

# ITALFOODS



## CHEESE GUIDE 2014



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## \* \* \* OUR CHEESES \* \* \*

### GRATING CHEESES – COW'S MILK – IMPORTED

#### PARMIGIANO REGGIANO DOP

#### 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 DOP

#### 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”.

#### LODIGRANA

#### brand: BELLA LODI

#### LOMBARDIA

Bella Lodi uses all Italian milk only from nearby farms that is carefully selected according to the strictest norms which guarantee the highest quality. Bella Lodi is a cheese of excellent quality, that is produced from certified milk that is traceable to its zone of origin. It is perfect for pasta and rice dishes, to melt on sandwiches, to serve with an antipasti plate, or to crumble on a green salad. It does not contain Lysozyme. #181100 / ½ CUT WHEEL 40 LB

#### REGGIANITO

#### 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 brand: ARROYO CABRAL #182325 / 14 LB brand: EMMA

### 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.

#201065 / 24 LB brand: BELGIOIOSO

#201070 / 20 LB brand: STELLA

## 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 13<sup>th</sup> 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 Allevato, 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

Semi-hard, semi-cooked white color with slightly noticeable, irregular holes, has a thin crust and elastic paste. Rich milk enzymes, with a delicate flavor and a pleasant aroma of milk. Asiago is well suited to many food combinations. Melt it on polenta, mushrooms, and vegetables for a real treat, or add it as an ingredient in baked pasta, or timbale, or dice it into salads for a tasty dish. It also combines very well Dandelion honey, mustard and rose hip jam. The delicate taste is a perfect accompaniment to soft, light, white wines or rosé. When used as an aperitif, Asiago is excellent with dry sparkling wines, served cold. #186440 / 18 LB

### ASIAGO **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 & has a dense, grainy consistency, with irregular little or medium eyes. #186442 / 20 LB

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

### PIAVE DOP

brand: AGRIFORM

VENETO

Taking its name from the Piave river in the Veneto, this cheese was born at the foot of the Dolomites between ancient forests and green valleys rich in pastures, a harsh and rocky environment that for centuries was suited to the breeding of dairy cattle. With the decline of the Venetian Republic, which at the time controlled most of the territory, the fragile economy of Belluno was put to the test. The most natural and effective alternative production that saved the population in the most critical periods, turned out to be the breeding of dairy cattle, by small landowners and sharecroppers of the mountain valley. Pieve is made from cow's milk and has a 40% fat content. It is aged between 6 - 9 months and has a mild, buttery flavor. #186400 – aged 9 months / 13 LB

### TRUGOLE STAGIONATO

brand: AGRIFORM

VENETO

The name comes from the small village on the Asiago plateau where the "Malga Trugole", or shepherd's hut, was born for the first time. It is characterized by a fruity taste, since the milk is rich in aromas characteristic of the alpine pastures. In the traditional recipe, the cheeses are turned daily and treated with water and salt to preserve their softness. This cheese is special because the cows graze only on grasses and foliage that grow wild in the Asiago region of the Italian alps. It is aged a minimum of 90 days in a natural cave. Trugole has a soft texture.

#186452 / 7.5 LB wedge

### 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

### 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 Trinité. It is produced during the summer months & 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 & a savory flavor. #186260/2 KG

### 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

### VALCAVALLINA

brand: PALENI

LOMBARDIA

A cheese produced with mountain milk from the Cavallina Valley, in the Province of Bergamo, that belongs to the half-cooked paste cheeses category. The mild, aromatic paste is light in color, with slight holes. The cheese is very carefully seasoned in underground stores at controlled humidity. Ripening: Average: 45 day #182350 / 1.85 KG

### LA CAVALLINA

brand: PALENI

LOMBARDIA

A cow's milk cheese produced with mountain milk from the Cavallina Valley, it belongs to the half-cooked paste cheeses category. The mild, aromatic paste is light in color, with slight holes, the shiny crust is slightly dark. The cheese is very carefully seasoned in underground stores at controlled humidity. Ripening: Average: 45 day

#182355 / 500 GR



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

### **OROBICO DELLA NONNA VECCHIO**

**brand: PALENI**

**LOMBARDIA**

A cow's milk cheese produced with mountain milk from the Orobic pre-Alps, it belongs to the half-cooked paste cheeses category. The mild, aromatic paste is light in color, with slight holes. Its mild, aromatic taste is reminiscent of old times. Average Ripening: 45 day #182365 / 7 KG

