB

BLUE VEINED CHEESES - DOMESTIC

POINT REYES BLUE WEDGES brand: POINT REYES

CALIFORNIA

The secret to Original Blue™ lies in the unique combination of three ingredients: Grade A raw milk from a closed herd of Holstein cows that graze on the certified organic, green pastured hills overlooking Tomales Bay, the coastal fog, and the salty Pacific breezes. Time influences the recipe, too. Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese. #205035 / 6 OZ

POINT REYES BLUE brand: POINT REYES

CALIFORNIA

The secret to Original Blue™ lies in the unique combination of three ingredients: Grade A raw milk from a closed herd of Holstein cows that graze on the certified organic, green pastured hills overlooking Tomales Bay, the coastal fog, and the salty Pacific breezes. Time influences the recipe, too. Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese. #205040 / 6.5 KG

GORGONZOLA brand: STELLA

This Italian-style blue cheese has an earthier flavor and creamier texture than traditional Blue cheese. The American variation is usually a firm, crumbly, white cheese with blue striations; while its Italian cousin is soft-textured, with profuse blue-green veining. The flavor of the domestic is pleasantly sharp and peppery, versus the Italian which is considerably spicier with a stronger aroma. #205050 / 8 LB

GORGONZOLA - CREAMY brand: BELGIOIOSO

WISCONSIN

Aged 90 days, this soft, blue-green veined cheese has a full, earthy flavor and creamy texture. Perfect for spreads and sauces; try it over pasta, beef, chicken and vegetables, or mix it with mustard and olive oil for a tasty salad dressing. #205060 / 5 LB

GORGONZOLA - CRUMBLER brand: BELGIOIOSO

WISCONSIN

Adds a full, earthy flavor to any dish. Both firm and crumbly, this ivory-colored cheese with blue-gray veins has a stronger flavor than Belgioioso Creamy Gorgonzola. Crumble into salads and dips, or serve with pears, apples and walnuts as an appetizer or dessert. #205070 / 5 LB

CRUMBLER BLUE CHEESE brand: STELLA

Tangy flavor and semi-soft texture that is already crumbled for easy use on salads, dressings and sandwiches. #205072 / 5 LB

CRUMBLER BUTTERMILK BLUE CHEESE brand: ROTH KASE

WISCONSIN

As tangy as its name yet mellow; bold yet restrained, perfect for cooking, crumbling or eating out of hand. Shelf-cured at least 60 days. #205075 / 5 LB

BLUE VEINED CHEESES - DOMESTIC (cont'd.)

BUTTERMILK BLUE CHEESE brand: ROTH KASE

WISCONSIN

Made from homogenized, but not pasteurized, Jersey cow's milk. The rich and creamy cheese is inoculated, hooped by hand, pierced, salted, and then cured for 60 days. It is rotated regularly to insure a perfect cheese. The first cut reveals abundant yellowish-green veins that blossom quickly into deep royal blue.
#205110 / 6 LB

BLUE AFFINEE brand: ROTH KASE

WISCONSIN

Starting with the same milk and the same cultures as the buttermilk blue, this smaller wheel of blue affinee is aged 6 months. Taste exactly what extra aging does to cheese! Rich, round, full and creamy, this cheese is complex and delicious.
#205115 / 3 LB

PRE ORDER CHEESES - IMPORTED

CACIOTTA DI BUFALA brand: CAMPANIA FELIX

CAMPANIA

Starting with the same milk and the same cultures as the buttermilk blue, this smaller wheel of blue affinee is aged 6 months. Taste exactly what extra aging does to cheese! Rich, round, full and creamy, this cheese is complex and delicious.
#186470 / 300 GR

CACIOTTA DI BUFALA - TRUFFLE brand: CAMPANIA FELIX

CAMPANIA

Starting with the same milk and the same cultures as the buttermilk blue, this smaller wheel of blue affinee is aged 6 months. Taste exactly what extra aging does to cheese! Rich, round, full and creamy, this cheese is complex and delicious.
#186480 / 300 GR

CACIOCAVALO DI BUFALA brand: CAMPANIA FELIX

CAMPANIA

100% water buffalo milk cheese. It's a traditional, stretched curd cheese formed into a gourd shape and tied at the end with a cord to hang. After 3 months of aging, this light, flavorful cheese is ready to eat. A smoked version is also available.
#186490 / 1.65 LB

AIR SHIP PRE ORDER CHEESES - IMPORTED

TORTALPINA

brand: MAURI

LOMBARDIA

Tortalpina has a crust that is similar in color to that of Taleggio, but it is creamier and has a milder flavor. It is aged for 40 days in the natural grottoes in Valsassina, which produces complete proteolysis of the cheese and its consequent soft creamy appearance, making it increasingly more popular for cooking.
#186120 / 2 KG

