



**Vesta**  
FOODSERVICE

## Specialty Cheese

Some items may require pre-order  
Contact your sales representative for more information

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# California

## Blue



### Item

**Point Reyes  
Original Blue**  
9172 ~6 LB Wheel  
Pre-order:  
11565 5 LB Crumbles  
Pre-order:

### Origin / Milk

Marshall, CA  
Raw Cow Milk  
Microbial Rennet

### Description

Made with milk from cows that graze on the certified organic, green pastured hills overlooking Tomales Bay, this blue is made with hours of milking and then ages for a minimum of six months resulting in a creamier style.



**Point Reyes  
Bay Blue**  
17293 ~5 LB Wheel  
Pre-order:

Marshall, CA  
Pasteurized  
Cow Milk  
Animal Rennet

Inspired by the sheer natural beauty and cool coastal climate of Point Reyes, Bay Blue is a rustic-style blue cheese, with a beautiful natural rind, fudgey texture, and a sweet, salted caramel finish.



**Point Reyes  
Fennel Blue**  
27455 ~6.5 LB Wheel  
Pre-order: AZ, NV

Marshall, CA  
Pasteurized  
Cow Milk  
Animal Rennet

Fan favorite Bay Blue infused with fennel seeds! Fennel Blue has a mild piquancy with a hint of fennel sweetness while showcasing the earthy & umami flavors of Bay Blue.



**Shaft's  
Blue Cheese**  
8267 ~6 LB Wheel  
Pre-order: AZ

CA / WI  
Pasteurized  
Cow Milk  
Microbial Rennet

A savory, full flavored blue cheese aged for a minimum of one year. Made in Wisconsin by a Master Cheesemaker, this cheese is aged in California - in an abandoned gold mine converted into the perfect aging facility.



**Shaft's  
Ellie's Blue Cheese**  
12492 ~6 LB Wheel  
Pre-order: AZ, NV

CA / WI  
Pasteurized  
Cow Milk  
Microbial Rennet

A classic, elegant blue vein cheese aged for a minimum of 24 months. The additional aging process creates a rare and unique cheese that has a smooth, creamy taste.



# Cheddar



## Item

**Fiscalini Farmstead  
Bandage Wrapped  
Old World Cheddar**  
9281 ~15 LB Wheel  
Pre-order: AZ, NV

## Origin / Milk

Modesto, CA  
Raw Cow Milk  
Microbial Rennet

## Description

Fiscalini's Bandage Wrapped Cheddar is made using traditional methods and aged for at least 16 months. A true American farmstead Cheddar with a balance of buttery, grassy, and savory flavors.



**Fiscalini Farmstead  
Craft Beer Cheddar**  
23849 ~5 LB Block  
Pre-order: AZ, HYW, NV

Modesto, CA  
Pasteurized  
Cow Milk  
Microbial Rennet

This gold medal Cheddar is made by soaking cheese curds in a local Imperial Stout Ale. Imperial Stout traditionally has a combination of chocolate, coffee and roasted malt flavors that give this cheddar an assertive bitterness and a bold richness.



**Fiscalini Farmstead  
Purple Moon**  
23456 8/6 OZ Case  
Pre-order: AZ, HYW

Modesto, CA  
Pasteurized  
Cow Milk  
Microbial Rennet

Aged 10 months and soaked in award-winning California North Coast Cabernet Sauvignon, this distinctive cheese purple cheese has a creamy, slightly tangy flavor.



**Fiscalini Cheese Co  
Smoked Cheddar**  
17171 ~5 LB Wheel  
Pre-order: NV

Ontario, CA  
Pasteurized  
Cow Milk  
Microbial Rennet

A variation on the traditional Fiscalini Cheddar, this one is smoked with cherry wood from neighboring farms, giving it a deeper color, aroma, and flavor in addition to the nutty, hearty flavors of a traditional Cheddar.



**Vintage Cheese Co  
White Cheddar**  
12027 ~5 LB Block  
Pre-order: AZ, NV

Traver, CA  
Raw  
Cow Milk

Made with the highest quality raw milk, creating a flavorful Cheddar that gets exponentially better with age. Aged 2 years.

# Firm / Hard

Item	Origin / Milk	Description
	<b>Cowgirl Creamery Hop Along</b> 26151 ~5 LB Wheel Pre-order: AZ, NV	Petaluma, CA Pasteurized Cow Milk Animal Rennet A snackable organic cheese under the influence of hard cider. After 45 days of aging, this washed rind cheese develops aromas of apple and brioche and a silky, semi-firm interior.
	<b>Cypress Grove Lamb Chopper</b> 8611 ~10 LB Wheel Pre-order: AZ, NV	Arcata, CA Pasteurized Sheep Milk Microbial Rennet Born to be mild, this sheep milk cheese is buttery in color and flavor with a long, complex finish. The texture is smooth and semi-firm, making it an enchanting table or cooking cheese.
	<b>Cypress Grove Midnight Moon</b> 5730 ~8.5 LB Wheel Pre-order:	Arcata, CA Pasteurized Goat Milk Microbial Rennet Gouda-style, aged for at least one year. Lovely brown butter flavor with intense caramel undertones.
	<b>Point Reyes Farmstead Toma</b> 13473 ~10 LB Wheel Pre-order: NV	Marshall, CA Pasteurized Cow Milk Microbial Rennet The Giacomini family has created a truly unique farmstead table cheese. The buttery flavor and subtle, grassy, tangy finish make Pt Reyes Toma perfect for snacking or melting into your favorite dish.
	<b>Point Reyes Farmstead TomaRashi</b> 22533 ~10 LB Wheel Pre-order: AZ, NV	Marshall, CA Pasteurized Cow Milk Microbial Rennet TomaRashi, with its blend of heat, umami and nutty flavors, is a total standout. The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing chili flakes, nigella, chili powder, orange peel, ginger powder and nori.
	<b>Point Reyes Farmstead TomaTruffle</b> 22534 ~10 LB Wheel Pre-order: AZ, NV	Marshall, CA Pasteurized Cow Milk Microbial Rennet Classic Toma paired with the aromatic flavors of Italian Black Truffles from Umbria. Reminiscent of undergrowth, fresh strawberries, dried fruit and a hint of cocoa, the earthy flavor marries beautifully with the buttery richness of Toma.



## Item

### Point Reyes Farmstead Gouda

27456 ~10 LB Wheel  
Pre-order: AZ, NV  
22769 ~20 LB Wheel  
Pre-order: AZ, HYW, NV, SFS

## Origin / Milk

Marshall, CA  
Pasteurized  
Cow Milk  
Microbial Rennet

## Description

Aged for at least 16 months, this incredible Gouda is complex, with notes of toasted hazelnuts, caramel, butterscotch, and cooked cream punctuated by its crunchy crystalized texture.