### **MOLOGNETTO**

**brand: PALENI**

**LOMBARDIA**

A cow's milk cheese produced with mountain milk from the Cavallina Valley and upper Sebino, it belongs to the half-cooked paste cheeses category. It stands out for its triangular shape, its paste is white/yellowish, with very rare holes. Mild and light to taste, it combines perfectly with delicate, refined dishes. Aged 45 day s #182370 / 1.7 KG

### **IL RICCIO**

**brand: PALENI**

**LOMBARDIA**

The "Riccio" is a cow's milk half-cooked paste cheese exclusively produced with mountain milk coming from farms in Val Cavallina, Alto Sebino and Valle Seriana. Its rind is white with a light mold that gives the cheese an agreeable musk scent. Ripening: From 30 to 90 days #182375 / 500 GR

### **FONTINA VAL D'AOSTA DOP**

**brand: VAL D'AOSTA**

**VALLE D'AOSTA**

This cheese is produced from the milk of cow's that graze high on the sub-alpine slopes of the Piemonte region. It is aged for a minimum of 3 months. It's a full cream cheese with a fat content of 45%. Fontina has a dry, slightly austere, earthy flavor. Ideal for cooking, this cheese melts beautifully. #186095 / 18 LB

### **FONTINA VAL D'AOSTA DOP**

**brand: CIRESA**

**VALLE D'AOSTA**

This cheese is produced from the milk of cow's that graze high on the sub-alpine slopes of the Piemonte region. It is aged for a minimum of 3 months. It's a full cream cheese with a fat content of 45%. Fontina has a dry, slightly austere, earthy flavor. Ideal for cooking, this cheese melts beautifully. #186097 / 18 LB

### **FONTAL - FONTINA**

**brand: CIRESA**

**LOMBARDIA**

Made from pasteurized cow's milk, this semi-soft cheese pays homage to the classic Italian mountain cheese - Fontina Val d'Aosta. Fontal begins with a nutty flavor and leaves behind a sweet aftertaste. An excellent cheese for melting and a gourmet alternative to Mozzarella. #186050 / 6-7 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 DOP brand: MAURI**

**VALLE D'AOSTA**

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 / 2.75 KG #186110 / 8.5 KG

### **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

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

### **TALEGGIO VERO DOP**

**brand:** CIRESA

**LOMBARDIA**

Typical Italian cheese with Protected Designation of Origin (P.D.O.) recognized by E.U. and protected by the "Consorzio Tutela Taleggio" C.T.T.. Made exclusively in certain specific areas, this has been one of Ciresa's leading products since the company was established. Soft cheese with a strong taste. Square shape, pink rind with some green mold. Minimum fat 48%. Aging: about 8 weeks. **#186205 / 5 LB**

### **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. 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**

### **ORO NERO**

**brand:** BERTOZZI

**EMILIA ROMAGNA**

OroNero takes its name from the intense black colour of its rind. It is an Italian artisan made cheese produced in the heart of the Italian food valley, near Parma. OroNero will bring back memories of the great Italian cheeses typical of this area. Up until 1950, in fact, most cheeses were covered with a black rind to protect them against temperature ranges. It is made using only raw cow's milk from its area of origin in Emilia Romagna. It is produced with milk from a small herd, the production is limited and made in small batches. Its aroma is inviting with scents of fresh cream, herbs, and hay. The delicate flavour is rich and deep without any sharpness. The aging gives to the cheese a semi hard consistency and a minutely granular texture which makes it easy to break into uneven chunks. **#186350 / 20 LB**

### **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 100% 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**

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

### 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

### SMOKED GOUDA      brand: MILL DANCE

HOLLAND

Named after the town of Gouda near Rotterdam, this mildly smoked cow's milk cheese has a hard rind. Its mild, creamy taste has been consistent for several centuries.      #186700 / 6 LB

### DUTCH GOUDA (RED WAX)      brand: MILL DANCE

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.      #186710 / 9 LB

### FONTINA      brand: GRONDAL DAIRY-DENMARK'S FINEST

DENMARK

Danish Fontina is a semi-soft, smooth-textured, great melting and snacking cheese.      #186160 / 10 LB

### FONTINA      brand: JANA VALLEY

DENMARK

Like traditional Fontina's, this cheese has a nutty and mild flavor, but its Danish origins give it a faintly tart flavor and very creamy texture.      #186165 / 9 LB

### ENGLISH FARMHOUSE CHEDDAR –SHARP PDO      brand: FORD FARM

UNITED KINGDOM

Savory and sharp, this Farmhouse Cheddar is aged for up to 12 months. Made on Ford Farm in the Ashley Chase Estate in Dorset, England, it has PDO status and is only ever made by hand with the milk of cows from a thirty mile radius of the farm.      #186656 / 11 LB

