

TRULY AUTHENTIC



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ITALIAN HARD *cheeses*



PDO: Protected designation of origin (PDO) is the name of a geographical region or specific area that is recognized by official rules to produce certain foods with special characteristics related to location. The PDO regulation covers agricultural products and foodstuffs that are produced, processed, and prepared in a given geographical area using recognized know-how in this specific zone. Therefore, it is very important for food producers and regulatory institutions to determine and quantify the specific quality parameters of such products to avoid fraud and to confirm their geographical origin.



Agriform and Parmareggio, two Veneto and Emilia Romagna Italian cheese companies, merged to create the world's largest Italian PDO cheese outfit.

Pioneers in the Italian cheese exporting industry, Agriform has been exporting the finest quality Italian cheeses for over 30 years to more than 50 countries worldwide. Agriform produces a variety of PDO cheeses, including Grana Padano, Parmigiano Reggiano, Asiago Fresco, Piave, Gorgonzola, Provolone, Pecorino Romano and Mascarpone. The company distributes over 25 million pounds of their two most popular DOP items, Grana Padano and Parmigiano Reggiano. Agriform is an exclusive partner with Atalanta.

Headquartered in Modena, Parmareggio includes the Parmareggio, Parmissimo, Unigrana, and Cuor di Fette brands. In 2019, Parmareggio and Grandi Salumifici Italiani merged

to become the Bonterre Group. The Agriform and Parmareggio merger consists of a three-year plan, which will debut with a turnover of almost 600 million euros.

With this merger, Agriform and Parmareggio created a formidable network of farmers, cheesemakers, aging, cutting & processing facilities throughout northern Italy. Both companies are cooperative farmers and cheesemakers, so they have a similar history

Both companies are known for their commitment to superior quality. Together, the Agriform and Parmareggio production chains comprise over 2,000 breeders and about 20 dairies. Their joint cooperative roots and commercial networks will create an even stronger, more valuable company now and for years to come.



AGRIFORM

PARMIGIANO REGGIANO PDO



Parmigiano Reggiano PDO cheese is a mature, nutritious cheese with a rich, fruity flavor and a flaky, slightly grainy texture. Essential for many Italian dishes, it is still hand-made without any additives, just as it was nine centuries ago. Parmigiano Reggiano's origins date back to the 12th century when Benedictine Monks created the first recipe, and since that time, artisan makers have stayed faithful to the identity and unique natural production of this iconic cheese. Today Parmigiano is widely considered the King of Cheese

Parmigiano Reggiano is named after the producing areas where this cheese is made in fact it can only be made in 5 provinces (Parma, Reggio Emilia, Modena and part of Bologna and Mantua). Parmigiano Reggiano is made. Parmigiano-Reggiano is made from unpasteurized cow's milk. The whole milk of the morning milking is mixed with the naturally skimmed milk (which is made by keeping milk in large shallow tanks to allow the cream to separate) of the previous evening's milking Parmigiano Reggiano is aged from a minimum of 12 months to a max of 36+ Months

Atalanta carries all the ages from the Youngest 12 months to over 36 months or higher Every wheel we buy is carefully selected by our Italian partners and stamped with the Consortium Logo The product is available in full wheels quarters and eights or in smaller cuts and bites. Agriform Parmigiano, Il Villaggio Parmigiano or Cucina Classica Parmigiano are available and in stock.

AGRIFORM PARMIGIANO REGGIANO 12-18 MONTHS

059753 • 1/20 LB 1/4H

059751 • 1/10 LB 1/8V

059752 • 1/82 LB

AGRIFORM PARMIGIANO REGGIANO RESERVE 18-24 MONTHS

053023 • 1/20 LB 1/4H

053045 • 1/10 LB 1/8V

058635 • 1/82 LB

EXPORT QUALITY OVER 24 MONTHS

IL VILLAGGIO PARM REGGIANO 0590040 • 1/18LB

AGRIFORM 053837 • 1/19 LB 1/4

AGRIFORM 053034 • 1/82 LB

OVER 30 MONTHS OVER 36 MONTHS

051248 • 1/80 LB

059790 • 1/80 LB

PARMIGIANO SPECIAL BREEDS

SOLO BRUNA 054604 • 1/82 LB

VACCHE ROSSE 058960 • 1/80 LB

SANT'ANNA PARMIGIANO REGGIANO USDA ORGANIC

050266 • 1/20 LB

050099 • 1/82 LB

**AGRIFORM****GRANA PADANO**

Grana Padano is the N.1 selling DOP Cheese in the World with about 5,000,000 80lb wheels/year produced and sold.

The origin of this cheese dates back to medieval times when Benedictine Monks in northern Italy were trying to find ways to preserve excess Milk in the area. The original recipe was created in a monastery in northern Italy where the first Grana Padano Cheese was born.

The name Grana comes from the word grain in Italian and it refers to the granular hard texture of the cheese and Padano refers to the area called Pianura Padana or Po Valley where the cheese is made. Grana Padano is in fact a cheese known for its hard texture long shelf life and strong umami flavor.

Agriform Grana Padano is made in the Veneto Region where most of the production of this amazing cheese is concentrated. Agriform is one of the leading producer and in the forefront of innovation being the first producer to introduce the Grana Padano Riserva (aged over 20 months) to the market and introducing innovating products such as the Twist & Grate. Atalanta's offer on Grana Padano is wide and goes from a 10 months aged product to a over 20 months. Products are available in wheels, quarters eight or retail sizes.

GRANA PADANO AGED 10-16 MONTHS

054657 • 1/20 LB 1/4H

059093 • 1/9 LB 1/8V

054656 • 1/82 LB

SPECIAL ITEMS · & CUTS

054698 • 10/5 OZ TWIST GRATED

RETAIL CUTS**CUCINA CLASSICA GRANA PADANO**

733229 • 12/5 OZ EXACT WEIGHT

733218 • 12/4 OZ GRATED CUP

733219 • 12/4 OZ SHRED CUP

GRANA PADANO AGED 16-20 MONTHS

053038 • 1/20 LB 1/4H

053044 • 1/9 LB 1/8V

050901 • 1/80 LB 1ST QUALITY

IL VILLAGGIO GRANA PADANO

0590072 • 18/8 OZ RW

STRAV RISERVA OVER 20 MONTHS

053720 • 1/82 LB

**AGRIFORM****GRAN MASO** (Grana type cheese)

Grana Maso is a cheese exclusive to Atalanta Corporation made by the Dairy Mila located in the northernmost region of Italy (Lato Adige/South Tyrol where German and Italian are the main languages and where the company collects all their Milk exclusively from the alpine surrounding area from coop members (2,400 coop members with an average of 14 cows/farm) elevation o 3,000-4,000 feet above sea level.

The variety of fresh grasses contribute to the full flavor of this maazign cheese made in the Grana/Parmigiano style in traditional copper vats and aged for a minimum of 12 months.

GRAN MASO ITALIAN HARD CHEESE 12 MOS

050097 • 1/10 LB 1/8V

051699 • 1/80 LB

TABLE ONE PARMESAN RETAIL:

732229 • 12/6 OZ EXACT WEIGHT

732230 • 12/5 OZ SHREDDED CUP

732223 • 12/5 OZ PARM GRATED CUP

**ZERTO****PECORINO ROMANO**

Pecorino Romano is one of the oldest Italian Cheeses. The original recipe dates back to Roman Times over 2,000 years ago when Roman Legions were carrying this cheese as a main source of protein for their long travel throughout Europe, northern Africa and Asia.

Pecorino comes from the word Pecora (sheep) and Romano (from Rome). Today most Pecorino Romano is produced in the Island of Sardinia in the middle of the Adriatic sea (west of Rome) where the Sardinia Breed is most prevalent. Atalanta buys Pecorino Romano from selected producers in Sardinia Pecorino

BULK OPTIONS

053066 • 1/14 LB 1/4

053992 • 4/14 LB 4.32 LB 1/4

053015 • 1/57 LB 4.22 LB WHEEL

IL VILLAGGIO 0590003 • 1/50 LB WHEEL

RETAIL

CUCINA CLASICA 733223 • 12/4 OZ GRATED CUP

CUCINA CLASICA 733231 • 12/5 OZ EW

IL VILLAGGIO 736852 • 20/7 OZ RW

**ZERTO****RICOTTA SALATA**

The words 'Ricotta' means re-cooked and 'Salata' means salted. Ricotta Salata is an Italian cheese made from the whey part of sheep milk, which is pressed, salted and aged for at least 90 days. It is milky white in color with a firm texture and salty taste. The cheese is often used in salads and ideal for slicing, crumbling and grating. Great Value and a lot of flavor for the price!

Atalanta purchases Ricotta Salata from Sardinia, Italy where most of the production of Ricotta Salata is concentrated. Product is sold under the Zerto or Il Villaggio label.