### Vella Cheese Co Dry Jack

3181 ~8 LB Wheel  
Pre-order: NV

Sonoma, CA  
Pasteurized  
Cow Milk  
Vegetarian Rennet

Dry Jack cheese was produced in 1915 when SF wholesaler found himself overstocked with Monterey Jack. He salted and aged it in the hopes of preserving the wheels and later found that it became fruity, rich, and hard, much like a fine Italian Parmesan.

# Fresh



## Item

### Bellwether Farms Crème Fraîche

12174 2/2 LB Tub  
Pre-order: AZ

## Origin / Milk

Petaluma, CA  
Pasteurized  
Cow Milk

## Description

French-style cultured cream with a rich, nutty flavor and a tart finish. Unlike sour cream, it never curdles in sauces or soups and brings complex richness to the simplest recipes.



### Bellwether Farms Crescenza

8613 ~3 LB Piece  
Pre-order: AZ, NV

Petaluma, CA  
Pasteurized  
Cow Milk  
Animal Rennet

Crescenza is modeled after the classic soft-ripened cheese from Northern Italy. Known for its mild flavor and smooth texture, Crescenza becomes even creamier as it ages and begins to show flavor notes of lemons and yeast.



### Bellwether Farms Fresh Sheep

24884 2/3.5 LB  
Pre-order: AZ, HYW, NV

Petaluma, CA  
Pasteurized  
Sheep Milk  
Animal Rennet

Bellwether's Fresh Sheep Cheese has the texture of a goat's milk chèvre. It is soft and creamy and will easily crumble and spread. The delightful tang makes it a great cheese for a board as well as an ingredient.



### Bellwether Farms Fromage Blanc

12173 2/30 OZ Tubs  
Pre-order:

Petaluma, CA  
Pasteurized  
Cow Milk  
Animal Rennet

European-style fresh cheese that is light, silky, and easy to spread. Substitute it for a chèvre or use as a low-calorie alternative to cream cheese.



## Item

**Bellwether Farms  
Jersey Whey Ricotta**  
11272 3.5 LB Tubs  
Pre-order: AZ, HYW

## Origin / Milk

Petaluma, CA  
Pasteurized  
Cow Milk

## Description

Whey from Bellwether's aged cow milk cheeses go into making this ricotta. Creamy with a sweet, delicate flavor. Drained in Italian baskets, it is never mushy or grainy.



**Bellwether Farms  
Whole Milk Ricotta**  
12880 3.5 LB Tubs  
Pre-order: AZ

Petaluma, CA  
Pasteurized  
Cow Milk

Whole milk, rather than left over whey, is used to produce this rich and flavorful ricotta. The texture is very fluffy with more pronounced curds thanks to the method of draining.



**Cypress Grove  
Fromage Blanc**  
6512 2/4 LB Tubs  
Pre-order:

Arcata, CA  
Pasteurized  
Goat Milk  
Microbial Rennet

Light, bright, creamy and straightforward with a tangy flavor profile, this French-style fresh goat's milk cheese is a sumptuous addition to any menu.



**Cypress Grove  
Purple Haze**  
4596 6/4 OZ Case  
Pre-order:

Arcata, CA  
Pasteurized  
Goat Milk  
Microbial Rennet

Fresh cheese mixed with lavender buds and wild harvested fennel pollen. Its sweet flavor is wonderful as a desert with honey and almonds or in a main dish with lamb.



**Di Stefano  
Mozzarella Ball (8 OZ)**  
16802 2/3 LB Tubs  
Pre-order: AZ, NV

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano fresh mozzarella has a soft texture and a full milky flavor. Fresh mozz is perfect for a caprese salad, on top of pizza or simply drizzled with extra virgin olive oil and balsamic vinegar.



**Di Stefano  
Bocconcini (1.5 OZ)**  
13857 6/8 OZ Case  
Pre-order: AZ, HYW, NV  
16801 3 LB Tub  
Pre-order: AZ, HYW, NV

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano bocconcini has a soft texture and a full milky flavor. Fresh mozz is perfect for snacking or as a pizza topping.



**Di Stefano  
Burrata**  
12303 24/2 OZ Cups  
12094 12/4 OZ Cups  
12197 6/1 LB Cups  
Pre-order: AZ, NV

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano burrata is hand-formed by expert cheesemakers in southern California. A delicate shell of fresh mozzarella surrounds rich, creamy stracciatella .





## Item

**Di Stefano  
Ciliegine (13 GM)**  
21795 2/3 LB Tubs  
13858 6/8 OZ Case  
Pre-order: NV

## Origin / Milk

Pomona, CA  
Pasteurized  
Cow Milk

## Description

Di Stefano ciliegine has a soft texture and a full milky flavor. Fresh mozz is perfect for a caprese salad or cheese board.



**Di Stefano  
Mozzarella Curd**  
2629 2/10 LB Block  
Pre-order: AZ, HYW,  
NV, SFS

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano's fresh mozzarella curd can be used to make mozzarella in house. This fresh, unsalted product is ready to be heated and stretched to any desired shape.



**Di Stefano  
Mozzarella Log**  
17307 8/1 LB Case  
Pre-order: NV  
15924 8/1 LB Case Sliced

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano fresh mozzarella has a soft texture and a full milky flavor. This log can be easily sliced for caprese salads, pizzas, or sandwiches.



**Di Stefano  
Ovaline (4 OZ)**  
22716 2/3 LB Tub  
Pre-order: AZ

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano ovaline has a soft texture and a full milky flavor. Perfect as an appetizer or sliced for a sandwich.



**Di Stefano  
Perlino (1 GM)**  
16803 3 LB Tub  
Pre-order: AZ

Pomona, CA  
Pasteurized  
Cow Milk

Di Stefano perlino has a soft texture and a full milky flavor. Add to salads or pasta dishes.



**Di Stefano  
Pizza Mozzarella**  
19736 4/5 LB Block  
Pre-order: AZ, HYW

Pomona, CA  
Pasteurized  
Cow Milk

Not quite fresh and not quite low-moisture, this specially formulated mozz is ideal for pizzas. Made from premium California milk.



**Di Stefano  
Ricotta**  
15876 2/5 LB Tub  
17788 5 LB Tub  
Pre-order:

Pomona, CA  
Pasteurized  
Cow Milk

Fresh ricotta made from local cow's milk. Ultra creamy and smooth, it's the perfect choice for lasagna, canolis, pizza, and more.



Item	Origin / Milk	Description
<b>Di Stefano Stracciatella</b> 13949 6/1 LB Tub Pre-order: HYW	Pomona, CA Pasteurized Cow Milk	Shreds of fresh mozzarella are soaked in cream to make this decadent fresh cheese. Use as a spread for toasts, pizza topping, or in fresh hand-made burrata.