### WOOKEY HOLE CAVE AGED CHEDDAR

brand: FORD FARM

UNITED KINGDOM

A Cave Aged Cheddar from Dorset based cheese makers, Ford Farm, Wookey Hole Cave aged Cheddar was crowned Supreme Champion at the 2011 International Cheese Awards, winning the accolade ahead of more than 3,700 other competitors. Using local herds, Ford Farm creates a full bodied farmhouse cheddar at their Dorset Cheese Farm. They then wrap the cheese in cloth and following the 16th century tradition of aging cheese in dark, dank caves, it is taken to the Caves at Wookey Hole - a natural limestone cave carved into the British hillside which provides the ideal setting for maturing cheese - where it is transported deep into the heart of the caves. The cheese is left to mature in this constant atmosphere for up to six months. This aging gives the cheese its full flavor and distinctive earthy taste and aroma.      #186660 / 15 LB



## SEMISOFT CHEESES – COW'S MILK – DOMESTIC

### 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

### 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. It has a sharp, tangy, slightly salty flavor. #201350 / 10 LB

### ASIAGO AGED – 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

### FONTINELLA brand: STELLA

Fontinella® cheese is distinctively sweet and creamy smooth, with just a hint of sharpness. This versatile cheese will enhance most any recipe. Fontinella® cheese melts beautifully in sauces and casseroles, and is superb in grilled sandwiches. In fact, the name comes from the Italian word "fondere", which means melt. #204600 / 10 LB

### ASIAGO (UNCOATED) brand: BELGIOIOSO

WISCONSIN

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

### PROVOLONE – MILD – SALAME SHAPED brand: BELGIOIOSO

WISCONSIN

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 #204415 / 3 LB #204050 / 12 LB

### PROVOLONE – PIQUANTE - PEAR SHAPED brand: BELGIOIOSO

WISCONSIN

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

### FONTINA - RINDLESS brand: BELGIOIOSO

WISCONSIN

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

### MONTEREY JACK - DRY brand: VELLA

CALIFORNIA

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

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

### GRUYERE KING CUTS

brand: ROTH KASE

WISCONSIN

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 4 - 6 months. #204740 / 6 LB

### RESERVE GRUYERE

brand: ROTH KASE

WISCONSIN

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

### GRAN QUESO

brand: ROTH KASE

WISCONSIN

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

### 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

### MEDIUM CHEDDAR

brand: TILLAMOOK

CALIFORNIA

Tillamook Medium Cheddar is rich and creamy. Each batch, made from the same recipe we've used for over a hundred years, is aged naturally for at least 60 days. #186650 / 5 LB loaf

## SEMISOFT CHEESES – SHEEP MILK – IMPORTED

### 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 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 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

### 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 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 BRILLO

brand: IL FORTETO

TUSCANY

After at least 4 months of ripening, this Pecorino 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

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

### **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 lots of 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 & 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**

### **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**

### **AGED CACIO DI BOSCO**      *brand:* IL FORTETO

**TUSCANY**

An aged sheep milk cheese combined with black truffles that has a crumbly and slightly sour paste. The long maturation balances the taste of pecorino with the heady taste of truffle to create a harmonious flavor.

**#184230 / 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**

### **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**

### **SAVELLO DI ROMA**      *brand:* SAVELLO

**LAZIO**

Savello di Roma is an ancient Sheep milk cheese that is produced from the milk of an ancient and traditional Mediterranean sheep stock – Comisana and Sopravissana. These sheep live in the open air and graze the perfumed grasses of Roman pastures, which produces a lush and tasty milk that creates the flavor of the Savello di Roma cheese. It has a slightly sharp but mild taste. It is cured with salt and aged over 60 days in natural grottos on Beachwood planks. **#184452 / 6 LB**

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

### **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**

### **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**

### **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 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 & the preserved techniques for processing & 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**

### **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**

### **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 & nutty flavor.

**#186725 / 500 GR**



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

### **RICOTTA SALATA TOSCANELLA**

**brand:** CENTRAL FORMAGGI

**SARDINIA**

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

### **FIORE SARDO D.O.P.**

**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**

### **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**

### **PECORINO NERO D'AVILA**

**brand:** SOLE DI SICILIA

**SICILY**

The Pecorino Nero D'Avola is a Semi-cooked, semi-hard cheese with a straw white, compact paste. It has a long finish with hints of Nero d'Avila wine. It comes from the Sicilian Mountains in the Province of Palermo. After 90 days of maturing, it is ripened in Nero D'avola wine for about 30 days. **#184410 / 3 KG**