ZERTO 053027 • 4/7 LB

IL VILLAGGIO 0590012 • 2/6.6 LB WHEEL

IL VILLAGGIO 736853 • 12/7 OZ RW

ITALIAN SPECIALTY *cheeses*





There are 3 important factors which make Fontina so special: first, the territory; the valley in the heart of the Alpine Chain with its particular climatic conditions and with its mountain pastures that extend up to 9842.52 feet in altitude; second, the milk that comes only from the Valdostana cows, a native breed limited to that area and are recognized to have milk that is more abundant and different from any other breed; third, Fontina is made with ultra-fresh, raw, whole milk.



COOP FONTINA VAL D'AOSTA
FONTINA VAL D'AOSTA



The cheese is hand salted before it goes through its very carefully monitored aging period. The aging is done in caves carved directly into the mountain. It has a wonderful full and aromatic flavor reminding us of the rich and varied mountain forage. The flavor becomes stronger as it ages. Delicious as a table cheese, it also serves as the basis for many local and typical dishes of the picturesque valley.

053031 • 1/19 lb • Cow's Milk • Aged 3 months



AGRIFORM

FRESCO ASIAGO PDO



This is the youngest version of the PDO cheese Asiago. Made from pasteurized whole milk and aged for only 20-40 days, this young cheese has a full, creamy flavor. Produced in the Po River Valley near Treviso, also known as Asiago Pressato, this cheese is a milder, sweeter Asiago with a springy, pale interior. It is classified as an Italian PDO cheese, meaning that it is protected by government standards regarding where the cheese is produced, and the techniques used. A delicious table cheese, it also melts very well making it an excellent ingredient for cooking. A perfect wine pairing would be any sparkling white like a prosecco/champagne.

054531 • 4.7 lb • Cow's Milk • Aged 1 month

053087 • 1/25 lb • Cow's Milk • Aged 20 Days



AGRIFORM

BLACK WAX ASIAGO PDO



This authentic Italian Asiago Fresco is Black Waxed to set it apart from inferior imitations. Not only have these Black Waxed wheels been carefully selected to showcase the characteristics that best represent the true art and history of regionally-made Italian Asiago, but they are matured for a minimum of 40 days, opposed to the usual 20 day minimum allocated for less impressive Asiago Fresco examples. Deliciously creamy with a smooth, supple interior, Asiago Black Waxed is a premium Fresco offered in America for the same price as imitation Asiago.

050050 • 1/32 lb • Cow's Milk • Aged 40 Days

059529 • 4/8 lb • Cow's Milk • Aged 40 Days



AGRIFORM

6 MONTH ASIAGO PDO



Asiago d'Allevio is crafted from partially skimmed raw cow's milk using age-old production methods, and evidence of its existence dates back to as early as A.D. 1000. Crafted in the picturesque plateau surrounding the Dolomite Mountains, Asiago d'Allevio is revered for its versatility and variety of tastes. The cheese is aged for a minimum of two months and often up to one year or more, with its creamy, tangy taste and crumbly interior intensifying during the maturation period. Its semi-firm, light-golden paste becomes harder as it reaches the rind. Similar to other mountain cheeses, Asiago d'Allevio has a clean, floral and grassy tone with a slightly sweet, but rustic finish.

053086 • 1/20 lb • Cow's Milk • Aged 6 months



AGRIFORM

12 MONTH ASIAGO PDO



Aged Asiago is a flavorful cheese with a strong personality. It should be chewed slowly until its aromatic notes explode in the mouth. Aged Asiago is a product much appreciated for its uniqueness and its flavor, whose strong personality differentiates it from any other seasoned cheese.

053780 • 1/20 lb • Cow's Milk • Aged 12 months



lattebusche



Based in Busche, a town in the Province of Belluno, Italy, Lattebusche is a cooperative that has been active in the dairy industry for 40 years. Over 70% of all milk processed is actually collected from these rich grazing land that borders the magnificent natural park of Italy's spectacular and beautiful "Dolomite" mountains. Since 1960, Piave has been sold and is the typical "creamery" cheese born from the Belluno cheesemaking tradition. Piave became DOP in 2010. As of today, Lattebusche is the only producer of Piave.

LATTEBUSCHE MEDIUM PIAVE PDO



This 6 months Blue Label Piave, also known as Mezzano is firm and aromatic. This hard, flaky cheese on the palette becomes grainy and smooth. It is savory with sweet, nutty notes. Piave is an excellent cheese for its flavor and high nutritional value.

053089 • 1/14 lb • Cow's Milk • Aged 6 month

050903 • 4/3.5 lb • Cow's Milk • Aged 6 month

LATTEBUSCHE AGED PIAVE PDO



This 8 months Blue Label Piave, also known as Vecchio, is fruity and has a flaky consistency. Its crystalline paste and nutty flavor is reminiscent of a Parmigiano-Reggiano. Piave is a wonderful table cheese, shredded or grated over pastas, salads and is excellent to enhance any of your favorite dishes.

054561 • 4/14 lb • Cow's Milk • Aged 8 month

LATTEBUSCHE EXTRA AGED PDO



The Piave Oro Del Tempo is also called "Stravecchio" meaning extra aged. These wheels have been aged a minimum of 12 months. Profiled as sweet, full-bodied flavor that intensifies with age. Piave is an excellent cheese for its nutty flavor and high nutritional value. This cheese is harder, with a definite grainy texture. Piave is wonderful as a table cheese for snacking or can even be grated over various different foods like salads, pasta, rice or any other favorite dish.

053716 • 1/14 lb • Cow's Milk • Aged 12 month

736955 • 12/5 oz • Cow's Milk • Aged 12 month

733225 • 12/5 oz • Cow's Milk • Aged 12 month

AVAILABLE JAN 2021

LATTEBUSCHE VECCHIO RISERVA PDO



Thanks to a process passed down from generation to generation of dairymen and to more than 18 months of aging, Piave Vecchio Riserva has particular characteristics that make it unmistakable. It has a crumbly structure and an intense, slightly fruity flavor that never turns tangy. Perfect as it is, shaved over a salad or grated on pasta or pizza to boost any dishes' flavour. Only a limited number of wheels is set aside for such a long aging period.

059532 • 1/13 lb • Cow's Milk • Aged 18 month

PRE-ORDER





The Producer: The agricultural cooperative of Il Forteto® was founded in 1977 by a group of 16 young associates who were all students at the time. With the help of some of their professors, they began to fulfill their idealistic dream of helping less fortunate and sometimes handicapped children. They started by growing and selling agricultural products in the marketplace. From those early days, Il Forteto® has grown into one of the finest agricultural cooperatives whose products are shipped all over the world. Featured are our Boschetto with Truffle, Cacio Di Bosco Truffle, Pecorino Toscano & Pecorino Stagionato.



IL FORTETO® PECORINO TOSCANO 30 DAYS PDO

The Il Forteto® cooperative is one of the largest producers of Pecorino Toscano. This fresh pecorino ages between 20 and 30 days for a sweet yet pronounced flavor of sheep's milk. Each bite releases a spritz of the aroma from the Tuscan countryside and a taste that is well-developed and balanced.

053054 • 2/5 lb • Sheep's Milk • Aged 1 month



IL FORTETO® PECORINO TOSCANO STAGIONATO PDO

This Pecorino Toscano is aged for 4 months and is a semi-hard pecorino with a sweet finish and a pleasant texture. This is one of Il Forteto's best sellers, maintaining the milky characteristics of a fresh Pecorino combined with a stronger flavor profile of aged Pecorinos.

053055 • 2/5 lb • Sheep's Milk • Aged 4 months



IL FORTETO® BOSCHETTO WITH TRUFFLE

A sweet, soft and mild cheese made from sheep's milk that is aged with shavings of bianchetto truffle. This cheese is crafted during the spring months when the pastures are rich and fresh to create a unique blend of earthy tones from rare white truffles (from Umbria) and the distinct flavors of each milk type.

053081 • 6/1.5 lb • Sheep's Milk • Aged 2 months



IL FORTETO® CACIO DI BOSCO

Cacio di Bosco al Tartufo is a premium pecorino studded with truffles. The long maturation balances the taste of sweet, nutty sheep's milk against the strong aroma of truffle for a well-integrated cheese. While Cacio di Bosco is over-the-top in flavor, its slightly sour paste and crumbly texture make it surprisingly versatile; it is firm enough to grate over pasta, risotto or even pizza.

050951 • 2/4 lb • Sheep's Milk • Aged 6 months





The process starts using the purest and highest quality milk from Lombardy. The perfect balance of the ingredients, combined with the expert art of the cheese maker, the hand salting and the continual control throughout the aging period up to and including the packing of the cheese have made this brand one of the very finest in Italy today. Featured from Gelmini are Gorgonzola Dolce, Gorgonzola Mountain, Gorgonzola Extra Creamy and Mascarpone.