<b>Laura Chenel Cabecou in Oil</b> 3781 3.5 LB Tub Pre-order: AZ	Sonoma, CA Pasteurized Goat Milk Microbial Rennet	Made from pure goat milk and prepared by hand. Careful draining after the molding process produces a perfect little disk. Eaten fresh, these cheeses are tender and delicious. They become more piquant as they age in the oil and herb blend.
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<b>Laura Chenel Goat Logs</b> 15861 12/8 OZ Case Pre-order: HYW, NV 2315 12/11 OZ Case 72315 11 OZ Each 22153 3/2 LB Case	Sonoma, CA Pasteurized Goat Milk Microbial Rennet	Fresh cheese with a mild flavor and soft, spreadable texture in the traditional French elongated shape.
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<b>Laura Chenel Plain Chèvre</b> 2332 4 LB Tub Pre-Order:	Sonoma, CA Pasteurized Goat Milk Microbial Rennet	A fresh goat cheese made with chefs in mind. With a higher moisture content than the logs, this item can spread like a cream cheese. It melts and mixes very easily and has a clean, bright, lemony flavor.
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<b>Laura Chenel Chèvre Crumbles</b> 21161 2/2 LB Bags Pre-Order:	Sonoma, CA Pasteurized Goat Milk Microbial Rennet	Fresh chèvre pre-crumbled for convenience. No anti-caking agents are used in this product, making for a super creamy, natural crumble for salads, pizzas, soups and more.
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## Mexican-style



Item	Origin / Milk	Description
<b>Los Altos Cotija</b> 21798 5 LB Grated Pre-order:	Industry, CA Pasteurized Cow Milk	Cotija, named after the town of Cotija in the Mexican state of Michoacán, is a salty and pungent cheese that is perfect for garnishing tacos, nachos, beans, and more.





Item	Origin / Milk	Description
<b>Los Altos Cotija</b> 2342 12/10 OZ Case Pre-order:	Industry, CA Pasteurized Cow Milk	Known as the "Parmesan of Mexico," though its salty, pungent flavor is similar to Feta, this cheese is firm and perfect for grating.



<b>Los Altos Oaxaca</b> 27561 3 LB Piece Pre-order:	Industry, CA Pasteurized Cow Milk	A Mexican-style pasta filata, or stretched curd cheese, Oaxaca is traditionally wound in a knot and used for melting. With a texture like string cheese, it can be pulled apart easily and is ideal for cooking.
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<b>Los Altos Panela</b> 18730 4/~5 LB Block Pre-order: HYW, NV	Industry, CA Pasteurized Cow Milk	The quintessential "basket cheese," Panela is a fresh, semi-soft cheese made from whole unmilled cheese curds. It has a springy texture and is mild and neutral in flavor.
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<b>Los Altos Queso Fresco</b> 25704 24/10 OZ Case Pre-order:	Industry, CA Pasteurized Cow Milk	Queso fresco is an unripened soft, white cheese with a crumbly texture. It is very mild with a milky, salty flavor.
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## Soft-ripened



Item	Origin / Milk	Description
<b>Cowgirl Creamery Mt Tam</b> 22404 12/~8 OZ Case Pre-order: NV	Point Reyes Station, CA Pasteurized Cow Milk Microbial Rennet	A dense, fudgey organic triple creme with notes of salted butter, crème fraîche, fresh pasture, and white mushrooms.



<b>Cowgirl Creamery Red Hawk</b> 26156 6/~8 OZ Case Pre-order: AZ, HYW, NV	Point Reyes Station, CA Pasteurized Cow Milk Microbial Rennet	Red Hawk is for the bold, conveying the character of coastal Northern California. Beyond its rough and rowdy aroma, this cheese has a rich and meaty flavor with balanced notes of cured meats, wild sage, and a kiss of ocean air.
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Item	Origin / Milk	Description
<b>Cypress Grove Bermuda Triangle</b> 5567 2/~1.5 LB Log Pre-order: AZ, NV	Arcata, CA Pasteurized Goat Milk Microbial Rennet	Tart and tangy with intense pepper notes, Bermuda Triangle is the perfect goat cheese for any rind lover — and thanks to its shape, Bermuda Triangle ripens quickly, developing an umami brothiness with incredible depth of flavor.



<b>Cypress Grove Humboldt Fog</b> 9173 ~5 LB Wheel Pre-order: NV	Arcata, CA Pasteurized Goat Milk Microbial Rennet	An elegant, soft, surface-ripened cheese with a creamy, luscious texture and subtle tangy flavor. Each wheel has 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.
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<b>Cypress Grove Truffle Tremor</b> 11805 ~3 LB Wheel Pre-order: AZ, NV	Arcata, CA Pasteurized Goat Milk Microbial Rennet	The perfectly balanced marriage of a soft-ripened goat cheese that's jam-packed with Italian black summer truffles. Elegant and sophisticated, you'll enjoy the heavy floral, herb, and mushroom notes in this earth-shaking masterpiece.
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<b>Marin French Breakfast Cheese</b> 19437 6/4 OZ Case Pre-order: HYW	Petaluma, CA Pasteurized Cow Milk Microbial Rennet	This classic cheese that was once a staple breakfast for San Francisco dock workers is actually an unripened brie. Slightly firm with a buttery flavor, it is a great cheese for sandwiches.
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<b>Marin French Triple Creme Brie</b> 12024 6/8 OZ Case Pre-order:	Petaluma, CA Pasteurized Cow Milk Microbial Rennet	Notes of cream, mushroom, and green onion round out this staple California soft-ripened cheese with a soft, bloomy rind and golden paste.
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<b>Marin French Camembert</b> 12025 6/8 OZ Case Pre-order: AZ	Petaluma, CA Pasteurized Cow Milk Microbial Rennet	Marin French Camembert has a deep golden color and thin white rind. The flavor is robust with hints of mushroom. Camembert differs from Brie by the cultures used to produce its authentic earthy flavor and flowing texture.
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<b>Marin French Petit Creme</b> 12026 6/4 OZ Case Pre-order: AZ, NV	Petaluma, CA Pasteurized Cow Milk Microbial Rennet	A luscious triple creme Brie made with delicious Sonoma County Jersey cow's milk. Rich, soft, creamy, and buttery.
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Item	Origin / Milk	Description
<b>Marin French Petit Truffle</b> 19436 6/4 OZ Case Pre-order: AZ, NV	Petaluma, CA Pasteurized Cow Milk Microbial Rennet	Marin French's Triple Crème Brie is speckled with Black Truffles for the irresistibly earthy aroma of mushrooms balanced with sweet milk. As it ripens, it develops earthy mushroom flavor and creamy smoothness.



