



## A TRADITION OF EXCELLENCE

Our passion for excellence starts with all-natural ingredients including the best milk from local Wisconsin family farms. This dedicated milk supply is shipped directly to local Grande facilities where our skilled artisans use a combination of time-honored techniques along with the latest technology to craft fine Italian cheeses. This process means our cheeses consistently deliver optimum flavor, yield and melt each and every time.

The extra care we put into producing our product results in unforgettable dining experiences for your customers...and it is those memories that will keep them coming back for more.

From our line of premium products to tools to help you build your business, Grande is committed to helping you with industry insights, menu innovation and marketing strategies that will drive your success. Our Grande Sales Associates recognize the challenges and you can count on Grande for service and support - day in, day-out.



[WWW.GRANDECHEESE.COM](http://WWW.GRANDECHEESE.COM)

## ADVOCATE OF THE INDEPENDENTS®

Your success is our only goal and our Grande Sales and Marketing Associates are always on hand, ready to serve and assist you. We understand your goal is to build a successful business. Our goal is to provide you with products and business solutions to help you succeed.



## GRANDE PRODUCT GUIDE

### BUILD YOUR BUSINESS

Grande offers the following tools to help you build your business.

#### Portion Cups

Measure for success with portion cups that provide you accurate measurements to help manage your food costs and ensure consistency across every pie.

#### CARES Program

We stand firm in our commitment to always deliver the highest quality cheeses. Grande quality is guaranteed.

#### 100 Percenter® Program

When you commit to using 100% Grande cheeses on your pizza, you gain access to exclusive promotional programs and resources designed to grow your business.

#### Solutions @ Work®

Solutions @ Work delivers proven results in creating impactful, customizable menu designs and direct mail programs that grow your business among new and existing customers alike.

#### Menu Cost Analysis

When you use quality ingredients, you can charge accordingly. Understanding how much each dish costs you is an important step in maximizing your profits.



For more information, call our customer-only hotline at **1-800-8-GRANDE (1-800-847-2633)**, contact your local Grande Sales Associate or register and log in to our website at [www.grandecheese.com](http://www.grandecheese.com).

PRODUCTS  
THAT WILL  
DIFFERENTIATE  
YOU FROM THE  
COMPETITION

**GRANDE**  
CHEESE COMPANY

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## MOZZARELLA & PROVOLONE CHEESES

### CLASSIC CHEESES THAT COMPLEMENT EVERY INGREDIENT.

Made from the freshest, all-natural ingredients, free of additives, fillers and preservatives, Grande Mozzarella and Provolone will deliver signature flavor and exceptional consistency, melt and taste to each of your dishes time and time again.

MOZZARELLA			
	00104	Mozzarella - Part Skim	Loaf 8/7 lb. Vacuum•Pak
	00702	Mozzarella - Part Skim	Shredded 6/5 lb. Tray•Pak
	00701	Mozzarella - Part Skim	Diced 6/5 lb. Tray•Pak
	00125	Mozzarella - Part Skim	Sliced 6/2.5 lb. Resealable Bag
	00106	Mozzarella - Whole Milk	Loaf 8/7 lb. Vacuum•Pak
	00703	Mozzarella - Whole Milk	Shredded 6/5 lb. Tray•Pak
	00704	Mozzarella - Whole Milk	Diced 6/5 lb. Tray•Pak
	00126	Mozzarella - Whole Milk	Sliced 6/2.5 lb. Resealable Bag
BLENDS			
	00717	East Coast Blend®	Shredded 6/5 lb. Tray•Pak
	00716	East Coast Blend®	Diced 6/5 lb. Tray•Pak
	00719	Mozzarella Provolone Mild Blend	Shredded 6/5 lb. Tray•Pak
	00718	Mozzarella Provolone Mild Blend	Diced 6/5 lb. Tray•Pak
	00720	Mozzarella Asiago Blend	Shredded 4/5 lb. Tray•Pak
	00712	Mozzarella Cheddar Blend	Shredded 6/5 lb. Tray•Pak
	00711	Mozzarella Cheddar Blend	Diced 6/5 lb. Tray•Pak
	00710	50/50 Blend	Shredded 6/5 lb. Tray•Pak
	00706	50/50 Blend	Diced 6/5 lb. Tray•Pak
PROVOLONE			
	00322	Deli-Style Provolone	Salame 4/6 lb. Vacuum•Pak
	00326	Deli-Style Provolone	Sliced 6/1.5 lb. Resealable Bag
	00320	Provo•Nello® Provolone	Salame 4/7 lb. Vacuum•Pak
	00324	Provo•Nello® Provolone	Salame 8/7 lb. Vacuum•Pak
	00325	Provo•Nello® Provolone	Sliced 6/1.5 lb. Resealable Bag
	00708	Provo•Nello® Provolone	Shredded 6/5 lb. Tray•Pak