GELMINI GORGONZOLA DOLCE PDO



Gorgonzola Dolce is aged between 50-60 days. Its texture is so creamy it can easily be spread. The flavor profile is sweet and bold. Compared to a Gorgonzola Piccante, it is a creamier, more buttery, blue cheese. This assures a longer "fresh" shelf-life of the product. Gelmini Gorgonzola Dolce is very versatile and can be paired with dry nuts, used as a pasta filling or simply crumbled onto salads.

051181 • 2/3 lb • Cow's Milk • Aged 150 days

IL VILLAGGIO 0590063 • 8/5.28 oz • Cow's Milk • Aged 150 days



GELMINI GORGONZOLA X-CREAMY PDO



Just when you thought Gorgonzola could not get any creamier. It can with our Gorgonzola Extra Creamy. Gorgonzola is one of the oldest cheeses and is mainly produced in Northern Italy in the Lombardy region. This Gorgonzola is a creamy white, blue veined cheese with an array of flavors from sweet and mild to sharp. It's aroma is bold and nutty.

051180 • 1/14 lb • Cow's Milk • Aged 65 - 75 days



GELMINI MOUNTAIN GORGONZOLA PDO



Mountain Gorgonzola is a 12 lb wheel of the Natural/Piccante Gorgonzola type cheese. This cheese is aged 90 days, is less creamy than a regular Piccante yet maintains a buttery consistency. The flavor is strong and sharp with a hint of pungent, spice. This cheese is delicious as a table cheese, served with crackers, crusty bread, fresh fruit, and perhaps a fruit mustard sauce or honey.

051182 • 2/7 lb • Cow's Milk • Aged 3 months

GELMINI MASCARPONE PDO



Mascarpone is an Italian spreadable cheese made exclusively with Italian fresh milk and cream and it can be served sweet or savory. It is an ancient and traditional Italian cheese dating back to the 17th century. It is a milky white color and its texture makes it easy to spread. Mascarpone is used to make traditional Italian desserts such as Tiramisu, accompany fruit, or coffee. It can be used as a substitute for cream cheese or butter and also to thicken soups or risottos.

054677 • 12/8.8 oz • Cow's Milk • Fresh

054676 • 6/17.5 oz • Cow's Milk • Fresh

GELMINI GORGONZOLA PICCANTE

051179 • 2/3 lb • Cow's Milk • Aged 270 days

IL VILLAGGIO 0590066 • 8/5.28 oz • Cow's Milk • Aged 270 days





Semplicemente per passione

Arrigoni, started in 1914 by Arrigoni Battista, is one of the most prestigious companies in the dairy industry thanks to the integration of the entire production chain from the terrain, to the animals and the packaging. They specialize in typical Lombardy cheese such as Taleggio DOP. Due to their vertical integration, they also have a bio organic line of cheeses.



ARRIGONI TALEGGIO PDO

Arrigoni Taleggio is hand salted and ripened for more than 35 days in pinewood planks in the traditional cellars of the valley. Taleggio undergoes a weekly brushing with brine, to encourage the development of the microorganisms that confer a characteristic pinkish color to the rind which is thin and soft. It is melty with a sweet aromatic aroma and flavor. This cheese is traditionally eaten at the end of a meal, but nowadays it is also used as a staple ingredient for many tasty dishes.

059030 • 1/4.6 lb • Cow's Milk • Aged 35 days



ARRIGONI DOLCE GORGONZOLA PDO

Gorgonzola is crafted from whole cow's milk, in which the bacteria *Penicillium Roqueforti* is added to give the cheese its distinctive blue-green veining. Gorgonzola Dolce (Sweet Gorgonzola) is creamy, tangy, and features a slightly sweet undertone.

051189 • 2/3 lb • Cows Milk • Aged 50 days





Ghidetti has been offering its customers the highest quality cheeses since 1937. Taking advantage of modern technologies, their cheese makers hold true to signature handcrafted production and maintain the unique taste that only artisanal expertise can offer. Every day, they are committed to producing delicious provolone and reaching new objectives, both looking to the future and following distinguished tradition.



GHIDETTI PICCANTE PROVOLONE PDO



This semi hard cheese is produced from whole cow's milk comes in a cylindrical shape. The cheese is slightly straw-yellow/white in color and may present few eye-marks, typical of provolone cheese.

050912 • 1/66 lb • Cow's Milk • Aged 10 days
050977 • 2/11 lb • Cow's Milk • Aged 90 days



GHIDETTI DOLCE SALAMINO PROVOLONE PDO



A sweet, semi-hard cheese aged for 10 days.

051295 • 8/2.2 lb • Cow's Milk • Aged 10 days



GHIDETTI PICCANTE FIASCHETTO PROVOLONE PDO



Semi hard cheese produced from whole cow's milk subject to the heat treatment of thermization. The product is spherical in shape with a small head, typical of "caciocavallo" products, treated on the surface with an anti-mould substance. The cheese is slightly straw-yellow/white in color and may present few eye-marks, typical of provolone cheese.

051294 • 8/4.4 lb • Cow's Milk • Aged 20 days



GHIDETTI PICCANTE MANDARONE PROVOLONE PDO



This semi hard cheese produced from whole cow's milk and has a spherical shape. The cheese is slightly straw-yellow/white in color and may present few eye-marks, typical of provolone cheese.

051293 • 1/44 lb • Cow's Milk • Aged 12 months





Mila, located in the mountains in the Dolomite region of South Tyrol (bordering the Austrian Alps), only uses milk collected from mountain cows. The cheesemakers scrupulous adherence to time honored production methods is found in its table cheese that manifest aromas of spicy herbs and grasses from the seasonal mountain pastures and farms. Mila is a co-op of more than 300 mountain farmers.

MILA ALTA BADIA

Made with fresh whole milk and aged for 6 months forms a light brown rind and a firm consistency. The paste is slightly straw colored, very flavorful and aromatic. It is used frequently in local dishes as it melts well, or served as a table cheese. It pairs well with light, fruity reds.

054904 • 1/18 lb • Cow's Milk • Aged 6 months

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MILA LAGREIN WEINKAES

Semi-soft cheese with uniform eye formation. It is cured with the world renowned "Lagrein" wine of this region, and this fine balance between the cheese and the wine and spices give it an unmistakable aromatic and intense taste.

054902 • 1/5 lb • Cow's Milk • Aged 50 days

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MILA STELVIO PDO

This cheese is enclosed by a firm, dry, light to dark yellow rind. The inside of the cheese is pale to straw yellow and embellished with scattered, evenly distributed round holes. "Stelvio" is intense cheese that presents a strong toasted nut flavor but soft texture. Stelvio is the first and only South Tyrolean cheese to receive a PDO protection. The Stelvio PDO may only be produced by Mila/Latte Montagna Alto Adige and the Burgusio dairy in Val Venosta, close to the Stelvio pass.

054901 • 1/20 lb • Cow's Milk • Aged 60 days

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MILA DOLOMITENKÖNIG

When savoring the ennobled aroma and taste of Dolomitenkönig, one may assume King Laurin also enchanted regional cheese making. Made according to an ancient, local recipe, using only the highest quality milk from cows that graze solely in the alpine Pusteria Valley, Dolomitenkönig's rich flavor has a delightfully unique touch of sweetness and hint of walnut. Meeting the required and complex maturation process of 60 days gives Dolomitenkönig its signature, slightly convex shape, velvety dark yellow rind and its smooth, soft, cherry-sized eyes in the interior.

054997 • 1/18.7 lb • Cow's Milk • Aged 50 days





Since the early 1900's the Carpenedo's Family has been producing dairy products and are known as the pioneers of aging and the first ones to market drunken style cheeses in Italy. With great love, perseverance and creativity, their products have become a unique specialty, admired throughout world. With over 30 years of experience in the dairy sector, the Carpenedo family devotes themselves to producing innovative cheese.