<b>Point Reyes Farmstead Truffle Brie</b> 27459 6/8.5 OZ Case Pre-order: AZ, NV	Marshall, CA Pasteurized Cow Milk Microbial Rennet	Truffle Brie is luxurious and silky smooth with black summer truffles from the Sabatino family in Umbria Italy complementing the cream-filled texture, for a perfect combination of decadence and deliciousness.
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<b>Point Reyes Farmstead Quinta</b> 27460 8 /4 OZ Case Pre-order: AZ, NV	Marshall, CA Pasteurized Cow Milk Microbial Rennet	Topped with CA Bay Laurel leaves, Quinta is a soft-ripened, bloomy rind cheese, inspired by the very famous, seasonally-made Vacherin Mont d'Or. The interior texture is silky-smooth and the rind is fluffy, yet slightly firm.
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## United States Blue



Item	Origin / Milk	Description
<b>BelGioioso Gorgonzola</b> 2306 ~7 LB Wheel Pre-order: HYW	Wisconsin Pasteurized Cow Milk Microbial Rennet	BelGioioso Gorgonzola is handcrafted with the freshest milk gathered daily from local farms and aged 90 days in special caves. During this time, each wheel is pierced with small holes, allowing air to penetrate and facilitating the growth of beneficial mold. Gorgonzola has full earthy flavor, deep aroma and crumbly texture.



<b>Rogue Creamery Smokey Blue</b> 19352 ~5 LB Wheel Pre-order: HYW	Portland, OR Pasteurized Cow Milk Microbial Rennet	Cold-smoked over Oregon-grown hazelnut shells, Rogue's Smokey Blue is rich with flavors of caramel and roasted nuts.
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<b>Roth Moody Blue</b> 12868 ~6 LB Wheel Pre-order: NV	Wisconsin Pasteurized Cow Milk Microbial Rennet	This small-batch blue is delicately smoked over fruit wood to create subtly smoky undertones. Beautifully balanced and softly seductive, it is excellent on a cheese plate and for cooking with, especially as an addition to creamy condiments.
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Item	Origin / Milk	Description
<b>Stella</b> <b>Blue Crumbles</b> 2284 5 LB Bag Pre-order:	Wisconsin Pasteurized Cow Milk Microbial Rennet	Artisan cheesemakers blend old world skill with the precision of new world methods to create the most deliciously consistent blue cheese. Authentic, robust flavor.



<b>Stella</b> <b>Gorgonzola Cheese</b> 1936 5 LB Crumbles Pre-order: AZ	Wisconsin Pasteurized Cow Milk Microbial Rennet	Artisan cheesemakers blend old world skill with the precision of new world methods to create the most deliciously consistent blue cheese. Authentic, robust flavor.
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## Cheddar



Item	Origin / Milk	Description
<b>Beehive Cheese</b> <b>Barely Buzzed</b> 17377 ~2.5 LB Piece Pre-order:	Ogden, UT Pasteurized Cow Milk Vegetarian Rennet	Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of Jersey cows, this is a full-bodied cheese with a smooth, creamy texture.



<b>Beehive Cheese</b> <b>Big John's Cajun</b> 17310 ~2.5 LB Piece Pre-order: HYW, NV	Ogden, UT Pasteurized Cow Milk Vegetarian Rennet	This spicy, hand-rubbed cheese packs a heated punch as you near the rind. Made from the milk of local Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great addition to any cheese plate.
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<b>Beehive Cheese</b> <b>Red Butte Hatch Chile</b> 27495 ~2.5 LB Piece Pre-order: AZ, NV	Ogden, UT Pasteurized Cow Milk Vegetarian Rennet	Creamy and smoky with a proper balance of heat. The coriander in the rub on the rind gives Red Butte a mellow lemony undertone. The New Mexico Hatch Chiles in the paste provide depth and smokiness.
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<b>Beehive Cheese</b> <b>SeaHive</b> 17312 ~2.5 LB Piece Pre-order: NV	Ogden, UT Pasteurized Cow Milk Vegetarian Rennet	Hand-rubbed with local honey and Redmond RealSalt, SeaHive is a beautiful fully balanced treat. Made from the milk of Jersey cows in Northern Utah, this is a full-bodied cheese with a smooth, creamy texture.
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## Item

**Beehive Cheese  
TeaHive**  
17313 ~2.5 LB Piece  
Pre-order: HYW, NV

## Origin / Milk

Ogden, UT  
Pasteurized  
Cow Milk  
Vegetarian Rennet

## Description

The creaminess of this Jersey cow's milk cheese immediately delights the palate. The complexities of the tea-rubbed rind continue through the finish.



**Cabot  
Cheddar  
Extra Sharp**  
16904 ~10 LB Block  
Pre-order: AZ, HYW

Vermont  
Pasteurized  
Cow Milk  
Microbial Rennet

Creamy white in color with an almost crumbly texture, this cheese has a sophisticated citrusy tang, a classic marker of east coast Cheddars. A stellar snacking cheese paired with roasted nuts and ice-cold ale.



**Hook's  
Cheddar 1 Year**  
15908 ~5 LB Block  
Pre-order: HYW

Wisconsin  
Pasteurized  
Cow Milk

A full-flavored yellow Cheddar with notes of caramel and a slight citrusy finish.



**Hook's  
Cheddar 2 Year**  
15909 ~5 LB Block  
Pre-order: HYW, NV

Wisconsin  
Pasteurized  
Cow Milk

A white Cheddar with a slightly drier texture and creamy mouthfeel. It is sharp and tangy with notes of roasted almond.



**Sartori  
MontAmoré  
Cheddar**  
24974 12/7 OZ Case  
Pre-order: AZ, HYW, NV

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

A Sartori original, MontAmoré is a savory, white Cheddar with nutty hints of Parmesan and a fruity finish.



**Tillamook  
Cheddar**  
2757 5 LB Sharp  
6993 5 LB Mild  
Pre-order: NV  
27421 6/2 LB Sliced  
Pre-order: AZ, NV

Oregon  
Pasteurized  
Cow Milk  
Vegetarian Rennet

Tillamook's sharp Cheddar is full flavored and aged for a minimum of 9 months. The mild Cheddar is smooth and creamy, aged for 60 days.

# Firm / Hard



## Item

### Asiago

1627 ~11 LB Piece  
Pre-order: AZ, HYW, NV  
8272 5 LB Bag Shaved  
Pre-order: NV

## Origin / Milk

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

## Description

Made with skimmed cow's milk, this Asiago comes conveniently shaved and adds fresh flavor to pizza, sandwiches, and salads.



### BelGioioso American Grana

12949 16 LB Wheel  
Pre-order:

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

This outstanding Italian-style cheese is made in the US with the same craftsmanship and care as the original. Aged 18 months, it will bring an unbelievable flavor to any of your Italian dishes.



### BelGioioso Parmesan Vegetarian

25811 12/8 OZ Case  
Pre-order: AZ, HYW, NV, SFS

Wisconsin  
Pasteurized  
Cow Milk  
Vegetarian Rennet

BelGioioso Parmesan is made with fresh milk gathered daily from local farmers. Each wheel is aged in special caves for over 10 months. This parmesan has a sweet, nutty flavor and tantalizing aroma.



### BelGioioso Ricotta Salata

2572 ~6 LB Wheel  
Pre-order:

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

The curds and whey used to make this cheese are pressed and dried even before it is aged, giving this pure white cheese a dense but slightly spongy texture and a salty, milky flavor.



