

**CHEESE
MERCHANTS**

EST. 1998

**FROM OUR
FAMILY
OF CHEESES
TO YOURS™**

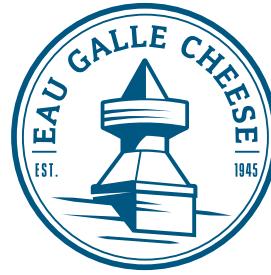


RETAIL
Private Brand Specialists





Selfish Cow is a Plant-Based & Dairy Free brand of distinguished quality with a wide range of super cheesy pull and meltiness.



Eau Galle Cheese (since 1945) is led by Master Cheesemaker, Steve Bechel. This US and World Championship Medal winner crafts artisanal cheese wheels in Parmesan, Romano, Asiago, and Fontina.

CHEESE MERCHANTS FAMILY OF CHEESES

Cheese Merchants is a vertically integrated cheese provider specializing in hard Italian cheeses that are grated, shredded, shaved, dehydrated or wedged.

Cheese Merchants continues to follow Founder, Pasquale Greco's core values to deliver quality, tradition, and an exceptional customer service experience.



Dairy State Cheese Company is the first step in Cheese Merchants Vertical integration journey.
Raw milk → Production → Conversion → Finished Goods.



Toscana Cheese has been manufacturing award-winning fresh mozzarella cheeses since 1993.

ITALIAN CHEESES



PARMESAN



ROMANO



ASIAGO



FONTINA



**PARMIGIANO
REGGIANO**



GRANA PADANO



PECORINO ROMANO



FRESH MOZZARELLA

- Family established and operated since 1998
- Fully aged Standard of Identity cheeses
- Continually reinvesting for capacity to keep ahead of growth

- Vertically integrated to deliver premium quality and consistency
- rBST free, gluten free, and no artificial colors or flavors
- Cheeses you will be proud to put your Private Brand name on!

RETAIL PACKAGING

SHAKERS

- 3 oz | 8 oz | 16 oz | 20 oz | 24 oz
- Parmesan, Asiago, Romano
- Standard of Identity offerings as well as blends
- Preservative Free option
- Organic and Plant-Based Parmesan
- Spiced blends



WHEELS

- 20 lb Full, half, quarters, black waxed
- Parmesan, Asiago, Romano, Fontina, Parmigiano Reggiano, Grana Padano, Pecorino Romano, Creamy Formaggio



BAGS

- 2 lb grated
- 5 lb grated / shredded / shaved
- 10 lb grated / shredded
- Parmesan, Asiago, Romano, Fontina, Parmigiano Reggiano, Pecorino Romano, Creamy Formaggio
- Organic and Plant-based Parmesan



CUPS

- Fresh grated, shredded, shaved
- Domestic
 - 5 oz | 6 oz
 - Parmesan, Asiago, Romano
- Imported (grated / shredded)
 - 4 oz | 5 oz
 - Pecorino Romano, Parmigiano Reggiano
- Organic and Plant-based Parmesan
 - 4 oz | 5 oz



WEDGES

- 5 oz | 8 oz | 16 oz | random weight
- Parmesan, Asiago, Romano, Fontina, Creamy Formaggio
- Pecorino Romano
 - “Pie” or “Cake” cuts



FRESH MOZZARELLA

- 8 oz, 1 lb, 5 lb
- Pearls, Ciliegini, Balls, Logs (sliced / unsliced), Loaf



FACILITIES

PRODUCTION

Hard Italian Cheese Conversion Facility

- 277,000 square foot State-of-the-Art facility
- SQF Level 3 Certified Food Safety & Quality Program
- Dryers / shelf-stable cheese production
 - 22 fluid bed batch dryers
 - Bulk packaging line
 - 3 High-speed cannister lines (750 / minute)
 - Robotic debagging/deboxing
- Fresh Cheese Production
 - 5 grated bulk packaging lines
 - 3 shredded/shaved bulk packaging lines
 - 3 cup production lines
 - Wedge production line
 - Robotic debagging/deboxing
 - Automated end of line packaging

Distribution & Cheese Aging Facility

- Dryers / shelf-stable cheese production
 - 300,000 square feet State-of-the-Art Facility
 - 3 Cheese Aging Rooms (floor to ceiling cheese)
 - Dry Storage Room
 - Finished Goods Refrigerated Warehouse



BARTLETT, IL



WEST CHICAGO, IL

MANUFACTURING EXCELLENCE

Quality System

- Dedicated Food Safety and Quality Team
- Stringent Good Manufacturing Practices
- HACCP/FSMA Compliant
- Organic Certified Facility
- Annual Inspections:
 - SQF Level 3 Certified
 - Military
 - High Profile National/International customers

- Microbiological, Analytical and Organoleptic Testing:
 - Raw material off-site storage facilities
 - Incoming raw materials
 - Finished product COA's when required
- In-Process Monitoring Checks
 - Metal Detection
 - Weight Checks
 - Oxygen Retention Checks
 - Seal Checks
 - Visual Checks



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WE ARE PRIVATE BRANDS

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