LA CASEARIA CARPENEDO
UBRIACO CABERNET

Semi-hard cows milk cheese is aged for a minimum of 8 months soaking in Cabernet wine to create a deep violet colored rind. It's pale yellow interior is marked by small holes scattered throughout with a flavor that has notes of blackberry and sour cherry.
050161 • 1/13 lb • Cow's Milk • Aged 8 months

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LA CASEARIA CARPENEDO
PERLAGRIGIA

Perlagrigia translates to a "gray pearl" and is reference to the original truffle cheese that was preserves under ash. Today, the rind is rubbed with a mixture of beechwood ash and species that allows this cheese to remain soft and give it that unforgettable pearly appearance. Small slices of black truffle can be found inside this smooth cow's milk cheese.
051652 • 1/6.5 lb • Cow's Milk • Aged 1 month



LA CASEARIA CARPENEDO
BLU'61

Made with cow's milk and aged for 60 days prior to being bathed in Veneto's revered local dessert wine, Raboso Passito, and topped with red cranberries, Blu '61 has a soft, blue-veined, intensely flavored paste that will become creamier as it ages. The cheese first tempts with its aromatic, berry covered, thin crust, then delights with a rich, pleasing texture on the palate and clinches the love affair with an elegant balance of intense, sweet (for a blue) flavors.
058627 • 1/5.5 lb • Cow's Milk • Aged 2 month



LA CASEARIA CARPENEDO
BASAJO BLUE

Creamy blue cheese from raw sheep's milk, aged in precious passito white wine. Unique harmonious flavour, melting-in-the-mouth, with sugary passito wine aftertaste.
059730 • 2/3 lb • Sheep's Milk • Aged 6 month



LATTERIA
PERENZIN
1898

For about the last twenty years Perenzin has devoted themselves to the praise of the exceptional organoleptic qualities of goat's milk, thus becoming pioneers in its rediscovery, as well as a leading company in Italy for the production of organic goat's milk cheese. Their company offer also consists of a vast range of organic and conventional cow's and buffalo's milk cheeses. To add to all this, their focus on the quality of their cheeses has increased even more with the opening of the new Cheese Bar and Restaurant PER, "Percorsi Enogastronomici di Ricerca" – "Food and Wine Research Journeys".



LATTERIA PERENZIN CACIOTTA PEPPER & OIL

Aged for approximately 3 to 4 months. Each cheese is individually rubbed daily by hand with the finest extra virgin olive oil, and then with large grains of fresh black pepper, for a period of about three weeks. This perfect blend of delicate goat's milk cheese, extra virgin olive oil and piquant black pepper gives us an unusual, very delicious and very interesting cheese.

054968 • 4/6 lb • Goat's milk • Aged 4 months



LATTERIA PERENZIN CACIOTTA WALNUT LEAVES

After an initial period of aging, the cheese is wrapped in walnut leaves to further develop the flavor and acquire earthy, woodsy notes that contrast nicely against the sharp flavor of the goat cheese.

054931 • 4/6 lb • Goat's milk • Aged 4 months



LATTERIA PERENZIN CACIOTTA HAY

After an initial aging, each cheese is individually rubbed daily by hand with the finest extra virgin olive oil for a period of about three weeks, and then placed in barriques, or barrels, filled with hay where it undergoes additional aging and acquires its floral essences. The cheese's paste is compact and smooth and the flavor is milky, buttery and round with hints of sweet grass and meadow flowers.

054930 • 4/6 lb • Goat's milk • Aged 4 months



LATTERIA PERENZIN MONTASIO, 20 MONTH PDO



PDO cheese produced throughout the Friuli and Noreddest regions of the Veneto region. Our Montasio is aged for 20 months. This long aging really makes it a special Montasio.

054968 • 1/14 lb • Cow's milk • Aged 20 months



LATTERIA PERENZIN SAN PIETRO HONEYWAX

The historic cheese produced by the Perenzin family, the name derives from San Pietro di Feletto, municipality where our company is based. Made with thermized milk, with a semi-hard paste, it is the base of drunken cheese or the famous San Pietro in Cera d'Api.

059082 • 1/13 lb • Cow's milk • Aged 18 months

056493 • 2/5 lb • Cow's milk • Aged 18 months





Beppino Ocelli started his activities in the dairy business in 1976. Beppino Ocelli butter and cheese have always followed trends in taste, and in some cases have even anticipated them: from the famous Tuma dla Paja, to the rare Escarun, Beppino Ocelli cheese have been universally considered an authentic and inimitable delicacy. Beppino Ocelli's agricultural company is at the feet of the Maritime Alps, but still in a mountainous region, at an altitude between 1968.5 and 4921.26 feet: alpine pastures, meadows, farms, woods and stables. Beppino Ocelli Butter is still moulded with the relief of a mountain symbol and, today as then, is hand-pressed, recalling the most genuine dairy and farming traditions.



BEPPINO OCCELLI® CHESTNUT LEAVES

A hard cheese that is left to age for about a year and a half. The wheels are then wrapped in chestnut leaves which enriches the cheese with a strong flavor. It pairs well with great Langa wines but is ideal with dark craft beer too.

051610 • 2/6 lb • Cow + Goat's milk • Aged 12 months



BEPPINO OCCELLI® TESTUN BAROLO

Made from cow's milk, Beppino Ocelli® al Barolo, ages for several months and is finished in marc enriched with Barolo Wine DOCG. Its strong flavor and taste pair well with great vintage red wines.

059072 • 2/8 lb • Goat or Sheep's milk • Aged 12 months



BEPPINO OCCELLI® OCCELLI BUTTER

Beppino Ocelli's butter is not only famous for its heavenly taste, but also for the "calco della mucca" (cow stamp) found on each decadent pat of butter. This butter boasts 82% butterfat, made with fresh cream of cows that graze on seven specific pastures in northern Italy's Piedmont region. Its amazing freshness and exquisite taste reflect all the varied, rich grasses and flowers from the mountain pastures.

054091 • 12/4.5 oz • Cow's milk • Fresh

054090 • 12/9 oz • Cow's milk • Fresh

TRUFFLE BUTTER: 054090 • 12/9 oz • Cow's milk • Fresh





The society "Perla" S.n.c. was established in Nichelino around the middle of the twentieth century. For several generations the trade, production, ripening and refining of typical Italian dairy products were run by a company with a family-like atmosphere. Over the years, the group has known a constant and substantial progress to carry out its activity, but in 1995 the entrance of the new ownership, situated in Savigliano, represented the turning point of the company.

PERLA BRA DURO PDO



A hard cheese with a strong taste that becomes more savory when it undergoes a ripening process of at least six months. It is obtained from the processing of raw milk which rests for at least twelve hours.

053869 • 1/15 lb • Cow's milk • Aged 6 months



PERLA CASTELMAGNO PDO



Can be considered the most popular and prestigious PDO cheese in the Cuneo province. According to its original recipe, it can be produced exclusively in the municipalities of Castelmagno, Monterosso Grana and Pradlevs and aged rigorously in Grana Valley, in the mountains of Cuneo area.

054587 • 1/6.5 kg • Cow's milk • Aged 60 Days



PERLA RASCHERA, ALPEGGIO PDO



A traditional cheese from the Cuneo province and due to a very strict original recipe, this variety of cheese can be produced only in 9 mountain municipalities of the Cuneo province: Frabosa Soprana, Frabosa Sottana, Roburent, Pamparato, Roccaforte Mondovì, Magliano Alpi, Montanaldo Mondovì, Ormea and Garessio. The milk used for its production must come from pastures situated at more than 900 metres of altitude.

051683 • 1/15 lb • Cow's milk • Aged 3 months



BUFFALO MOZZARELLA



FROZEN

Caseificio Tre Stelle is a leading producer of Mozzarella di Bufala Campana DOP with state of the art plants located in the province of Salerno. The fresh buffalo's milk is collected, tested and processed daily from 60 breeders



TRE STELLE

FROZEN BUFFALO MOZZARELLA DOP



Frozen Buffalo Mozzarella that maintains its original taste and texture because no cellular membranes are broken and no large crystals form during the freezing process. In fact, the day the mozzarella is produced it is blast frozen, at a temperature of -20 C.

058620 • 4X4/4.4 oz • Buffalo's Milk • Fresh

FRESH • AIR PROGRAM • PRE-ORDER

For over a century, Campania Felix® has been breeding buffalo and transforming their milk into delicious mozzarella, just as the ancient Romans used to do. Today, Felix combines both technological innovations and tradition to rear their herds and ensure the production of high quality products. Water buffalos are fed in their natural habitat with herbs from the family owned land. From Felix we carry traditional Buffalo mozzarella, along with a black truffle variety and an exquisite fresh buffalo Ricotta.

Traditional Buffalo mozzarella made since 1976 in the Campania Region. Starting from a small family owned company, now Cilento developed into a modern food plant. Keeping family as the core value of this company, the third generation of family members currently manages the Company, maintaining a strong focus on tradition and quality. State-of-the-art facilities and cutting-edge technologies guarantee true quality and food safety.



CAMPANIA FELIX®

MOZZARELLA DOP



A more flavorful fresh cheese than traditional cow's milk mozzarella
058621 • 10x2/4.4 oz • Buffalo's Milk • Fresh

CAMPANIA FELIX®

TARTUFELLA MOZZARELLA WITH TRUFFLE DOP



A fresh cheese, made with pasteurized buffalo milk and added black truffles.
054099 • 8/200 g • Buffalo's Milk • Fresh

CAMPANIA FELIX®

RICOTTA DOP



A creamy white, mild soft fresh cheese that has a slight sweet in flavor.
059005 • 12/250 g • Buffalo's Milk • Fresh

CILENTO

MOZZARELLA DOP



Cilento Mozzarella Di Bufala has an unbelievable richness in flavor, your nose and palate will sense an intensive milky flavor to a slightly sour touch and nutty traces. Cilento Mozzarella Di Bufala can be added to most Mediterranean dishes or simply eaten by itself.