### Domestic Parmesan

3840 ~5 LB Wheel  
Pre-order:

USA  
Pasteurized  
Cow Milk  
Microbial Rennet

This domestic Parmesan is a sweet, nutty savory cheese that adds depth to any dish.



### Muenster

2301 ~6 LB Block  
Pre-order: AZ, NV

USA  
Pasteurized  
Cow Milk  
Microbial Rennet

Muenster is smooth, pale yellow in color with an orange rind, a result of vegetable coloring added during the cheesemaking. The taste varies from mild to sharp depending on age. Perfect melter.





## Item

### Paneer

27006 5 LB Block  
Pre-order: AZ

## Origin / Milk

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

## Description

Paneer is similar to pressed Ricotta, except the curd is drier and has no salt added. Paneer softens easily and holds its shape when heated.



### Roth

#### Swedish Fontina

2304 ~10 LB Wheel  
Pre-order: AZ

Monroe, WI  
Pasteurized  
Cow Milk  
Microbial Rennet

Roth's Swedish-style Fontina is a smooth textured, semi-soft cheese made from cow's milk. The flavor is mild and pleasant with a slight buttermilk tang and yeasty finish. It is excellent for shredding,



### Roth

#### Italian Fontina

72304 ~10 LB Wheel  
Pre-order:

Monroe, WI  
Pasteurized  
Cow Milk  
Microbial Rennet

True to its Alpine origins, MezzaLuna Italian Fontina is a stand out. This handcrafted cheese is cured for six to eight weeks for a complex, rich flavor. A staple in Italian cooking, Fontina is the perfect table and melting cheese.



### Roth

#### Plain Havarti

3329 ~9 LB Block  
Pre-order:

Monroe, WI  
Pasteurized  
Cow Milk  
Microbial Rennet

This Danish-style cheese has a semi-soft texture that is perfect for melting. It has a mild, buttery flavor and a slight buttermilk tang.



### Roth

#### Dill Havarti

2330 ~9 LB Block  
Pre-order: NV

Monroe, WI  
Pasteurized  
Cow Milk  
Microbial Rennet

This Danish-style cheese has a semi-soft texture that is perfect for melting. It has a mild, buttery flavor and slight buttermilk tang. Dill is laced throughout, adding a bright, herbal flavor.



### Saputo

#### Parmesan

2291 ~20 LB Wheel  
Pre-order: AZ, HYW, NV  
8271 ~5 LB Shaved  
3346 ~5 LB Shred

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

Artisan cheesemakers combine old world tradition with new world innovation to create an authentic Italian Parmesan that stays true to its tradition. Aged to perfection, the crumbly texture and complex flavor is a must on pasta.



### Stella

#### Black Wax Parmesan

2323 ~20 LB Wheel  
Pre-order: AZ, HYW, NV

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

One of the most popular of all Italian-style cheeses, Parmesan reveals a subtle, slightly nutty flavor that complements most any dish. Over 10 months aging gives this cheese its distinctive flavor.

# Fresh



## Item

### **BelGioioso Burrata**

25632 6/8 OZ Cups (2 OZ)  
25631 6/8 OZ Cups (4 OZ)  
25635 6/8 OZ Cups (8 OZ)  
Pre-order: AZ, NV

## Origin / Milk

Wisconsin  
Pasteurized  
Cow Milk  
Vegetarian Rennet

## Description

This fresh cheese, when split open, reveals a rich-tasting soft filling of fresh pieces of Mozzarella soaked in heavy cream. This cheese offers a sweet, milky flavor that gently fills the palate.



### **BelGioioso Mascarpone**

16625 4/5 LB Tubs  
Pre-order: AZ, HYW

Wisconsin  
Pasteurized  
Cow Milk  
Vegetarian Rennet

BelGioioso's version of this classic is naturally sweet, yet surprisingly light. Produced from the freshest cream, its texture is soft, creamy, and spreads with ease.



### **BelGioioso Stracciatella**

25637 6/1 LB Tubs  
Pre-order: AZ, HYW, NV

Wisconsin  
Pasteurized  
Cow Milk  
Vegetarian Rennet

Stracciatella is shreds of fresh mozzarella soaked in sweet cream and made to order from fresh milk gathered daily from Wisconsin farmers. Use as a topping for pizzas, pastas and salads or served as an appetizer with fresh bread and tomato slices.



### **Boursin Garlic & Herb**

3356 12/5 OZ Case

Wisconsin  
Pasteurized  
Cow Milk

Made with cow's milk, cream, garlic, salt, pepper, parsley, and chives, Boursin is a creamy, spreadable cheese that can easily fit into cooking applications as well as act as a great dip for chips and veggies.



### **Galbani Mascarpone**

72320 17 OZ Tub  
3716 5 LB Tub

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

This extremely versatile cheese can help transform a variety of recipes with its sweet, rich, and creamy texture.



### **Odyssey Feta**

20019 28 LB Tub  
Pre-order: AZ, NV, SFS

Wisconsin  
Pasteurized  
Cow Milk  
Microbial Rennet

Klondike cheese produces this brined feta in Wisconsin. Made with cow's milk, it has a lighter flavor with a balanced saltiness.



Item	Origin / Milk	Description
<b>Stella Feta</b>	Wisconsin	Made in the Greek style, but with cow's milk,
72283 9 LB Block	Pasteurized	Stella's Feta is punctuated with salt, and slightly
2665 5 LB Crumbles	Cow Milk	less tangy than traditional Feta. The texture is
	Microbial Rennet	creamy and crumbly.

## Italy Fresh



Item	Origin / Milk	Description
<b>Mozzarella di Bufala</b>	Italy	Traditionally from the Campania region of Italy,
26130 12/200 GM Bags	Pasteurized	this fresh mozzarella is made with the milk of
Pre-order: AZ	Buffalo Milk	water buffalo, giving it a creamy tang.
	Animal Rennet	

## Firm / Hard



Item	Origin / Milk	Description
<b>Boschetto Al Tartufo</b>	Italy	Made from a combination of cow and sheep milk.
7053 ~1.3 LB Wheel	Pasteurized	It is infused with shavings of white truffle, which
Pre-order: AZ, HYW, NV	Cow / Sheep Milk	lends an earthy, luxurious, and robust aroma and
	Animal Rennet	flavor to the cheese.



<b>Grana Padano</b>	Italy	A hard grating cheese similar to Parmigiano
72318 ~11 LB Wheel	Raw	Reggiano, Grana Padano was created by monks in
Pre-order:	Cow Milk	the 12th century. These wheels are aged a
	Animal Rennet	minimum of 18 months and have a mildly sweet,
		nutty finish with savory overtones.