DUETTO

brand: MAURI

LOMBARDIA

Duetto is the marriage of the mildness and creamy freshness of mascarpone with the unmistakable aroma and flavor of Bontazola Gorgonzola.
#187352 / 2 KG

STAGIONATO DI CAPRA

brand: MAURI

LOMBARDIA

Stagionato di Capra is a dense yet creamy, intensely flavorful goat cheese that is aged at least 30 days in the alpine air of Valsassina in Lombardy. Its savory quality would combine well with honey, figs and nuts. It would be a beautiful match to a green salad of arugula and pears.
#185630 / 230 GR

ERBORINATO

brand: MAURI

LOMBARDIA

Mini Erborinato is a highly aromatic and distinctly flavored blue cheese that is aged in the grottoes of Pasturo for at least 60 days. It is particularly good paired with chestnut honey.
#187325 / 220 GR

ROBIOLA DI GROTTA

brand: MAURI

LOMBARDIA

Robiola di Grotta is a traditional cheese of Lombardia, that ages slowly in the natural grottoes of Pasturo. The typical orange color of the crust is an indication of the creamy interior and the guarantee of a perfectly & precisely matured cheese.
#185500 / 230 GR

AIR SHIP PRE ORDER CHEESES – IMPORTED (cont'd.)

FORMAGGELLA ARTAVAGGIO brand: MAURI

LOMBARDIA

The color of the crust is similar to that of Taleggio cheese while the paste is creamy. The term "soft cheese" is common to many of the Alpine cheeses, although they may possess different characteristics.

Formaggella Artavaggio, which takes its name from the mountain resort of Valsassina, is aged for 30 days in the caves of Pasturo, where the cheese acquires a full and pleasant taste. #186215 / 750 GR

GOAT ARTAVAGGIO brand: MAURI

LOMBARDIA

A slightly thready, soft cheese. It is aged for 30-40 days in the natural grottoes in Pasturo in Valsassina. It is straw yellow in color with a soft, thin, reddish crust. It is aromatic with a mild and delicate flavor.

#184735 / 750 GR

CAPRI DI BUFALA – BUFFALO MOZZARELA brand: MAURI

LOMBARDIA

Sweet, fresh, pasteurized, Buffalo milk mozzarella available in a convenient retail tray. Capri are cylindrical in shape and make delicious snacks and the perfect hors d'oeuvres. #185010 / 160 GR

FORMAGELLA DI BUFALA – BUFFALO MOZZARELA brand: MAURI

LOMBARDIA

Sweet, fresh, pasteurized, Buffalo milk mozzarella available in a convenient retail tray. Capri are cylindrical in shape and make delicious snacks and the perfect hors d'oeuvres. #185020 / 750 GR

PRE ORDER CHEESES – DOMESTIC

RICOTTA – WHOLE MILK – HAND PACKED brand: CALABRO

CONNECTICUT

This ricotta is the ultimate pride of Calabro. It is a fresh, delectably rich and creamy cheese exhibiting a delicate flavor of soft sweet butter. It is made exclusively from the freshest, most superior, Grade A Vermont farm milk. It is manufactured via a 100 years old artisan method that attends to the intricate parameters of creating a finely balanced texture and consistency. It is hand dipped and hand packed in metal containers with macroscopic holes to allow for appropriate drainage. A cone-shaped head of white, fluffy curd is formed and covered with a thin poly-sheet secured by an elastic band to complete the packaging process. #203135 / 1.5 LB #203140 / 3 LB

WHITE MOZZARELLA CURD – FRESH

brand: CALABRO

CONNECTICUT

#203230 / 10 LB

Italfoods is always bringing in new cheeses, so please contact your sales rep for the most current selection and for pricing.

* * * *OUR VENDORS* * * *

IL FORTETO

The agricultural cooperative Il Forteto was formed in 1977 in an old abandoned farm in Mugello, an area near Florence, where the Medici family originated. The co-op began humbly in woodland borrowed from a friend and with a stock of 40 sheep, 3 cows, and 5 pigs. From the beginning its members committed themselves not only to maintaining the food ways of their culture, but also to fostering the care of at-risk adolescents. Twenty percent of their full time workers are minors and students who have gone through their program. Thirteen percent of their staff is represented by members with serious physical and psychological handicaps. The co-op receives no government subsidies or grants, and believes in a mandate of mutual aid and the support of those less fortunate. Their sound beliefs have resulted in both economical as well as sociological profit.

