



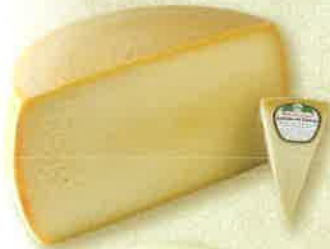
Our Family of Cheeses



PROVOLONE - Created from a recipe rich in tradition, BelGioioso Provolone carries on a legacy of good taste. Never smoked or bleached, this all-natural cheese is made from whole cow's milk and aged in special curing rooms.

<i>Mild Provolone</i>	<i>Aged 60 days</i>
<i>Medium Provolone</i>	<i>Aged 5 months</i>
<i>Sharp Provolone</i>	<i>Aged 7 months</i>
<i>Extra Sharp Provolone</i>	<i>Aged 12 months</i>

AWARDS: 🏆 2007, 1996, 1995, 1990 - American Cheese Society (1st Place) Best of Class
 2005 - American Cheese Society (3rd Place)
 1999 - U.S. Championship Cheese Contest (1st Place) Best of Class
 1982 - World Championship Natural Cheese Contest (1st Place) Best of Class



AMERICAN GRANA® - Huge 70-pound wheels are created by Master Cheesemakers using the same authentic craftsmanship as is practiced in Italy. This Premium Parmesan cheese is allowed to mature a minimum of 18 months in our special caves. All natural ingredients and the distinctive aging process are what creates its deep, nutty flavor and granular texture. This specially produced cheese is exclusive to BelGioioso.

AWARDS: 🏆 2005, 2004 - American Cheese Society (2nd Place)



ASIAGO - This semi-hard table cheese originated in the hills of Northern Italy. Made from part-skim milk and aged 5 months, its wonderfully pronounced flavor makes it incredibly appealing to many people. Whether it is sliced, shredded or cubed for a zesty snack, Asiago is sure to provide a sweet, full taste that is hard to resist. For a sharper flavor, a 12-month Aged Asiago is also available.

AWARDS: 🏆 1995, 1993 - U.S. Championship Cheese Contest (1st Place) Best of Class



AURIBELLA® - This semi-firm cheese is made with whole milk and aged at least 6 months in special curing rooms to produce its full-bodied, noticeably robust flavor. Its slightly crumbly texture makes it perfect for shredding or grating, and the taste will keep you coming back for more.

AWARDS: 🏆 1999 - Royal Winter Fair Toronto (1st Place) Best of Class



CRESCENZA-STRACCHINO - Made in petite 3.5-pound wheels from whole pasteurized cow's milk, this fresh rindless cheese has a mild flavor with a little touch of tartness that tantalizes and makes you want more. Its soft texture and creamy consistency allows the cheese to spread and melt with ease. This BelGioioso exclusive is made to order and has a limited shelf life.



FONTINA - This semi-soft cheese that originated in the Val d'Aosta region of Italy is touted as a true Italian classic. Made from part-skim milk and aged over 60 days, it develops a mild, yet slightly sweet flavor and a smooth, almost silky texture. Fontina melts beautifully and is perfect for making sauces and fondue.

AWARDS: 🏆 1999 - Wisconsin State Fair Seal of Excellence Award



FRESH MOZZARELLA - Our traditional package of balls or log shapes are submerged in water, providing authentic mouth-watering goodness and optimum freshness. Sizes available: 2.5 g. Perline, 1/3 oz. Ciliegine, 1 3/4 oz. Bocconcini, 4 oz. Ovolini, 10 oz. Ball and 1 lb. Log. The Thermoform package of balls or logs is specially formulated to be stored without water. This package provides an extended shelf life and easier handling. Sizes available: 8 oz. Ball, 1 lb. Log and 2 lb. Log. Fresh Curd is also available in bulk sizes, allowing you the hands-on experience of completing the curd-molding process in-house.

AWARDS: 🏆 2007 - U.S. Championship Cheese Contest (1st Place) Best of Class
 2006 - American Cheese Society (3rd Place) 2005, 2003 - American Cheese Society (2nd Place)
 2002, 1994 - American Cheese Society (1st Place) Best of Class



BURRATA - This exclusive fresh cheese resembles a Fresh Mozzarella ball, but when split open, you will be delighted to discover a rich-tasting soft filling of fresh pieces of Mozzarella and heavy cream inside. Slice Burrata and serve on leaves of endive for a simple and tasty appetizer. Each ball is hand-formed, made to order and packaged in water for a 37 day shelf life.

AWARDS: 🏆 2007 - American Cheese Society (2nd Place)