<b>Parmigiano Reggiano</b>	Italy	This classic Italian cheese exhibits an intense flavor
3903 ~18 LB Wheel	Raw	that combines savory cream notes with a fruity
Pre-order:	Cow Milk	finish reminiscent of pineapple.
	Animal Rennet	





Item	Origin / Milk	Description
<b>Pecorino Fiore Sardo</b> 14466 ~8 LB Wheel Pre-order: AZ	Italy Raw Sheep Milk Animal Rennet	Italian DOP Pecorino Fiore Sardo is of ancient origins that predates the Roman conquest of Sardinia. It is made from whole sheep's milk and has a dense texture. The flavor is earthy with notes of straw with a piquant finish.



<b>Pecorino Romano</b> 2646 ~14.5 LB Wheel Pre-order:	Italy Pasteurized Sheep Milk Animal Rennet	Pecorino Romano is one of the oldest, most traditional cheeses of Italy. "Pecorino," meaning sheep, is always made from 100% sheep's milk. Aged 8 - 12 months, it is a salty, sharp cheese perfect for garnishing dishes or adding flavor to sauces.
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<b>Pecorino Toscano</b> 12446 ~5 LB Wheel Pre-order: NV	Italy Pasteurized Sheep Milk Animal Rennet	This Toscano is produced in the Val D'Orcia under strict supervision of the Consorzio of Pecorino Toscano. It is aged at least 6 months and has a firm texture and a rich, nutty flavor, with a lingering hint of butterscotch.
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<b>Provolone DOP Picante</b> 15753 ~10 LB Piece Pre-order: AZ, HYW, NV	Italy Pasteurized Cow Milk Animal Rennet	This DOP cheese is made from cow's milk curd that is stretched, like mozzarella. It has a sharp, tangy flavor with a lingering finish. This is called picante not because of a spicy heat but because the cheese has developed a strong, piquant flavor due to its 12 month age.
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## Soft-ripened



Item	Origin / Milk	Description
<b>Robiola Bosina</b> 22420 12/~250 GM Case Pre-order: AZ, HYW, NV, SFS	Italy Pasteurized Cow, Sheep Milk Animal Rennet	Robiola Bosina is mild and creamy. It's made from the pasteurized milk of Piedmont cows and sheep, for perfectly balanced mushroomy, salty, and sweet flavors.

# Washed Rind



## Item

**Taleggio**  
21674 ~6 LB Wheel  
Pre-order: AZ

## Origin / Milk

Italy  
Pasteurized  
Cow Milk  
Animal Rennet

## Description

Produced in Lombardia, this aromatic, washed rind cheese is aged about 60 days. Its aroma has hints of mushroom and herbs and the flavor is smooth and full with a unique lemony finish.

# France Blue



## Item

**Fourme d'Ambert**  
3884 ~4.5 LB Wheel  
Pre-order: AZ, HYW, NV

## Origin / Milk

France  
Raw  
Cow Milk  
Animal Rennet

## Description

High in moisture and compact in texture, the blue mold form in distinct pockets. Cave-aged for a minimum of two months, it is made from raw cow's milk and has a tremendous, creamy, full-bodied flavor.



**Roquefort**  
2312 ~3 LB Wheel  
Pre-order:

France  
Raw  
Sheep Milk  
Animal Rennet

Roquefort is the ancient blue cheese from the Rouergue, a small region in southern France. Made from raw sheep milk, it is aged naturally in the limestone caves of Cambalou for a minimum of 3 months, developing an intense minerality.



**Saint Agur**  
3061 ~5 LB Wheel  
Pre-order: AZ, HYW, NV, SFS

France  
Pasteurized  
Cow Milk  
Animal Rennet

Saint Agur has a smooth and creamy texture. It is not as salty as a traditional blue, but is rich and buttery with a subtle spicy finish.

# Firm / Hard



## Item

**Comte**  
4410 ~20 LB Piece  
Pre-order: AZ, NV

## Origin / Milk

France  
Raw  
Cow Milk  
Animal Rennet

## Description

Comte has an ivory-colored paste and is a traditional Fondue cheese. The flavor is of roasted hazelnuts and brown butter. A perfect melter.



Item	Origin / Milk	Description
<b>Mimolette</b> 23985 2/~7 LB Wheel Pre-order: AZ, HYW, NV, SFS	France Pasteurized Cow Milk Animal Rennet	Mimolette is a traditional French cheese well known for its unique appearance. Its cannonball shape is defined by its natural hard rind made pockmarked by the cheese mites that are drawn to the cheese during aging.



<b>Ossau-Iraty</b> 5564 ~10 LB Wheel Pre-order: AZ, HYW, NV	France Raw Sheep Milk Animal Rennet	A traditional, semi-firm sheep milk cheese made in the French Basque region. Produced from the milk of grass fed sheep, it has a nutty, robust flavor.
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<b>Port Salut</b> 2681 ~5 LB Wheel Pre-order: AZ, HYW, NV	France Pasteurized Cow Milk Animal Rennet	Originally developed by Trappist monks, Port Salut is a soft, creamy cheese with an orange rind made to mimic the washed rind of more traditional versions. It is very mild with a spreadable texture at room temperature.
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<b>Raclette</b> 2167 ~14 LB Wheel Pre-order: AZ, NV	France Pasteurized Cow Milk Animal Rennet	A classic washed rind semi-firm cheese ideal for melting over vegetables, which is the traditional method for serving. The flavor can vary from nutty, slightly acidic, to milky.
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<b>Tete de Moine</b> 3981 4/~2 LB Case Pre-order: AZ, HYW, NV, SFS	France Pasteurized Cow Milk Animal Rennet	Made from fresh, part-skim cow's milk, this tangy, semi-hard cheese ages on small spruce planks. Connoisseurs prize it for its sharp, aromatic character. Rather than slice this cheese, it is best gently pared with a girolle, a tool that creates decorative rosettes and reveals the sharp, aromatic character.
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## Fresh



Item	Origin / Milk	Description
<b>Valbreso Feta</b> 19291 8/600 GM Tub Pre-order: AZ, HYW, NV 3715 600 GM Tub Pre-order: AZ, HYW 9177 ~16 LB Tub Pre-order: AZ, NV	France Pasteurized Sheep Milk	A versatile French Feta matured in brine, produced with 100% sheep milk coming from a breed renowned for its rich and creamy milk.



# Soft-ripened



## Item

**French Brie**  
2226 ~3 KG Wheel  
Pre-order: NV

## Origin / Milk

France  
Pasteurized  
Cow Milk

## Description

Flavors of butter, vegetable stock, and mushroom blossom from this large-format soft-ripened Brie. Perfect for a cheese plate or melting on burgers.



**President Brie**  
10519 2/1 KG Wheel  
2333 12/4.5 OZ Case  
Pre-order: AZ, NV

France  
Pasteurized  
Cow Milk  
Microbial Rennet

Buttery and creamy inside, with a snow-white edible rind. Brie has a mild flavor with subtle notes of mushroom and onion.