### **PIACENTINU ENNESE - PECORINO WITH SAFFRON**

**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**

### **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**

### **ROMAO - 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**

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

### 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 - CRUMBLED

### 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. #185340 / 225 GR

## 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

### 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. #184751 / 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 GOAT GOUDA

brand: HENRI WILLIG

NETHERLANDS

An award winning goat's milk Gouda cheese from the Netherlands. It is aged over 12 months. This Gouda has a wonderful sweet and salty flavor. #186680 / 9 LB

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

CABLANCA GOAT GOUDA      *brand:* ORANGE WINDMILL      NETHERLANDS

An award winning, mild goat milk Gouda cheese from the Netherlands. It has a firm but creamy texture with a slight tang.      #186690 / 9 LB

MIDNIGHT MOON      *brand:* CYPRESS GROVE      NETHERLANDS

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes. The wheel is finished in a beautiful black wax.      #206120 / 9 LB

### SEMISOFT CHEESES – MIXED MILK – IMPORTED

BOSCHETTO W/ TRUFFLES      *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

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

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

## SOFT CHEESES – COW'S MILK – DOMESTIC (cont'd)

### **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**

### **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.

**#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. **#203005 / 1 LB**

### **MASCARPONE**

**brand: DI STEFANO**

**CALIFORNIA**

Di Stefano mascarpone is deliciously smooth and creamy. The sweetness comes from the pure, whole milk that is used. **#203008 / 1 LB – retail cup      #203010 / 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. **#203275/ 5.5 LB – washed rind      #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**

### **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 and fennel pollen gives this cheese a sweet flavor that plays off the acidity in the cheese for a delightful complement.      **#206035 / 4 OZ**

**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 & 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.      **#206108 / 1.5 LB**

## MOZZARELLA di BUFALA – 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**

**CACIOCAVALLO AFFUMICATO DI BUFALA**      **brand: CAMPANIA FELIX**      **CAMPANIA**

A traditional, stretched curd cheese made from water buffalo milk, formed into a gourd shape, tied at the end with a cord to hang and smoked. After 3 months of aging, this light, flavorful cheese is ready to eat.      **#186495 / 1.65 LB**

**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 now 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**



## COW'S MILK MOZZARELLA – DOMESTIC

### ROCOLINI

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

### BURRATA

brand: CALABRO

CONNECTICUT

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

#204611 / 2 - 4/OZ balls (Burratina)

204616 / 8 oz

### 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

### 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

## COW'S MILK MOZZARELLA – DOMESTIC (cont'd)

### 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

### 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 –WHOLE MILK 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 smoked Mozzarella is smoked over fruitwood which complements the soft texture and creamy flavor of the cheese, rather than overwhelming it.

#204215 / 5.5 LB

### MOZZARELLA – WHOLE MILK - BLOCK    brand: NORTH BEACH    CALIFORNIA

A whole milk mozzarella that is full flavored and melts well.

#204060 / 8 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 & cream. Basically the inside of the Burrata without the mozzarella skin on the outside. #204619/1 LB

### FRESH CILIEGINE    brand: DI STEFANO    CALIFORNIA

Fresh, whole milk mozzarella in the size of a cherry.

#204636 / 3 LB

### FRESH OVOLINE    brand: DI STEFANO    CALIFORNIA

Fresh, whole milk mozzarella.

#204635/ 8 OZ – 2/ 4 oz balls

#204637/ 3 LB

## BLUE VEINED CHEESES – IMPORTED

### **GORGONZOLA ERBORINATO – DOLCELATTE** brand: CAROZZI

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.

#187310 / 3.5 LB - WEDGE

### **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 BONTAZOLA – DOLCE LATTE**

brand: MAURI

LOMBARDIA

With its straw-white color, 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

### **GORGONZOLA – DOLCE LATTE DOP** brand: CIRESA

LOMBARDIA

Traditional production methods and a long and careful aging give this cheese its inimitable taste. White and firm cheese streaked with green/blue veins. pink rind with some green mold. Minimum fat 48%. Aging: about 12/14 weeks.

#187340 / 3.5 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

### **BLUE STILTON PDO** brand: TUXFORD & TEBBUTT

UNITED KINGDOM

Stilton is also called 'The King of English cheeses'. Our Blue Stilton is characterised by its typical blue veining with rich complex flavours and a piquant finish. Tuxford & Tebbutt Blue Stilton is a must-have cheese for each cheeseboard and is ideal as an ingredient in delicious recipes. 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.