Although their main activity is cheese making, the co-op also farms orchards and raises two indigenous breeds of livestock: Chianina cattle are prized the world over for their flavor and the Maremma horses are equally revered for their racing skills. The co-op's pledge to continue the ancient traditions of artisanal production is apparent in their cheeses: the mozzarella is still hand-braded and many of the wheels are shaped and seasoned by hand. The flavor of their cheeses holds the taste of centuries ago.

CENTRAL FORMAGGI

The tradition of making these Sardinian sheep's milk cheeses dates back to the second half of the eighteenth century. Agostino Vilecco, a cheese maker from Southern Italy, was among the first to produce cheese in Sardegna and transport it to cure in the Lucanian Apennines. Until that point in time, the dairymen throughout Italy and Greece made cheese exclusively for the dominant tastes of their places of origin. In the 1920's, the family relocated to Sardegna and increased production adding a number of other, local cheeses. In '74, many small dairies scattered throughout the area were centralized into one large production center and the firm Central Formaggi was born.

The company's enduring versatility is clearly shown in their product list. It contains more than 40 different cheeses and although their recipes go back for hundreds of years, their methods of production and shipping have been completely modernized.

CAMPANIA FELIX

The Parente family has been rearing water buffalo for over a century in Caserta, situated in an area the Romans called Campania Felix....Fertile Country. The company is dedicated to sustaining the water buffalo and the typical products associated with them, many of which have almost been lost to modern man.

The company specializes in the manufacture of buffalo milk cheeses and not only produces the most delectable fresh mozzarellas; they also make local varieties of cheeses which are no longer as well known: dry ricotta, herb caciottas, and caciocavallo. Additionally, they offer buffalo milk yogurt and buffalo meat; the later is healthier than beef because it is richer in proteins, iron, and minerals and it contains less cholesterol because of a much lower fat content.

SOLE DI SICILIA

For over twenty years, this company has been producing typical Sicilian dairy products made with both sheep and cow's milk. While their dairies are ultra modern, the techniques and recipes being used date back hundreds of years. The high quality of the milk is ensured by the fact that their animals are fed only natural grass in the hills of western Sicily.

The sheep's milk cheeses are characteristic of this region. Some feature the addition of black or red pepper...a favored spice here; others are studded with the local pistachios, olives, or sun-dried tomatoes. The cow's milk cheeses are made in the classic pasta filata method and the whey from these products finds its way into ricotta, offered in both a dried and a baked variety.

MAURI

"Loyalty to the Territory, genuineness and manual labor" these are the values that inspired the founder of the company, Emilio Mauri, and that still rule the work of his heirs to this day.

The history of Mauri cheeses has its deep roots in Lombardia, based on the rich milk produced on these fertile lands. This abundance of the highest quality milk helped Mauri to become famous for their Taleggio, the Lombard prince of all cheeses, together with Gorgonzola.

Apart from the excellence of Lombard milk, the genuineness of Mauri cheeses is also guaranteed by the maturing provided by another unique gift of the Territory: The Lance, the natural caves of Valsassina. Here the Taleggio is cave aged, giving it its distinct, delicious flavor.

FATTORIA DELLA PIANA

Fattoria della Piana is a cooperative of farmers from Calabria, founded in 1936, that daily collects and processes milk from farms situated in the Aspromonte, Monte Poro, and Crotona Gioia Tauro plains. They produce excellent fresh and aged cheeses combining Centuries-old traditional cheese making recipes with new technology.

Their main cattle stock is about 800 finely selected Friesian cows, descending from an original group imported directly from Holland. All of their animals are subject to rigid sanitary controls and are checked through an electronic collar that constantly monitors their activities. This gives the dairy precious information about the health of their livestock. Milking and transportation are scrupulously carried out in order to avoid any kind of external contamination.

ROCINANTE

This Spanish company has been producing cheese for generations; situated in La Mancha, of course their specialty is Manchego. This cheese is Spain's most widely recognized and enjoyed cheese. True Manchego cheese is made exclusively with the milk of a particular sheep, the Manchega. This breed came to Spain thousands of years ago and migrated through this region eventually settling in the high plateaus of La Mancha, southeast of Madrid. The earliest residents of this vast rolling countryside domesticated the sheep and improved the stock through skilful breeding with other kinds of sheep. The remarkably rich milk of the Manchega sheep is legendary and it produces an unforgettable cheese, slightly sweet with salty overtones. The depth of flavor is developed in the aging process, which may vary from 45 days to 6 months. As the cheese ages, the flavor becomes much more rich and complex. Manchego cheese is easy to recognize, the rinds are always imprinted with the signature herringbone pattern...a legacy of the pattern traditionally made with woven Esparto grass mats that were used to mold the cheeses.

