



### LOCALLY SOURCED INGREDIENTS

Since 1993, Toscana Cheese
Company has been using high-quality
ingredients & manufacturing
processes to make delicious cheeses.
Every product is handled with great
care & made from locally sourced
grade A milk to create delectably
gourmet cheeses.

Our award-winning products are the result of authentic ingredients and traditional techniques. We process 1.5 - 2 MM lbs. of fresh milk each week and our mozzarella is made from 4 simple ingredients: milk, vinegar, salt, and rennet. CLEAN, FRESH mozzarella from Toscana Cheese Company, authentic cheese for every occasion.



YOUR SOURCE FOR **CLEAN & FRESH** 

**MOZZARELLA CHEESE MADE FROM FOUR** SIMPLE INGREDIENTS



## Fresh MOZZARELLA

PRODUCT LINE

MADE WITH CERTIFIED GRADE A, RBST/RBGH FREE MILK

#### **WATER PACK TUBS**

2/3# Perline 2/3# Ciliegine 2 /3# Bocconcini

2/3# Ovoline

#### **DRY PACK**

8/5# Fresh Loaf 4/5# Fresh Loaf 6/1# Thermoform Log 6/1# 16 or 26 Slice Thermoform Log 1/5# Oaxaca Ball



3 grams .33 ounces 1.5 ounces Pearl sized Cherry sized Bite sized

4 ounces Egg sized

1/2 LB BALL 8 ounces 8 oz. ball

1 LB BALL 16 ounces 16 oz. ball

#### PERFECT FOR -

PIZZA | PASTAS | SANDWICHES | CHEESEBOARDS | SALADS | SNACKING | ANTIPASTO

# Quality CLEAN, PURE FLAVOR

**SQF CERTIFIED** 

**USDA CERTIFIED** 

**FDA CERTIFIED** 

50,000 sq ft facility



OF FOODSERVICE OPERATORS MENU MOZZARELLA¹ AND IT'S THE #1 CONSUMED CHEESE IN THE US WITH 12.3 LBS. PER CAPITA CONSUMPTION.2

Source: 1) Technomic Ignite Tool, Q4 2022. 2) Dairy Farmers of WI, Cheese Category Review, May 2022.



### RECIPE FOR SUCCESS

- WE'RE LOCAL which means longer shelf life for our products
- TOSCANA OR PRIVATE LABEL have lower minimums than our competitors
- SHORTER LEAD TIMES compared to our competitors
- **SELL ONLY TO DISTRIBUTORS** and never directly to their customers
- PRODUCT MADE TO ORDER so it's as fresh as possible for your customers