#187545 / 9 LB

### **ROSENBORG TRADITIONAL DANISH BLUE**

brand: CASTELLO

DENMARK

Danish Blue, with its aromatic qualities and fine taste, is made in the classic Danish tradition and boasts a unique heritage and a proud tradition of craftsmanship. This is the acknowledged classic, full-strength Danish Blue cheese. Sharply piquant and lightly salted, this the standard for a real Blue cheese "bite." In the 1920s, a Dane named Marius Boel discovered an innovation to improve the taste of classic sheep's milk Roquefort – using the rich milk from Danish cows. The result was a creamier, richer, and fuller flavored cheese, Danish Blue.

#187510 / 6 LB

## BLUE VEINED CHEESES – IMPORTED (cont'd)

### ROQUEFORT PDO

brand: SOCIÉTÉ

FRANCE

Roquefort is a well-balanced cheese renowned for its aroma and flavor which has, through the course of history, captured the appreciation of kings, emperors and many writers. Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavor balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world and distinguished it by many as the King of Cheeses. #187570 / 3 LB – HALF WHEEL

### QUESO DE VALDEON

brand: QUERSERIAS

SPAIN

Valdeón Valley is a deep tectonic trough hidden on the southern spur of the Europa Peaks in the province of León. The rich aromatic milk produced in these fertile green pastures makes of Valdeon cheese one of the best Spanish blue cheeses. Its main secret lies in the quality of the milk produced in this region. The Alonso brothers, Tomás and Javier, have been making this cheese for many years in the valley of Valdeón. Valdeón is a cheese with a blue veined paste, wrapped in chestnut leaves, made all year round with cow's and goat's milk. It has a rough, irregular rind in dark grey shades with little red and bluish marks. The paste has a soft texture and a pale yellow color and it is full of small cavities where a white and greenish blue mould is concentrated. Its flavor is strong, a little bit spicy, salty, pronounced and long lasting. Valdeón cheese is buttery on the palate and very aromatic. #187515 / 5.5 LB

### CABRALES D.O.P.

brand: CATA

SPAIN

The natural conditions in Asturias (Northwestern Spain), altitude, humidity and the quality of its livestock, assist in the production of this natural cheese. It is made up of raw cow, sheep and goat milk depending on the season. Whitish cut with pigmentations of green & blue, produced by Penicillin. It has intense aromas of ripeness, with touches of spice. In the mouth the texture is melting and doughy, with complex balanced flavors. Persistent aftertaste supporting balance and agreeable flavor. Produced by C.A.T.A. (CONSORTIUM OF TRADITIONAL ASTURIAN FOODS) Traditional cheese made by craftsmen who, with great care, keep and transmit the cheese characteristics.

#187525 / 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, & the salty Pacific breezes. Time influences the recipe, too. Original Blue™ is made within hours of milking, & then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese. #205035/6 OZ #205040/6.5 KG

### GORGONZOLA

brand: STELLA

This Italian-style cow's milk 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

## BLUE VEINED CHEESES – DOMESTIC (cont'd)

### 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

### 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

## 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

### 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



**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 scamorza, 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/](http://www.italfoodsinc.com/)

[www.fontinacoop.it/](http://www.fontinacoop.it/)

[www.assopiemonte.com/](http://www.assopiemonte.com/)

[www.ciresa.it/](http://www.ciresa.it/)

[www.belgioioso.com/](http://www.belgioioso.com/)

[www.belpaese.galbani.it/](http://www.belpaese.galbani.it/)

[www.calabrocheese.com/](http://www.calabrocheese.com/)

[www.mauri.it/](http://www.mauri.it/)

[www.fattoriadellapiana.it/](http://www.fattoriadellapiana.it/)

[www.pointreyescheese.com/](http://www.pointreyescheese.com/)

[www.roth-kase.com/](http://www.roth-kase.com/)

[www.stellacheese.com/](http://www.stellacheese.com/)

[www.cravecheese.com/](http://www.cravecheese.com/)

[www.cypressgrovechevre.com/](http://www.cypressgrovechevre.com/)

[www.mozzarelladibufala.org/](http://www.mozzarelladibufala.org/)

[www.mozzarella-campaniafelix.it/](http://www.mozzarella-campaniafelix.it/)

[www.forteto.it/](http://www.forteto.it/)

[www.rocinante.es/](http://www.rocinante.es/)

[www.lifeinitaly.com/food/cheese.asp](http://www.lifeinitaly.com/food/cheese.asp)

[www.formaggisifor.it/](http://www.formaggisifor.it/)

[www.fioresardo.it/](http://www.fioresardo.it/)

[www.central.it](http://www.central.it)