ROTH KÄSE

In 1863, Oswald Roth began crafting and curing cheese in Uster, Switzerland. The Roth family quickly came to be known for their knowledge and expertise in the cheese industry, and at the beginning of the twentieth century, we extended our venture to the United States. In 1911, Otto Roth (Oswald's son) left Switzerland to establish Otto Roth & Co., an importing business in New York City. By the 1980's, this enterprise became the largest importer of European specialty cheeses in North America and laid the foundation for the company that came to be known as Roth Käse USA.

Recognizing that there was an opportunity to craft excellent specialty cheeses in America, Fermo Jaeckle, a former executive with Otto Roth & Co., joined with his cousins, Felix and Ulrich Roth, to found Roth Käse USA, Ltd in 1991. Instead of importing cheese, the focus became crafting and curing European-style specialty cheeses here in America's Dairyland. Green County, Wisconsin was a natural home for the Roth Käse cheese factory, not only for its lush landscape and high quality milk supply, but also because the area is commonly referred to as "Little Switzerland" ... the Roth's felt right at home. In the beginning, we focused on crafting traditional alpine cheeses. As we've grown, we've added other outstanding cheeses from across the world to our range of products.

BELGIOIOSO

Since 1979, Belgioioso has had only one goal - to make great Italian cheeses. BelGioioso Cheeses are made with the freshest milk and from authentic Italian recipes. Because Belgioioso doesn't cut corners when making their product; that is why each BelGioioso cheese has its own personality. Through the years, our cheeses have won many prestigious awards and have set a standard of excellence in the industry.

BelGioioso Cheese has been specializing in all-natural, award-winning Italian cheeses for over 20 years. Our Wisconsin based company consists of five state-of-the-art manufacturing facilities located in the areas surrounding Denmark and Pulaski, Wisconsin. Each plant specializes in a specific cheese that is produced there daily by the same cheese makers. All BelGioioso cheeses are crafted using only the freshest Wisconsin cow's milk. The cheeses are manufactured, aged, finished, packaged and shipped solely from our facilities, giving us full quality control of the products from start to finish.

Di STEFANO

Di Stefano, a young family owned dairy in Southern California has a lifetime of experience, tradition and passion for making cheese. This boutique-style artisan cheese company is dedicated to making burrata only and ensures it is the most authentic available in the US. The Bruno family introduced the North American palate to burrata in 1993. With family heritage rooting in the southern Italian region of Puglia, their dedication and commitment to excellence is shining through an accolade of international awards and prestigious seals collected over the past 10 years.

CALABRO

Calabro Cheese Corporation is a 43 year old family owned and operated Italian Cheese company founded by Mr. Joseph Calabro, President and CEO. The current manufacturing site and perishable distribution is a 54,000 sq. ft. facility.

Calabro specializes in producing the following Italian cheeses: Ricotta, Ricotta Impastata, Mozzarella Fior Di Latte, Grated Parmesean and Romano cheeses; and a line of select specialty cheeses which includes scamorze, caciocavallo, burrini, smoked mozzarella, fresh basket cheese, and queso blanco.

Calabro Cheese was the first Italian cheese company to develop fat-free ricotta cheese with absolutely NO FAT, NO SALT, and NO PRESERVATIVES added.

CYPRESS GROVE

Mary Keehn began raising Alpine goats in the 1970s to use as a healthy source of milk for her children. In 1983 her skill in selectively breeding the goats and her dabbling in cheese-making coalesced and Cypress Grove Goat cheese born. Patience, hard-work and a commitment to quality paid off and over time, a large, loyal following began to seek out the Cypress Grove label. Today, renowned for its innovative range of fresh, aged and ripened cheeses — many invented by Mary — and internationally awarded for excellence, Cypress Grove is a leader in the domestic goat cheese market.

The Cypress Grove creamery sits where the redwoods meet the Pacific Ocean, in Northern California's Humboldt County. The perfect vantage point to watch the fog roll in. And roll in it does! The cheese makers at Cypress Grove like to think that the softness and mystery of the fog infuses their cheese.

* * * *A FEW CHEESE WEBSITES* * * *

www.italfoodsinc.com/

www.fontinacoop.it/

www.assopiemonte.com/

www.ciresa.it/

www.belgioioso.com/

www.belpaese.galbani.it/

www.calabrocheese.com/

www.mauri.it/

www.fattoriadellapiana.it/

www.pointreyescheese.com/

www.roth-kase.com/

www.stellacheese.com/

www.cravecheese.com/

www.cypressgrovechevre.com/

www.mozzarelladibufala.org/

www.mozzarella-campaniafelix.it/

www.forteto.it/

www.rocinante.es/

www.lifeinitaly.com/food/cheese.asp

www.formaggisifor.it/

www.fioresardo.it/

www.central.it