### MOZZARELLA

#### MOZZARELLA—PART SKIM

- Creamy white with a delicate dairy flavor for use in a variety of applications across your entire menu
- Available in loaf, shredded, diced or sliced

#### MOZZARELLA—WHOLE MILK

- Creamy white with a rich dairy flavor for use in a variety of applications across your entire menu
- Available in loaf, shredded or diced



### BLENDS Available in shredded or diced

#### EAST COAST BLEND.

- 50% Whole Milk and 50% Part Skim Mozzarella
- Unique flavor customers love, without the labor

#### MOZZARELLA PROVOLONE MILD BLEND

- A mild blend of Part Skim Mozzarella and Provo•Nello® Provolone
- Subtly distinguishes your dishes with a nutty, buttery flavor while allowing other flavors to shine

#### MOZZARELLA ASIAGO BLEND

- Combines the flavors of Part Skim Mozzarella and Asiago
- Its delicate, earthy flavor with fresh buttery notes makes it ideal for pizza, pastas, salads and sandwiches

#### MOZZARELLA CHEDDAR BLEND

- A mix of Part Skim Mozzarella, White Cheddar and a hint of Provolone
- Distinct, delicious flavor makes your dishes stand apart from the competition

#### 50/50 BLEND

- Combines the rich flavors of Part Skim Mozzarella and Provo•Nello® Provolone
- Great for giving your signature dishes extra flavor



### PROVOLONE

#### PROVO•NELLO.

- Smaller 3 7/8" diameter for ease of handling
- More slices per pound creates greater yield and cost savings
- Available in salame, sliced or shredded

#### DELI-STYLE

- Traditional 4 1/2" diameter for larger slices that extend past sandwich edges
- Greater coverage creates eye appeal, allowing you to increase check averages
- Available in salame or sliced



## FRESH CHEESES



### AUTHENTIC FLAVOR THAT CREATES NEW AND EXCITING EXPERIENCES.

Reminiscent of cheeses handmade in the Italian countryside, Grande Fresh Cheeses are made from the freshest, all-natural ingredients, free of additives, fillers and preservatives. These versatile cheeses can be used in a variety of applications across your menu. Grande's Fior•di•Latte, Burrata, Fresh Curd and Ricotta are approved by VPN Americas as a Local Promoter. Together, we value the tradition and authenticity of Neapolitan pizza.

FIOR•DI•LATTE				
	00161	Ciliegine	1/3 oz. Ball	2/3 lb. Reclosable Container
	00162	Bocconcini	1 1/2 oz. Ball	2/3 lb. Reclosable Container
	00163	Ovoline	4 oz. Ball	2/3 lb. Reclosable Container
	00164	Rotondino®	10 oz. Ball	2/5 lb. Reclosable Container
	00165	Cepponelli®	11.43 oz. Logs	1/5 lb. Reclosable Container
	00169	Burrata	4 oz. Ball	4/1 lb. Reclosable Container
FRESH CURD				
	00171	Fresh Curd	Pillow	2/10 lb. Vacuum•Pak
	00172	Fresh Curd	Pillow	1/20 lb. Vacuum•Pak
RICOTTA				
	00131	Del Pastaio®	Impastata	2/5 lb. Reclosable Container
	00133	Del Pastaio®	Impastata	1/30 lb. Bag
	00136	Prima Dolce®	Curdy	2/4 lb. Reclosable Container
	00137	Prima Dolce®	Curdy	4/4 lb. Reclosable Container
	00138	Sopraffina®	Smooth	2/3 lb. Reclosable Container
	00139	Sopraffina®	Smooth	6/3 lb. Reclosable Container
	00141	Sopraffina®	Smooth	1/30 lb. Bag
	00143	Tenera®	Fine Curd	6/3 lb. Reclosable Container