**Brillat Savarin**  
24827 3/500 GM Case  
Pre-order: AZ, HYW, NV, SFS

France  
Pasteurized  
Cow Milk  
Animal Rennet

Brillat Savarin is soft ripened triple creme cheese that is at least 72% butterfat, which is higher than most traditional bries, giving it an ultra creamy texture. With deep notes of butter and salted creme Brillat Savarin is truly indulgent.



**Saint Andre**  
3877 ~4 LB Case  
Pre-order: AZ, HYW, NV, SFS

France  
Pasteurized  
Cow Milk  
Animal Rennet

Saint Andre has a high fat (75%) content because it is further enhanced with heavy cream, making it dense, buttery and rich. The rind is covered with a velvety white mold, while the inside is ivory white. The flavor is similar to Brie.

# Soft-ripened



## Item

**Epoisse**  
14555 6/250 GM Case  
Pre-order: AZ, HYW, NV, SFS

## Origin / Milk

France  
Pasteurized  
Cow Milk  
Animal Rennet

## Description

This washed rind cheese is pungent and bold, creamy and unctuous. The flavor is meaty with notes of salt, butter, and sweet milk.

# Spain

## Blue



### Item

#### **Cabrales**

9203 ~6 LB Wheel

Pre-order: AZ, HYW, NV

### Origin / Milk

Spain

Raw

Cow / Goat Milk

Animal Rennet

### Description

Referred to as a "wild" blue, Cabrales is aged in caves and develops the blue-veined interior naturally. This creates a very intense, mouth watering flavor and long, piquant finish.

## Firm



### Item

#### **Drunken Goat**

4306 ~6 LB Piece

Pre-order:

### Origin / Milk

Spain

Pasteurized

Goat Milk

Animal Rennet

### Description

Aged for roughly 75 days, this semi-soft cheese has a sweet, smooth flavor. The rind is an attractive violet color produced from the wash in red wine each wheel receives.



#### **Garrotxa**

14465 4/~2 LB Case

Pre-order: NV

Spain

Pasteurized

Goat Milk

Animal Rennet

This artisanal goat's milk cheese is aged 55 days and has luscious depth and great acidic balance. It typically has a distinctive gray mold growth on its rind. Full bodied and flavorful, it has a long smooth finish that hints of nuts and herbs.



#### **Idiazabal**

15007 ~8 LB Wheel

Pre-order: HYW, NV

Spain

Raw Sheep Milk

Animal Rennet

From the Basque region, this unpasteurized, smoked sheep's milk cheese is aged 6 months. It is smoked with Beechwood, giving it a very full flavor with a pronounced earthy finish.



#### **Mahon**

10227 ~7.5 LB Wheel

Pre-order: HYW, NV

Spain

Pasteurized

Cow Milk

Animal Rennet

A DOP cow's milk cheese from Minora in the Balearic Islands, Mahon has been made since Roman times. The paste is pale yellow in color with numerous eyes. Aged 4 months and has a characteristic orange rind.



Item	Origin / Milk	Description
<b>Manchego</b> 3913 ~7.5 KG Wheel Pre-order: NV	Spain Pasteurized Sheep Milk Animal Rennet	Manchego is a DOP cheese from the region of La Mancha. The most flavorful wheels are produced when the milk is the richest, between August and December. Its flavor is complex, rich, and fruity.



<b>P'tit Basque</b> 8943 6/~1.3 LB Case Pre-order: HYW, NV	Spain Pasteurized Sheep Milk Animal Rennet	Aged for a minimum of 70 days, the Spanish influence on this cheese is noted by its resemblance to Manchego, but its flavor is milder and more delicate. It has the distinctive aroma of sheep's milk and a smooth, sweet flavor with a nutty finish.
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## Other Import Blue



Item	Origin / Milk	Description
<b>Cambozola</b> 2222 ~6 LB Wheel Pre-order: NV	Germany Pasteurized Cow Milk Vegetarian Rennet	A rich and creamy, Camembert-style cheese with a bloomy white rind. Streaks of tangy blue run throughout. The name comes from the marriage of Camembert and Gorgonzola.



<b>Danish Blue</b> 3762 ~6 LB Wheel Pre-order: AZ	Denmark Pasteurized Cow Milk Animal Rennet	A creamy, blue veined cheese made from cow's milk with a crumbly texture. It is aged 8 - 12 months and has a relatively mild flavor.
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<b>Shropshire</b> 23629 2/~9 LB Wheel Pre-order: AZ, HYW, NV, SFS	England Pasteurized Cow Milk Animal Rennet	This beautiful cheese is a cross between Stilton and Cheshire. Aged for 2 months, it develops a natural rind and a robust, sharp flavor. Annatto is used to create the distinct orange color of the paste.
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# Cheddar



## Item

### **Black Diamond Cheddar**

5644 2/~5 LB Wheel  
Pre-order: HYW

## Origin / Milk

Canada  
Raw  
Cow Milk  
Microbial Rennet

## Description

Made from raw cow's milk, this white cheddar encased in black wax is aged a minimum of two years with a sharp, robust, tangy flavor.



### **Collier's Welsh Cheddar**

15166 2/~5 LB Blocks  
Pre-order: AZ, HYW, NV

Wales  
Pasteurized  
Cow Milk  
Microbial Rennet

This cheese gets its name from the men who mined coal in South Wales during the 19th century. Made from the milk of local farms and aged as long as 16 months.

# Firm / Hard

## Item

### **Austrian Alps Gruyere**

17702 ~6 LB Block  
Pre-order: HYW, NV



## Origin / Milk

Austria  
Cow Milk  
Animal Rennet

## Description

This Austrian Gruyere-style cheese offers all you'd expect in an Alpine cheese. Delightfully nutty, spicy, full-flavored, and aromatic when melted.



### **Emmi Emmentaler**

73649 ~14 LB Block  
Pre-order: AZ, NV

Switzerland  
Pasteurized  
Cow Milk  
Animal Rennet

One of the most recognizable Swiss cheeses, Emmentaler has medium to large eyes in the paste, due to the release of gasses during fermentation. Its flavor is relatively mild - sweet and nutty with a slight acidity.



### **Emmi King Cut Gruyere**

1327 ~6 LB Block  
Pre-order:

Switzerland  
Pasteurized  
Cow Milk  
Animal Rennet

Aged for 5 months, this Gruyere has a delightfully full flavor. Nutty with notes of browned butter, it is perfect for a cheeseboard as well as melted into fondue or on burgers.



### **Extra Aged Gouda**

22680 ~5 LB Piece  
Pre-order: AZ, NV

Holland  
Pasteurized  
Cow Milk  
Animal Rennet

This Gouda is 100% natural and crafted from the milk of grass-fed cows. Traditionally ripened for one year, it is made from an exclusive Dutch Gouda recipe, a traditional approach that was specially created for producing and maturing the cheese in a classic, natural way.