054549 • 2x5/7 oz • Buffalo's Milk • Fresh

ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	AGED	SHELF LIFE	HEAT TREATMENT
054549	CILENTO	Mozzarella	2x5/200 g (7 oz) Bulk	Buffalo	Campania	Fresh	30 Days	Pasteurized
054572	CILENTO	Mozzarella	6/200 g Cup	Buffalo	Campania	Fresh	30 Days	Pasteurized
054098	CAMPANIA FELIX	Mozzarella Dop	8/200 g Cup	Buffalo	Campania	Fresh	28 Days	Pasteurized
059006	CAMPANIA FELIX	Mozzarella	10/250 g Bag	Buffalo	Campania	Fresh	28 Days	Pasteurized
058621	CAMPANIA FELIX	Mozzarella	10x2/4.4 oz Bag	Buffalo	Campania	Fresh	28 Days	Pasteurized
054099	CAMPANIA FELIX	Tartufella Mozzarella W/Truffle	8/200 g Cup	Buffalo	Campania	Fresh	28 Days	Pasteurized
059005	CAMPANIA FELIX	Ricotta	12/250 g	Buffalo	Campania	Fresh	21 Days	Pasteurized
058620	TRE STELLE	Frozen Buffalo Mozzarella	4x4/4.4 oz	Buffalo	Campania	Fresh	12 Months	Pasteurized

ITALIAN PECORINO

table cheese





SI.FOR.

PECORINO PRIMO SALE BIANCO

Primo Sale is an Italian sheep's milk cheese primarily produced on the island of Sicily. The name itself literally means "first salt" and is used to describe early stages of maturation since this cheese is young, it has a bright white colored pate and milky in flavor. It is a rindless cheese that is semi-hard in texture.

050027 • 9/2.2 lb • Sheep's Milk • Aged 10-15 days



SI.FOR.

PECORINO PRIMO SALE PEPE NERO

This rind-less cheese is flavored with black peppers for a zesty kick. It's hard texture and sharp salty flavor makes this pecorino one of the most widely used alternatives to Parmesan cheese. It is excellent for grating over pasta dishes and into breads or casseroles.

050028 • 9/2.2 lb • Sheep's Milk • Aged 10-15 days



SI.FOR.

PECORINO PRIMO SALE POMODORO SECCO

A cheese with a soft structure and compact paste sprinkled with dry Sicilian tomato added during the molding in the baskets. Produced with 100% raw sheep's milk, it has a natural aging of 10 days.

050026 • 9/2.2 lb • Sheep's Milk • Aged 10 days



Everything comes from the passion of their ancestors for this ancient and noble profession of turning milk into magnificent cheeses. Over the years, as a small artisan dairy, they have grown, expanding the historical site but the artisan imprint has remained unchanged. Every day skillful hands, trained by decades of experience, produce cheeses, which are enjoyed by their customers. They still use only the finest Sicilian milk and observe their production process from start to finish.

CENTRO FORM **PECORINO TRUFFLE LOAF**

Pecorino Truffle is a semi soft cheese speckled with black truffle that gives it a bold flavor and aroma with a crumbly, yet firm texture. The taste of delicate Pecorino with the distinct flavor of truffles allow you to savor every bite. Zero waste, 100% yield and perfect for slicing.

051266 • 2/2.2 lb • Sheep's Milk • Aged 30 days



LA RUSTICHELLA **PECORINO WITH TRUFFLE PASTE**

Unlike most truffled cheeses, the truffle shavings in this cheese are not added until the cheese is already semi-aged. This allows the cheese to develop its own flavor before the truffles are added. Though the truffles are only visible in the "veins" their flavor permeates the entire paste. This cheese is made from 100% raw sheep milk.

054972 • 2/7 lb • Sheep's Milk • Aged 3 months



SARDA FORMAGGI **PECORINO FIORE SARDO PDO**



Fiore Sardo PDO is a hard cheese made from sheep's milk from the Italian island of Sardinia and naturally slightly smoked. This cheese meets PDO standards and made from a single flock of sheep.

059075 • 2/7 lb • Sheep's Milk • Aged 6 months





Fattoria Della Piana comes this classic Pecorino from Calabria. Fattoria Della Piana is a company that includes several breeders and milk producers from the southernmost region of continental Italy. Pecorino Crotonese is made exclusively with selected sheep's milk coming from Frattoria Della Piana Societa Coop members.

FATTORIA DELLA PIANA CACIOAVALLO

Hard, uncooked, spun curd cheese, salted in brine for a few days, produced with whole cow's milk. Elongated flask shape, with rounded base and shoulder-shaped head. Quick and spicy flavor with at least two months of seasoning.

058610 • 6/3 lb • Cow's Milk • Aged 2 months



FATTORIA DELLA PIANA PECORINO CALABRESE

Made of 100% sheep milk, this aged pecorino presents a round tall shape with a dark rind and is white and firm on the inside.

The taste is intense and well balanced. Great table cheese.

059761 • 4/4 lb • Sheep's Milk • Aged 4 months



FATTORIA DELLA PIANA PECORINO GRAN RISERVA

Made of 100% sheep milk, this aged pecorino has a dark rind and a slightly crumbly inside. The taste presents the intensity characteristic of pecorino cheese and it's slightly spicy due to the long ripening. Great table cheese.

059733 • 1/13 lb • Sheep's Milk • Aged 12 months





ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	AGED	SHELF LIFE	HEAT TREATMENT
054351	SI.FOR.	Pecorino Pepato	4/8 lb	Sheep	Sicily	180-210 Day	200 Days	Pasteurized
050027	SI.FOR.	Pecorino Primo Sale Bianco	9/2.2 lb	Sheep	Sicily	10-15 Days	7 Months	Pasteurized
050028	SI.FOR.	Pecorino Primo Sale Pepe Nero	9/2.2 lb	Sheep	Sicily	10-15 Days	210 Days	Pasteurized
058782	SI.FOR.	Pecorino Primo Sale Pistachio	2/6.9 lb	Sheep	Sicily	10-15 Days	210 Days	Pasteurized
050029	SI.FOR.	Pecorino Primo Sale Tri-Color	9/2.2 lb	Sheep	Sicily	10-15 Days	210 Days	Pasteurized
050026	SI.FOR.	Pecorino Primosale Pomodoro Secco	9/2.2 lb	Sheep	Sicily	10-15 Days	210 Days	Pasteurized
058794	SI.FOR.	Pecorino Saffron Black Pepper	2/7 lb	Sheep	Sicily	10-15 Days	7 Months	Pasteurized
051266	CENTRO FORM	Pecorino, W/Truffle Loaf	2/2.2 lb	Sheep	Sicily	30 Days	180 Days	Pasteurized
054972	LA RUSTICHELLA	Moliterno Black Truffle Pecorino	2/7 lb	Sheep	Basilicata	3 Months	4 Months	Pasteurized
059075	SARDA FORMAGGI	Pecorino Fiore Sardo	2/7 lb	Sheep	Sardinia	180 days	180 days	Raw
058610	FATTORIA DELLA PIANA	Caciocavallo	6/3 lb	Cow	Calabria	2 Months	120 Days	Pasteurized
059761	FATTORIA DELLA PIANA	Pecorino, Calabrese	4/4 lb	Sheep	Calabria	4-6 Months	12 Months	Pasteurized
059733	FATTORIA DELLA PIANA	Pecorino, Gran Riserva	1/13 lb	Sheep	Calabria	12 Months	12 Months	Pasteurized

ITALIAN AIR *cheeses*





CASEIFICIO DELL'ALTA LANGA® S.r.l.
passion, quality, tradition...

Caseificio dell'Alta Langa is located in Bosia, a little village of Alta Langa area, in the Piedmontese hills. Roots are very important to them, which is why all of their production comes from the traditions handed down by the people living in these places. Their territory, made of steep slopes and far from the most important trade routes, is still nearly "uncontaminated", with its economy based mainly on little breeding of goats, sheep and cows. Hence the dairy production: because of the small quantity of milk obtained by the everyday milking, people used to produce small size mixed milk cheeses, example of what they call the "langarola" tradition. Now their work keeps their grandparents' tradition alive and spreads it in Italy and all over the world, thanks to their high quality cheeses which are a synthesis of craftsmanship and technological innovation.

ALTA LANGA CRAVANZINA

The tender and white rind of this paglierina, prepared with different milks and a special mix of ferments, contains, like a shell, a tasty, sweet and smooth texture, wrapping the palate as a warm embrace, with its boiled milk and hay flavors.