### FIOR•DI•LATTE ("Flower of the Milk")

#### CILIEGINE ("Little Cherries")

- Ideal for serving whole on antipasto platters, as appetizers or on top of salads

#### BOCCONCINI ("Little Mouthfuls")

- Great for halving and quickly melting on traditional dishes such as crostini or bruschetta

#### OVOLINE ("Egg-like Ovals")

- Perfect for slicing on classic caprese salads or sandwiches

#### ROTONDINO ("Round and Plump")

- Ideal for quantity chopping, dicing and slicing for pastas or salads

#### CEPPONELLI ("Logs")

- Makes slicing simple while creating greater coverage, better eye appeal and less waste

#### BURRATA

- Hand-tied Fior•di•Latte filled with sweet cream and tender strands of Fresh Mozzarella.
- Perfect for appetizers, salads or finishing a pizza



### FRESH CURD

- Great for chefs who prefer to make their own fresh mozzarella for signature applications
- Full-cream curd provides exceptional flavor and mouthfeel
- Easy to work with and versatile
- 100% all-natural color, without added whiteners



### RICOTTA

#### PRIMA DOLCE® (PREE-ma DOL-chay)

- Clean, light and sweet dairy flavor
- Delicate curds add texture and authenticity to classic dishes
- Delightful for eating alone, slicing for lasagna or served as a dessert

#### SOPRAFFINA® (so-pra-FEE-nah)

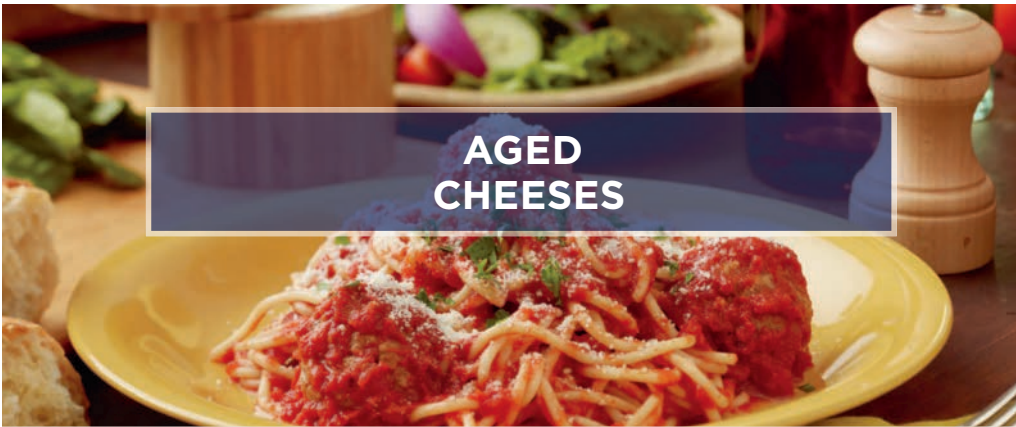
- Smooth, fine texture and full body performance
- Easy to spread and never runs when baked
- Creamy mouthfeel is perfect for calzones, ravioli and other pasta dishes

#### TENERA® (TEN-neh-rah)

- Tiny, tender curds perfect for dishes that require a fuller taste and defined texture
- Easy to spread and never runs when baked
- Ideal for lasagna, baked ziti and other applications prepared in advance