<i>Cubed Bulk & Retail Sizes</i>	<i>Sliced Bulk & Retail Sizes</i>	<i>Crumbled Bulk & Retail Sizes</i>	<i>Hand-Tied Wax & Rope</i>	<i>Vegetarian Friendly</i>	<i>rBST-Free</i>	<i>Kosher Certified</i>	<i>Made to Order</i>	<i>Award Winning</i>	<i>BelGioioso Exclusive Cheeses</i>
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	Age	Whole/ Bulk Sizes Random Weight	Whole/ Bulk Sizes Exact Weight	Random Weight Cuts Various Sizes	Shredded Bulk & Retail Sizes	Grated Bulk & Retail Sizes	Shaved Bulk & Retail Sizes
GRATING CHEESES							
Romano	5 Months	●		●	●	●	
Parmesan	10 Months	●		●	●	●	●
Vegetarian Parmesan	10 Months	●		●	●	●	●
American Grana®	18 Months	●		●	●	●	●
PROVOLONE CHEESES							
Mild Provolone	60 Days	●		●	●		
Aged Provolone	5-7 Months	●		●	●		
Specialty Shapes	5-7 Months	●					
Extra Sharp Provolone	12 Months	●		●			
Manteche	5 Months	●		●			
Small Style Provolone	60 Days	●	●				
TABLE CHEESES							
Fontina	60 Days	●		●	●		
Kasseri	4 Months	●		●			
Asiago	5 Months	●		●	●		●
Aged Asiago	12 Months	●		●	●		
Pepato	5 Months	●		●			
Peperoncino®	5 Months	●		●			
Auribella®	6 Months	●		●			
FRESH CHEESES							
Ricotta con Latte®	Fresh		●				
Mascarpone	Fresh		●				
Tiramisu Mascarpone	Fresh		●				
Crema di Mascarpone™	Fresh		●				
Fresh Mozzarella							
<i>Water-Pack</i>	Fresh		●				
<i>Thermoform Pack</i>	Fresh		●				
<i>Curd</i>	Fresh	●					
<i>Burrata</i>	Fresh		●				
Crescenza-Stracchino	Fresh	●		●			
BLUE-VEINED CHEESES							
Crumbly Gorgonzola	90 Days	●		●			
CreamyGorg®	90 Days	●		●			
WASHED RIND CHEESES							
Italico™	90 Days	●		●			

GORGONZOLA - This soft cheese, originally produced in the town of Gorgonzola, Italy, is now made in Wisconsin, using the authentic Italian recipe. In keeping with tradition, it is aged 90 days, during which time the small holes in the rind allow air to penetrate, facilitating the growth of mold and creating an exceptionally full flavor and creamy texture. Crumbly Gorgonzola originates from the United States and has a semi-soft, crumbly texture. It is aged 90 days and lends its unique flavor and texture to many culinary applications.

AWARDS: 🏆 2005 - American Cheese Society (3rd Place) 1995 - American Cheese Society (1st Place) Best of Class

ITALICO™ - This BelGioioso original combines fresh pasteurized cow's milk with a minimum two month aging to create an elegant washed-rind cheese. The rose-colored rind is a result of the salt and water washing done during the curing process. Italico™ has a distinctive, full flavor and soft, creamy texture that is best served as a table cheese with bread and fruit.

AWARDS: 🏆 2005 - Wisconsin State Fair Cheese and Butter Contest (1st Place) Blue Ribbon

KASSERI - Originally produced from ewe's milk in Greece and Bulgaria, this semi-soft table cheese is now made from whole cow's milk and special cultures in Wisconsin. It is aged at least 4 months, at which time it develops a slightly piquant, yet not too sharp flavor and slightly crumbly texture.

MASCARPONE - In 1990, BelGioioso became the first American company to manufacture this fresh Italian cheese in the United States. We now offer three types of Mascarpone for various applications. Our classic version is a naturally sweet, yet surprisingly light cheese (½ the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease and blends well with other ingredients. Tiramisú Mascarpone is our flavored version, already mixed with real coffee and sugar. Crema di Mascarpone™ is a BelGioioso original, produced for those who prefer a whipped, more textured body to their Mascarpone.

AWARDS: 🏆 2007, 2003, 1992, 1991 - American Cheese Society (1st Place) Best of Class
2002 - World Championship Cheese Contest (1st Place) Best of Class
1999, 1997 - U.S. Championship Cheese Contest (1st Place) Best of Class

PARMESAN - The King of all cheeses, made using part-skim milk to be naturally low in fat. Much care goes into its aging process; in fact, it remains in special curing rooms for over 10 months to produce its teasingly sweet, nutty flavor. Our Vegetarian Parmesan, also aged for 10 months, has the same great flavor and consistency, only without the animal rennet.

AWARDS: 🏆 American Cheese Society: 2006 - (1st Place) Best of Class 2003 - (2nd Place)
World Championship Cheese Contest: 2000 - (3rd Place) 1986 - (1st Place) Best of Class
Wisconsin State Fair: 1999 - (1st Place) Best of Class
U.S. Championship Cheese Contest: 1993, 1991 - (1st Place) Best of Class 1991 - (1st Place) Best of Contest

PEPATO - In Italian, Pepato means "with pepper." We add whole black peppercorns to our Asiago cheese to create this delicately spiced table cheese. Its part-skim milk and 5 month aging characteristics give this cheese a natural, low fat consistency and spicy flavor profile.

AWARDS: 🏆 2004 - American Cheese Society (2nd Place)

PEPERONCINO® - Spicy red pepper flakes are added to our popular Asiago cheese to create a hot, zesty pepper cheese. Made similar to Pepato, this cheese is aged a minimum of 5 months, blending the mellow flavor of Asiago with the spicy flavor of red peppers.

RICOTTA CON LATTE® - This all-natural cheese is produced from the highest quality Wisconsin cow's milk and whey and boasts a fresh, clean flavor. With no preservatives added, each batch is made to order and shipped directly from the BelGioioso facilities guaranteeing ultimate freshness. We offer different smoothness and moisture levels for various applications. The clean, milky flavor is like no other, which establishes it as the finest ricotta cheese available. 73% Moisture is made for optimal performance in cooking and baking. 75% Moisture is best used in fresh applications. 75% Moisture Smooth Texture is an indulgent and creamy version for fresh applications.

ROMANO - Aged at least 5 months to fully develop its strong character and robust flavor, this hard grating cheese is made from the freshest part-skim milk. Its sharpness will allow you to use less cheese while adding an abundant amount of flavor to any dish. Romano is one of the most popular of all Italian cheeses.

AWARDS: 🏆 2004 - American Cheese Society (1st Place) Best of Class

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