053713 • 10/220 g • Cow + Sheep's Milk • Fresh



ALTA LANGA LA TUR

A soft and very light texture held by a creamy rind features this cheese. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by piquant notes and earthy flavors

053063 • 6/8 oz • Cow + Goat + Sheep's Milk • Fresh



ALTA LANGA BOSINA

Robiola Bosina, with its unmistakable squared shape and its intense scents, at the palate is delicate and smooth and tasty as well. Its creamy heart reveals nice butter and hay flavors, while its soft and ripe rind gives underbrush sensations.

054973 • 12/250 g • Cow+ Sheep's Milk • Fresh



ITALIAN CHEESES AIR PROGRAM

ITEM#	BRAND	PRODUCT NAME	pack size	MILK	REGION	AGED	SHELF LIFE	HEAT TREATMENT
058971	ALTA LANGA	Bocconcini	18/80 g	Goat	Piedmont	Fresh	45 Days	Pasteurized
054538	ALTA LANGA	Bonrus	8/200 g	Cow, Sheep	Piedmont	Fresh	45 Days	Pasteurized
054536	ALTA LANGA	Brunet	6/290 g	Goat	Piedmont	Fresh	45 Days	Pasteurized
054003	ALTA LANGA	Camembert	6/10 oz (300 g)	Cow, Goat, Sheep	Piedmont	Fresh	45 Days	Pasteurized
050510	ALTA LANGA	Canet	8/3.6 oz	Cow, Goat	Piedmont	Fresh	50 Days	Pasteurized
051625	ALTA LANGA	Carboncino	6/6 oz	Cow, Goat, Sheep	Piedmont	Fresh	50 Days	Pasteurized
058748	ALTA LANGA	Castelbelbo	1/3 lb	Cow, Goat, Sheep	Piedmont	Fresh	50 Days	Pasteurized
053713	ALTA LANGA	Cravanzina	10/220 g	Cow, Sheep	Piedmont	Fresh	50 Days	Pasteurized
050511	ALTA LANGA	Cravet	18/3.2 oz	Goat	Piedmont	Fresh	45 Days	Pasteurized
053063	ALTA LANGA	La Tur	6/8 oz	Cow, Goat, Sheep	Piedmont	Fresh	45 Days	Pasteurized
054539	ALTA LANGA	Langherino	18/125 g	Cow, Sheep	Piedmont	Fresh	50 Days	Pasteurized
053910	ALTA LANGA	Nocciolo	9/3 oz (90 g)	Cow, Goat, Sheep	Piedmont	Fresh	30 Days	Pasteurized
054973	ALTA LANGA	Robiola Bosina	12/250 g	Cow, Sheep	Piedmont	Fresh	50 Days	Pasteurized
058967	ALTA LANGA	Robiola Rossa	8/250 g	Cow, Sheep	Piedmont	Fresh	50 Days	Pasteurized
053096	ALTA LANGA	Rochetta	6/10 oz	Cow, Goat, Sheep	Piedmont	Fresh	45 Days	Pasteurized
051681	ALTA LANGA	Toma Della Rocca	1/2 lb	Cow, Goat, Sheep	Piedmont	Fresh	45 Days	Pasteurized
051189	ARRIGONI	Creamy Dolce Gorgonzola	2/3 lb	Cow	Lombardy	60 Days	100 Days	Pasteurized
059152	ARRIGONI	Berghemblu	1/5.50 lb	Cow	Lombardy	80 Days	60 Days	Pasteurized
059151	ARRIGONI	Gorgonzola Spoonable	1/13.20 lb	Cow	Lombardy	50 Days	30 Days	Pasteurized
059150	ARRIGONI	Quartirolo Lombardo PDO	2/5.72 lb	Cow	Lombardy	Fresh	40 Days	Pasteurized
059030	ARRIGONI	Taleggio DOP	1/4.6 lb	Cow	Lombardy	55 days	100 Days	Pasteurized
054549	CILENTO	Mozzarella	2x5/200 g (7 oz)	Buffalo	Campania	Fresh	30 Days	Pasteurized
054928	CILENTO	Mozzarella	12/125 g	Buffalo	Campania	Fresh	35 Days	Pasteurized
054572	CILENTO	Mozzarella	6/200 g Cup	Buffalo	Campania	Fresh	30 Days	Pasteurized
054098	FELIX	Mozzarella PDO	8/200 g Cup	Buffalo	Campania	Fresh	28 Days	Pasteurized
059006	FELIX	Mozzarella	10/250 g Bag	Buffalo	Campania	Fresh	28 Days	Pasteurized
058621	FELIX	Mozzarella	10x2/4.4 oz Bag	Buffalo	Campania	Fresh	28 Days	Pasteurized
054099	FELIX	Mozzarella W/Truffle	8/200 g cup	Buffalo	Campania	Fresh	28 Days	Pasteurized
059005	FELIX	Ricotta	12/250 g	Buffalo	Campania	Fresh	21 Days	Pasteurized
053078	FORTETO	Plain Tenerella	4/375 g	Cow	Tuscany	Fresh	20 Days	Pasteurized
053830	GELMINI	Extra Creamy Gorgonzola	1/28 lb	Cow	Lombardy	65-75 Days	60 Days	Pasteurized
053048	IL FORTETO	Brinata	3/2 lb	Sheep	Tuscany	30 Days	65 Days	Pasteurized
058627	LA CASEARIA	Blu, 61	1/5.5 lb	Cow	Veneto	2 Mos	100 Days	Pasteurized
059730	LA CASEARIA	Basajo Blue	2/3 lb	Sheep	Veneto	Min 6 Mos	120 Days	Raw
054076	PERENZIN	Fiore Di Bufala, W/Truffle	8/12 oz	Buffalo	Veneto	10 Days	40 Days	Pasteurized

ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	Aged	SHELF LIFE	HEAT TREATMENT
<i>BULK</i> 12-18 MONTHS								
059753	AGRIFORM	Parmigiano Reggiano 1/4h	1/20 lb	Cow	Emilia-Romagna	12-18 Mos	12 Mos	Raw
059751	AGRIFORM	Parmigiano Reggiano 1/8v	1/10 lb	Cow	Emilia-Romagna	12-18 Mos	12 Mos	Raw
059752	AGRIFORM	Parmigiano Reggiano 12-18 Mos	1/82 lb	Cow	Emilia-Romagna	12-18 Mos	12 Mos	Raw
RESERVE 18-24 MONTHS								
053023	AGRIFORM	Parmigiano Reggiano, Reserve 1/4h	1/20 lb	Cow	Emilia-Romagna	18-24 Mos	12 Mos	Raw
053045	AGRIFORM	Parmigiano Reggiano, Reserve 1/8 V	1/10 lb	Cow	Emilia-Romagna	18-24 Mos	12 Mos	Raw
058635	AGRIFORM	Parmigiano Reggiano, Reserve	1/82 lb	Cow	Emilia-Romagna	18-24 Mos	12 Mos	Raw
EXPORT QUALITY OVER 24 MONTHS								
0590040	IL VILLAGGIO	Parmigiano Reggiano	1/18 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
053837	AGRIFORM	Parmigiano Reggiano 24 Mos	1/9 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
053034	AGRIFORM	Parmigiano Reggiano 24 Mos	1/82 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
OVER 30 MONTHS								
051248	AGRIFORM	Parmigiano Reggiano 30+ Mos	1/80 lb	Cow	Emilia-Romagna	30 Mos	12 Mos	Raw
OVER 36 MONTHS								
059790	AGRIFORM	Parmigiano Reggiano 36 Mos	1/80 lb	Cow	Emilia-Romagna	36 Mos	12 Mos	Raw
PARMIGIANO SPECIAL BREEDS								
054604	AGRIFORM	Parmigiano Reggiano Solo Bruna	1/82 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
058960	AGRIFORM	Parmigiano Reggiano Red	1/80 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
TBD	AGRIFORM	Parmigiano Reggiano White Cow	1/80 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
PARMIGIANO REGGIANO USDA ORGANIC								
050266	SANT'ANNA	Parmigiano Reggiano, Organic	1/20 lb	Cow	Emilia-Romagna	24 Mos	6 Mos	Raw
050099	SANT'ANNA	Parmigiano Reggiano, Organic	1/82 lb	Cow	Emilia-Romagna	24 Mos	6 Mos	Raw
<i>RETAIL CUTS</i> AGRIFORM								
050065	AGRIFORM	Parmigiano Reggiano Grated Bag	2/11 lb	Cow	Emilia-Romagna	12 Mos	12 Mos	Raw
058677	AGRIFORM	Parmigiano Reggiano 24 Mos	12/5.3 oz	Cow	Emilia-Romagna	12 Mos	12 Mos	Raw
633939	ZERTO	Parmigiano Reggiano 24 Mos Rw Cuts	1/10 lb	Cow	Emilia-Romagna	24 Mos	12 Mos	Raw
IL VILLAGGIO								
0590027	IL VILLAGGIO	Parm Regg Bites	10/5.3 oz	Cow	Emilia-Romagna	12 Mos	6 Mos	Raw
0590028	IL VILLAGGIO	Parm Regg Bites	70/0.7 oz	Cow	Emilia-Romagna	12 Mos	6 Mos	Raw
739578	IL VILLAGGIO	Parmigiano Reg 24 Mos	10/1 lb	Cow	Emilia Romagna	24 Mos	12 Mos	Raw
056799	IL VILLAGGIO	Parmigiano Reggiano 24 Mos	12/5.3oz	Cow	Emilia Romagna	24 Mos	12 Mos	Raw
TABLE ONE								
732229	TABLE ONE	Parmesan	12/6 oz	Cow	Emilia Romagna	12 Mos	270 Days	Theramlized
732230	TABLE ONE	Parmesan Shredded Cup	12/6 oz	Cow	Emilia Romagna	12 Mos	90 Days	Theramlized
732223	TABLE ONE	Parmesan Grated Cup	12/5 oz	Cow	Emilia Romagna	12 Mos	120 Days	Theramlized
CUCINA CLASSICA								
733230	CUCINA CLASSICA	Parmigiano Reggiano (Cuts)	12/5 oz	Cow	Emilia Romagna	24 Mos	12 Mos	Raw
733222	CUCINA CLASSICA	Parmigiano Reggiano Shredded(Cups)	12/4 oz	Cow	Emilia Romagna	12 Mos	90 Days	Raw
733221	CUCINA CLASSICA	Parmigiano Reggiano Grated (Cups)	12/4 oz	Cow	Emilia Romagna	12 Mos	90 Days	Raw

ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	Aged	SHELF LIFE	HEAT TREATMENT
<i>BULK</i> 10 - 16 MONTHS								
054657	AGRIFORM	Grana Padano, 1/4h	1/20 lb	Cow	Po River Valley	10-16 Mos	12 Mos	Raw
059093	AGRIFORM	Grana Padano, 1/8 V	1/9 lb	Cow	Po River Valley	10-16 Mos	12 Mos	Raw
054656	AGRIFORM	Grana Padano	1/82 lb	Cow	Po River Valley	10-16 Mos	12 Mos	Raw
AGED 16 - 20								
053038	AGRIFORM	Grana Padano 16 Mos 1/4 H	1/20 lb	Cow	Po River Valley	16-20 Mos	12 Mos	Raw
053044	AGRIFORM	Grana Padano 16 Mos 1/8 V	1/9 lb	Cow	Po River Valley	16-20 Mos	12 Mos	Raw
050901	AGRIFORM	Grana Padano 16 Mos 1st Quality	1/80 lb	Cow	Po River Valley	16-20 Mos	12 Mos	Raw
RESERVA OVER 20 MONTHS								
053720	AGRIFORM	Grana Padano 20 Mos Stravecchio	1/82 lb	Cow	Po River Valley	20 Mos	12 Mos	Raw
SPECIAL ITEMS & CUTS								
054698	AGRIFORM	Grana Padano Grated Twist	10/ 5 oz	Cow	Po River Valley	10-16 Mos	6 Mos	Raw
<i>RETAIL CUTS</i> CUCINA CLASSICA								
733229	CUCINA CLASSICA	Grana Padano 16 Mos	12/5 oz	Cow	Po River Valley	16-20 Mos	270 Days	Raw
733218	CUCINA CLASSICA	Grana Padano Grated Cup	12/4 oz	Cow	Po River Valley	10-16 Mos	120 Days	Raw
733219	CUCINA CLASSICA	Grana Padano Shredded Cup	12/4 oz	Cow	Po River Valley	10-16 Mos	90 Days	Raw
IL VILLAGGIO								
0590072	IL VILLAGGIO	Grana Padano	18/8 oz	Cow	Po River Valley	16 -20 Mos	12 Mos	Raw
GRAN MASO								
050097	AGRIFORM	Gran Maso, 1/8v	1/10 lb	Cow	South Tirol	12 Mos	12 Mos	Theramalized
051699	AGRIFORM	Gran Maso, 12 Mos	1/80 lb	Cow	South Tirol	12 Mos	12 Mos	Theramalized
<i>BULK</i> PECORINO ROMANO								
053066	ZERTO	Pecorino Romano, 1/4	1/14 lb	Sheep	Sardinia	Min 5 Mos	12 Mos	Theramalized
053992	ZERTO	Pecorino Romano, 1/4	4/14 lb	Sheep	Sardinia	Min 5 Mos	12 Mos	Theramalized
053015	ZERTO	Pecorino Romano	1/57 lb	Sheep	Sardinia	Min 5 Mos	12 Mos	Theramalized
0590003	ZERTO	Pecorino Romano	1/45 lb	Sheep	Sardinia	Min 5 Mos	12 Mos	Theramalized
<i>RETAIL CUTS</i> CUCINA CLASSICA								
733223	CUCINA CLASSICA	Pecorino Romano Grated Cup	12/4 oz	Sheep	Sardinia	Min 5 Mos	90 Days	Theramalized
733231	CUCINA CLASSICA	Pecorino Romano	12/5 oz	Sheep	Sardinia	Min 5 Mos	270 Days	Theramalized
IL VILLAGGIO								
736852	IL VILLAGGIO	Pecorino Romano	12/7 oz	Sheep	Sardinia	Min 8 Mos	12 Mos	Theramalized
<i>BULK</i> RICOTTA SALATA								
053027	ZERTO	Ricotta Salata	4/7 lb	Sheep	Sardinia	30 Days	12 Mos	Pasteurized
0590012	IL VILLAGGIO	Ricotta Salata	2/7 lb	Sheep	Sardinia	30 Days	8 Mos	Pasteurized
<i>RETAIL CUTS</i> IL VILLAGGIO								
736853	IL VILLAGGIO	Ricotta Salata	12/7 oz	Sheep	Sardinia	30 Days	8 Mos	Pasteurized
ITALIAN SPECIALTY								
053031	VAL D'AOSTA	Fontina Val D'aosta	1/19 lb	Cow	Val D'aosta	3 Mos	5 Mos	Raw
054531	AGRIFORM	Asiago, 01 Mos Fesco	4/7 lb	Cow	Veneto	1 Mos	6 Mos	Pasteurized
053087	AGRIFORM	Asiago, 01 Mos Fresco	1/25 lb	Cow	Veneto	20 Days	6 Mos	Pasteurized
053086	AGRIFORM	Asiago, 06 Mos	1/20 lb	Cow	Veneto	6 Mos	1 Year	Pasteurized
056854	IL VILLAGGIO	Asiago, 06 Mos	10/6.3 oz	Cow	Veneto	7 Mos	8 Mos	Theramalized

ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	Aged	SHELF LIFE	HEAT TREATMENT
053780	AGRIFORM	Asiago, 12 Mos	1/20 lb	Cow	Veneto	12 Mos	1 Year	Pasteurized
050050	AGRIFORM	Asiago, Black Wax	1/32 lb	Cow	Veneto	40 Days	6 Mos	Pasteurized
059529	AGRIFORM	Asiago, Black Wax Quarters	4/8 lb	Cow	Veneto	41 Days	7 Mos	Pasteurized
056854	IL VILLAGGIO	Asiago, 06 Mos	10/6.3 oz	Cow	Veneto	6 Mos	240 Days	Theramlized
733227	CUCINA CLASSICA	Asiago exact weight	12/6 oz	Cow	Veneto	6 Mos	270 Days	Pasteurized
733217	CUCINA CLASSICA	Asiago Shaved Cupss	12/4 oz	Cow	Veneto	6 Mos	90 Days	Pasteurized
051221	AGRIFORM	Trugole	1/20 lb	Cow	Asiago	3 Mos	6 Mos	Raw
053075	AGRIFORM	Montasio, 02 Mos	1/14lb	Cow	Veneto	2-3 Mos	6 Mos	Theramlized
053755	AGRIFORM	Montasio, 05 Mos	1/14lb	Cow	Veneto	5 Mos	6 Mos	Theramlized
059066	AGRIFORM	Brenta, Stagionato	1/14 lb	Cow	Veneto	3 Mos	90 Days	Pasteurized
633883	LATTEBUSCHE	Piave, 12 Mos	4/3 lb	Cow	Veneto	12 Mos	180 Days	Pasteurized
054561	LATTEBUSCHE	Piave, Aged	1/14 lb	Cow	Veneto	6-12 Mos	6 Mos	Pasteurized
053716	LATTEBUSCHE	Piave, Extra Aged	1/14 lb	Cow	Veneto	12 Mos	9 Mos	Pasteurized
058777	LATTEBUSCHE	Piave, Extra Aged W/O Treatment	1/14 lb	Cow	Veneto	12 Mos	6 Mos	Pasteurized
053089	LATTEBUSCHE	Piave, Medium	1/14 lb	Cow	Veneto	Min 4 Mos	180 Days	Pasteurized
050903	LATTEBUSCHE	Piave, Medium	4/3.5 lb	Cow	Veneto	2-4 Mos	1 Year	Pasteurized
059532	LATTEBUSCHE	Piave Vecchio Riserva	1/13 lb	Cow	Veneto	18 Mos	9 Mos	Pasteurized
736955	IL VILLAGGIO	Piave, Extra Aged	12/5 oz	Cow	Veneto	12 Mos	9 Mos	Pasteurized
733225	CUCINA CLASSICA	Piave, Extra Aged	12/5 oz	Cow	Veneto	12 Mos	9 Mos	Pasteurized
053054	IL FORTETO®	Pecorino Toscano 30 Days PDO	2/5 lb	Sheep	Tuscany	20 Days	150 Days	Pasteurized
053055	IL FORTETO®	Pecorino Toscano Stagionato PDO	2/5 lb	Sheep	Tuscany	4 Mos	150 Days	Pasteurized
053083	IL FORTETO®	Pecorino Toscano Oro Antico PDO	2/5 lb	Sheep	Tuscany	8 Mos	10 Mos	Pasteurized
053081	IL FORTETO®	Truffle Boschetto, basket	6/1.5 lb	Sheep	Tuscany	60 Days	180 Days	Pasteurized
054607	IL FORTETO®	Cacio Di Bosco, Truffle Pdo	2/4 lb	Sheep	Tuscany	4-6 Mos	150 Days	Pasteurized
050951	IL FORTETO®	Brillo Divino	2/5 lb	Sheep	Tuscany	4 Mos	150 Days	Pasteurized
053051	IL FORTETO®	Pecorino Black Pepper	2/4.5 lb	Sheep	Tuscany	3 Mos	6 Mos	Pasteurized
053057	IL FORTETO®	Pecorino Red Pepper	2/4.5 lb	Sheep	Tuscany	5 Mos	300 Days	Pasteurized
053039	IL FORTETO®	Pecorino Re Nero	2/4.5 lb	Sheep	Tuscany	3 Mos	300 Days	Pasteurized
054643	IL FORTETO®	Pesto Pail	2/2.1 kg	Cow & Sheep	Tuscany	Fresh	90 Days	n/a
AIR ITEMS								
053048	IL FORTETO®	Brinata	3/2 lb	Sheep	Tuscany	30 Days	65 Days	Pasteurized
051181	GELMINI	Gorgonzola Dolce PDO	2/3 lb	Cow	Lombardy	2 Mos	150 Days	Pasteurized
054677	GELMINI	Mascarpone	12/8.8 oz	Cow	Lombardy	Fresh	100 Days	Pasteurized
054676	GELMINI	Mascarpone	6/17.5 oz	Cow	Lombardy	Fresh	120 Days	Pasteurized
051182	GELMINI	Mountain Gorgonzola	2/7 lb	Cow	Lombardy	Min 6 Mos	120 Days	Pasteurized
051179	GELMINI	Picante Gorgonzola	2/3 lb	Cow	Lombardy	100 Days	270 Days	Pasteurized
AIR ITEMS								
051180	GELMINI	Extra Creamy Gorgonzola	1/14 lb	Cow	Lombardy	75 Days	55 Days	Pasteurized
059030	ARRIGONI	Taleggio, PDO	1/4.6 lb	Cow	Lombardy	55 Days	100 Days	Pasteurized
051189	ARRIGONI	Dolce Creamy Gorgonzola	2/3 lb	Cow	Lombardy	50 Days	100 Days	Pasteurized
059152	ARRIGONI	Berghemblu	1/5.50 lb	Cow	Bergamo	80 Days	60 Days	Pasteurized
059151	ARRIGONI	Gorgonzola Spoonable	1/13.20 lb	Cow	Lombardy	50 Day	60 Days	Raw
AIR ITEMS								
059150	ARRIGONI	Quartirollo Lombarod PDO	2/5.72 lb	Cow	Lombardy	Fresh	90 Days	Pasteurized
059077	GHIDETTI	Piccante Provolone	2/11 lb	Cow	Lombardy	10 Days	12 Mos	Theramlized
050912	GHIDETTI	Piccante Gigante Provolone	1/66 lb	Cow	Lombardy	90 Days	12 Mos	Theramlized

ITEM#	BRAND	PRODUCT NAME	PACK SIZE	MILK	REGION	Aged	SHELF LIFE	HEAT TREATMENT
051295	GHIDETTI	Dolce Salamino Provolone	8/2.2 lb	Cow	Lombardy	10 Days	180 Days	Pasteurized
051294	GHIDETTI	Piccante Fiaschetto Provolone	8/4.4 lb	Cow	Lombardy	20 Days	180 Days	Theramalized
051293	GHIDETTI	Piccante Mandarone Provolone	1/44 lb	Cow	Lombardy	12 Mos	12 Mos	Theramalized
054904	MILA	Alta Badia	1/18 lb	Cow	Trentino Alto Adige	180 Days	150 Days	Pasteurized
054997	MILA	Dolomitenkoenig	1/18.7 lb	Cow	Trentino Alto Adige	50 Days	150 Days	Pasteurized
054902	MILA	Lagrein Weinkaese	1/5 lb	Cow	Trentino Alto Adige	45 Days	120 Days	Pasteurized
054901	MILA	Stelvio	1/20 lb	Cow	Trentino Alto Adige	6 Months	150 Days	Pasteurized
051652	LA CASEARIA CARPENEDO	Perlagrigia, Truffle	1/6.5 lb	Cow	Veneto	1 Mos	150 Days	Pasteurized
050161	LA CASEARIA CARPENEDO	Ubriaco Cabernet	1/13 lb	Cow	Veneto	5 Mos	1 Year	Pasteurized
AIR ITEMS								
058627	LA CASEARIA CARPENEDO	Blu, 61	1/5.5 lb	Cow	Treviso	2 Mos	100 Days	Pasteurized
059730	LA CASEARIA CARPENEDO	Basajo Blue	2/3 lb	Sheep	Veneto	6 Mos	120 Days	Pasteurized
054929	LATTERIA PERENZIN	Caciotta Pepper & Oil	4/6 lb	Goat	Veneto	3-6 Mos	180 Days	Pasteurized
054931	LATTERIA PERENZIN	Caciotta Walnut Leaves	4/6 lb	Goat	Veneto	3-6 Mos	180 Days	Pasteurized
054933	LATTERIA PERENZIN	Millefoglie, Marzemino Wine	1/13 lb	Cow	Veneto	7-12 Mos	180 Days	Pasteurized
054968	LATTERIA PERENZIN	Montasio, 20 Mos	1/14 lb	Cow	Veneto	20 Mos	12 Mos	Theramalized
059082	LATTERIA PERENZIN	San Pietro, Honey Wax	1/13 lb	Cow	Veneto	18 Mos	6 Mos	Pasteurized
056493	LATTERIA PERENZIN	San Pietro, Honey Wax	2/5 lb	Cow	Veneto	18 Mos	6 Mos	Pasteurized
051613	LATTERIA PERENZIN	Vecchio Dolce	1/14 lb	Cow	Veneto	12 Mos	12 Mos	Pasteurized
054930	LATTERIA PERENZIN	Caciotta Hay Perenzin	4/6 lb	Goat	Veneto	3-6 Mos	180 Days	Pasteurized
AIR ITEMS								
054076	LATTERIA PERENZIN	Fiore Di Bufala, W/Truffle	8/12 oz	Buffalo	Veneto	10 Days	40 Days	Pasteurized
051610	BEPPINO OCCELLI®	Chestnut Leaves	2/6 lb	Cow & Goat	Piedmont	12 Mos	3 Mos	Pasteurized
059072	BEPPINO OCCELLI®	Testun Barolo	2/8 lb	Cow & Goat	Piedmont	195 Days	3 Mos	Pasteurized
054091	BEPPINO OCCELLI®	Butter	12/4.5 oz	Cow	Piedmont	Fresh	90 Days	Pasteurized
054090	BEPPINO OCCELLI®	Butter	12/9 oz	Cow	Piedmont	Fresh	90 Days	Pasteurized
054343	BEPPINO OCCELLI®	Truffle Butter	6/3 oz	Cow	Piedmont	Fresh	120 Days	Pasteurized
053080	PERLA	Bra Tenero Pdo	1/16 lb	Cow	Piedmont	45 Days	60 Days	Raw
053869	PERLA	Bra Duro Pdo	1/15 lb	Cow	Piedmont	6 Mos	120 Days	Pasteurized
054587	PERLA	Castelmagno Pdo	1/6.5 kg	Cow	Piedmont	60 Days	180 Days	Pasteurized
051683	PERLA	Raschera, Alpeggio Pdo	1/15 lb	Cow	Piedmont	3 Mos	120 Days	Pasteurized

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