#### DEL PASTAIO® (del-pa-STIE-o)

- Rich impastata style that enhances the flavors of your other quality ingredients
- Slightly drier, smooth and dense texture great for mixing in pastas and using in baked applications



## AGED CHEESES

### DISTINCT FLAVORS AGED FOR YOUR SIGNATURE DISH.

Grande Aged Cheeses are slowly cured to provide maximum flavor. Made from the freshest, all-natural ingredients, free of additives, fillers and preservatives Grande's Aged Cheeses are delicious as an ingredient in your favorite recipe or stand alone in an appetizer. They are available in many convenient sizes to work in multiple applications.

AGED PROVOLONE			
	00451	Boccini	Rounds 6/1 1/4 lb. Vacuum•Pak
	00452	Provolettine	Rounds 6/3 1/4 lb. Vacuum•Pak
	00454	Salamini	Salame 6/2 lb. Vacuum•Pak
	00237	Gigantino	Salame 1/25 lb. Waxed
	00241	Gigante	Salame 1/55 lb. Waxed
	00245	Gigante	Salame 1/100 lb. Waxed
	00244	Gigante	Salame Qtrs. 2/12 lb. Vacuum•Pak
	00248	Mandarini	Mandarini 1/30 lb. Waxed
ASIAGO			
	00852	Asiago - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00972	Asiago	Shredded 5/3 lb. Resealable Bag
PARMESAN			
	00872	Parmesan - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00873	Parmesan	Wheel 1/24 lb. Vacuum•Pak
	00870	Parmesan	Wheel 2/24 lb. Vacuum•Pak
	00874	Parmesan	Wheel 2/24 lb. White•Waxed
	00875	Parmesan	Wheel 2/24 lb. Black•Waxed
	00967	Parmesan	Grated 4/5 lb. Resealable Bag
	00968	Parmesan	Grated 8/5 lb. Resealable Bag
	00952	Parmesan	Shredded 5/3 lb. Resealable Bag
	00951	Parmesan	Shredded 10/3 lb. Resealable Bag
	00995	Parmesan	Shaved 2/3 lb. Resealable Bag
ROMANO			
	00522	Romano - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00523	Romano	Wheel 1/24 lb. Vacuum•Pak
	00527	Romano	Wheel 2/24 lb. Vacuum•Pak
	00525	Romano	Wheel 2/24 lb. White•Waxed
	00526	Romano	Wheel 2/24 lb. Black•Waxed
	00678	Romano	Grated 8/5 lb. Resealable Bag
	00679	Romano	Grated 2/10 lb. Resealable Bag
BLENDS			
	00990	Parmesan•Romano Blend	Grated 8/5 lb. Resealable Bag



### AGED PROVOLONE

- Provides unmatched, authentic Old-World flavor that differentiates your recipes from the competition
- Hand-crafted and hand-roped by cheese artisans in the Old-World tradition
- Naturally aged and lightly smoked with applewood to add a rich, signature taste to dishes such as antipasto, soups and salads



### ASIAGO

- Made using Old-World traditions and our uncompromisingly high standards
- Aged over 6 months to achieve delicate, earthy flavor with fresh buttery notes
- Rich texture and smooth, creamy appearance make it perfect for pizza, salads, pasta, dips, sandwiches or on its own



### PARMESAN

- Subtly nutty and full in flavor for distinguished versatility across your menu
- Smooth texture makes it easy to grate, shred or shave
- Great for pizza, specialty breads, soups, salads, pasta, sauces and dressings or on its own



### ROMANO

- Made from pure cows' milk to maximize the rich dairy flavor that reduces saltiness
- Robust, well-balanced flavor allows you to add a signature touch across your menu
- Perfect for pizza, specialty breads, soups, salads, pasta, sauces and dressings or on its own



### AGED BLEND

#### PARMESAN•ROMANO BLEND

- Proprietary blend with unmistakable, delicious flavor
- Adds appeal to any menu offering, from salads to lasagnas and pizza