Item	Origin / Milk	Description
<b>Halloumi</b> 11612 12/8.8 OZ Case Pre-order:	Greece Pasteurized Goat / Sheep Milk Microbial Rennet	Originating in Cyprus, Halloumi was first made during the Byzantine period. It has a white paste with a layered texture similar to mozzarella. The flavor is milky and salty. It has a high melting point, so it can be grilled or fried without fully melting.



<b>Red Wax Gouda</b> 2397 ~10 LB Wheel Pre-order: NV	Holland Pasteurized Cow Milk	The mildest in the Gouda family, aged about six weeks before being dipped in the classic red wax. Creamy, approachable, great for recipes.
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<b>Sage Derby</b> 4961 ~9 LB Wheel Pre-order: AZ, HYW, NV, SFS	England Pasteurized Cow Milk Microbial Rennet	A variety of British Derby cheese infused with sage to produce a glorious green marble effect and subtle herb flavor.
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<b>Smoked Gouda</b> 21816 ~6 LB Piece Pre-order: NV	Holland Pasteurized Cow Milk	This smoked cheese has an edible brown rind and creamy, pale yellow interior. It perfectly compliments fruits, nuts, and dark chocolate. Excellent melter for burgers and sandwiches.
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<b>Truffle Gouda</b> 15782 ~18 LB Wheel Pre-order: HYW, NV	Holland Pasteurized Cow Milk Animal Rennet	This farmstead-style cheese is made with raw milk sprinkled with black truffles. Creamy, buttery, and earthy, this cheese is excellent for cooking.
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# Dairy-free Cheese Alternatives

## Daiya



Item	Origin / Milk	Description
<b>Shredded Cheddar</b> 15525 5 LB Case Pre-order: AZ	USA Dairy-free Gluten-free Kosher Vegan	Daiya shredded cheddar has a full, refined artisan flavor and cheezy, gooey texture when melted. Perfect for tacos, pizzas, mac and cheese, and more.



Item	Origin / Milk	Description
<b>Shredded Mozzarella</b> 15412 3/5 LB Case Pre-order: NV	USA Dairy-free Gluten-free Kosher Vegan	Deliciously dairy-free and plant-based, Daiya Mozzarella-style Shreds give cheese lovers the very finest in taste and texture. Better pizzas, better pastas, better I'll-have-seconds-please. A classic melt every time.

## Follow Your Heart



Item	Origin / Milk	Description
<b>American Slices</b> 27161 11/7 OZ Case Pre-order: AZ, HYW, NV, SFS	USA Dairy-free Soy-free Kosher Vegan	Inspired by the classic favorite, this vegan American cheese has the mild flavor and creamy texture that kids love, with none of the artificial ingredients. Use this cheese for the perfect grilled cheese or anywhere you would use a mild cheddar or American cheese.



<b>Medium Cheddar</b> 26933 11/7 OZ Case Sliced Pre-order: AZ, NV 25644 6/2.2 LB Case Shreds Pre-order: AZ, HYW, NV	USA Dairy-free Soy-free Kosher Vegan	Sharper than the American slices and blocks, but still mellow enough for everyone to enjoy. You'll love the vegan Medium Cheddar slices and shreds with crackers, on your next burger, or baked into mac and cheese.
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<b>Mozzarella Shreds</b> 24816 6/2.2 LB Case Pre-order: AZ, HYW	USA Dairy-free Soy-free Kosher Vegan	Melt into this Dairy-Free Mozzarella and upgrade any Italian recipe. Not only are they melty & rich, they're also marvelous in salads. Sprinkle over stuffed shells and savor every creamy bite on your next pizza night.
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<b>Parmesan Shreds</b> 19733 3/5 LB Case Pre-order: HYW	USA Dairy-free Soy-free Kosher Vegan	Transport your taste buds to a trattoria in Italy with this delicious dairy-free parmesan. Spread the love and sprinkle on pizza, fresh pasta pomodoro, and roasted veggies!
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<b>Pepper Jack Slices</b> 27163 11/7 OZ Case Pre-order: AZ, HYW, NV	USA Dairy-free Soy-free Kosher Vegan	Blended with green jalapeños and sweet red bell peppers, this creamy cheese will add a zesty kick to your favorite dishes. Our Pepper Jack cheese alternative is great melted in quesadillas and spices up any sandwich.
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Item	Origin / Milk	Description
<b>Provolone Slices</b> 27162 11/7 OZ Case Pre-order: AZ, HYW, NV	USA Dairy-free Soy-free Kosher Vegan	Follow Your Heart vegan Provolone cheese is as full-flavored as the Italian classic, with a creamy taste and texture that's so irresistible, you won't be able to stop at one bite. Use this cheese anywhere you would use a dairy Provolone.



<b>Sour Cream</b> 18615 4/16 OZ Case Pre-order: AZ, HYW	USA Dairy-free Soy-free Kosher Vegan	Thick and lusciously creamy, this dairy-free delight tastes just like the old-fashioned favorite. Spread the love and use it to complement burritos & quesadillas, as a rich base for dips, and it's a must for topping baked & mashed potatoes!
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## Kite Hill



Item	Origin / Milk	Description
<b>Everything Cream Cheese</b> 25578 6/8 OZ Case Pre-order: AZ, HYW, SFS, NV	USA Dairy-free Soy-free Kosher Vegan	Schmear on the full flavor of delicious herbs and seeds with this non-dairy cream cheese alternative.

## Miyokos



Item	Origin / Milk	Description
<b>Cream Cheese</b> 25946 6/8 OZ Case Pre-order: HYW, NV	USA Dairy-free Soy-free Kosher Vegan Organic	Made with 4 simple organic ingredients and crafted using traditional creamery methods, with no added oils or gums. The cultured cashew milk base creates a delightfully subtle, tangy flavor. Spread it on your morning bagel, enjoy with a tasty snack, or use it as a 1:1 substitute in your favorite baking recipe.

# Tofutti



## Item

**Cream Cheese**  
15517 30 LB Tub  
Pre-order: AZ

## Origin / Milk

USA  
Dairy-free  
Gluten-free  
Kosher  
Vegan

## Description

Tofutti plant-based cream cheese is great for bagels, cheesecakes, frostings, cookies, pastries, and more.



**Sour Cream**  
23720 12/12 OZ Case  
Pre-order: AZ, HYW, NV

USA  
Dairy-free  
Gluten-free  
Kosher  
Vegan

Tofutti plant-based, dairy-free sour cream can be used in place of traditional dairy-based sour cream in a variety of recipes.

# Vertage



## Item

**Mozzarella Log**  
26202 5/2 LB Case  
Pre-order: AZ, HYW

## Origin / Milk

USA  
Dairy-free  
Gluten-free  
Vegan

## Description

Crafted from fermented cashews, Vertage mozzarella has that classic mozzarella flavor with a medium soft texture crafted to satisfy all of your cooking needs. Whether it's bubbling atop your favorite pizza, melted over your burger of choice, or grilled in a sizzling panini, this mozz is a true crowd pleaser.