



# *Dairy* Product Catalogue



**JAN - FEB 2022**

## ORDER CUT OFF TIME FOR NEXT BUSINESS DAY DELIVERY

Delivery Day	Cut off Time
Monday	Before 11.00 am, Saturday
Tuesday	Before 4.00 pm, Monday
Wednesday	Before 4.00 pm, Tuesday
Thursday	Before 4.00 pm, Wednesday
Friday	Before 4.00 pm, Thursday
Saturday	Before 4.00 pm, Friday

### Delivery:

- Mondays to Fridays 8.00 am to 4.30 pm
- Saturdays 8.00 am to 12.00 noon.
- No deliveries on public holidays.

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**THE PRODUCT, AN EXCEPTIONAL TERROIR**

Lescure butter expresses the character of its original terroir in Charentes-Poitou. Its generous soil produces a forage rich in nutrients, which will give all its flavour to milk and then to butter. Corn is added to the feed of the cows: it ensures a regular fat composition in the milk all year round and guarantees the regularity of Lescure butter. Inherited from its native land, the inimitable flavor of Charentes-Poitou Butter has made it famous all over the world. The Charentes-Poitou Butter was the first to receive PDO certification.








**SUPPORTING THE LOCAL ECONOMY**

Lescure, as Beurre Charentes-Poitou AOP, contributes to the activity of nearly 3,500 milk producers and to the sustainability of farms. Lescure participates in the dynamism of the region. Producing locally allows the company to limit our impact on the environment by limiting the impact of transporting the cream and even the salt crystals used which are harvested on the territory of the PDO: in Charente-Maritime, on the island of Ré, 60 kilometers as the crow flies from our place of production.



**PDO: AN EUROPEAN LABEL**

Created in 1992, the PDO - Protected Designation of Origin - protects French and European products throughout Europe. It certifies the authenticity of a product and guarantees its geographical origin and respect for traditional know-how. It meets specifications and is subject to control procedures, implemented by an independent body approved by the INAO, or National Institute of Origin and Quality. PDOs are recognizable by a yellow and red logo.

UHT CREAM	BUTTER PDO			
<p>UHT Whipping Cream 35% Fat 1L Ctn: 12 x 1L 109924</p> 	<p>Butter Sheet Unsalted 84% Fat 1kg Ctn: 10 x 1kg 109930</p> 	<p>Butter Roll Unsalted 82% Fat 500gm Ctn: 16 x 500gm 112130</p> 	<p>Butter Roll Unsalted 82% Fat 250gm Ctn: 20 x 250gm 111784</p> 	<p>Butter Roll Salted 80% Fat 250gm Ctn: 20 x 250gm 109927</p> 



**PDO BUTTERS – SIGNATURE OF QUALITY**

Authenticity and character. All the flavour of its land is found in this exceptional butter. A scent of grass and rock. Aromas of hazelnuts. A nice roundness in the mouth. A light yellow, bright, almost white. A creamy texture and real density. In cooking as in pastry making, its quality sublimates each product. It fixes the aromas to better reveal them, subtly softens the flavors and offers its smoothness to all devices. Both harder and softer than any other, it provides unparalleled lamination. When tasting, it is tender and fresh. It is a source of inspiration and pride. A plate like an ingot. A treasure in its own right ...



**A STORY THAT BEGAN IN NORMANDY IN 1945**

Elle & Vire has its roots in Normandy, France, a terroir of exception, renowned worldwide for its rich pastures and the quality of its milk. The heart of the Normandy hinterland has been home to the Condé-sur-Vire dairy since 1945, nestling between the rivers Elle and Vire, which gave the brand its name. An outstanding region, with a temperate climate and abundant rain, gives Elle & Vire everything it needs to produce the crème de la crème and the best butter in Normandy.



**UHT CREAM**

The quality of the raw material makes all the difference...but that is not all. Over the years, Elle & Vire Professionnel has developed unique expertise at its dairy in Condé-sur-Vire in Normandy! That is why cuisine and pastry chefs put their trust in Elle & Vire Professionnel creams every single day. Cream is a key ingredient in French gastronomy.

Performance Universal Cream 35% Fat 1L  
Ctn: 12 x 1L  
110229



Excellence Whipping Cream 35% Fat 1L  
Ctn: 12 x 1L  
103843



Excellence Cooking Cream 35% Fat 1L  
Ctn: 12 x 1L  
103809



Sublime Cream w Mascarpone 36.5% Fat 1L  
Ctn: 6 x 1L  
103866



**UHT DESSERT BASE**

Made with Bourbon vanilla, this mix offers excellent hold against alcohol and flavouring and requires no oven baking. Easy to prepare and boasting a rich and creamy texture, this flavoursome Cream is adaptable to all kinds of desserts.

Dessert Base Crème Brulee 1L  
Ctn: 6 x 1L  
103790



**THE MILK**

Quality French milk: fresh, sterilised UHT milk, packaged in aseptic packaging and protected from light and oxygen so that it reaches you, even on the other side of the world, with its unique fresh taste!

UHT Whole Milk 3.6% Fat 1L  
Ctn: 6 x 1L  
103832



### BUTTER

Elle & Vire Professionnel uses the very best dairy expertise (fresh milk for top quality creams, exclusive lactic ferments and the expertise of its master butter makers during churning) to produce butters with unbeatable technical and flavour qualities.

Butter Block Unsalted 82% Fat 2.5kg  
Ctn: 4 x 2.5kg  
103831



Butter Sheet Unsalted 84% Fat 1kg  
Ctn: 10 x 1kg  
103798



Butter Roll Unsalted 82% Fat  
500gm  
Ctn: 8 x 500gm  
106579



Butter Pack Unsalted 82% Fat  
200gm  
Ctn: 40 x 200gm  
103844



Butter Pack Salted 80% Fat  
200gm  
Ctn: 40 x 200gm  
103779



### CHEESE

Cheese, a true symbol of the French gastronomy!

Discover the cheese range, ideal to support you in all your sweet and savoury creations.

UHT Mascarpone 40% Fat 1L  
Ctn: 6 x 1L  
106360



French Cream Cheese 31% Fat 1kg  
Ctn: 9 x 1kg  
111527



**CORMAN : SINCE 1935**

Since 1935, the family company created by Nicolas Corman has been building its leadership on international acumen and the development of a unique butter know-how to write a history of innovation.

**EXPERTISE: CORMAN'S UNIQUE & INNOVATIVE KNOW-HOW**

- Corman create butters and creams that are exceptional thanks to their performance, convenience and taste, closely adapted to the uses and expectations of our clients, thanks to a unique know-how and expertise in milk fat innovation.
- Excellence through Innovation, Quality, and Sustainability in the respect of human kind, terroirs, and the environment.
- Corman products are associated with all the usages and consumption moments of butter and cream: from Belgian family tables, with Balade and Carlsbourg brands, to the factories of the largest food manufacturers and the shops of the best craftsmen, throughout the world.

**COMMITMENTS**

- Corman's quality policy is applied to all its processes to ensure that the technical characteristics of a live product like butter remain consistent.
- Quality safety tools are applied to raw materials, processes and finished products.
- Corman pays close attention to minimizing its environmental footprint from raw material sourcing to finished products delivery.
- Save water and energy, reduce emissions.
- Corman self imposes a systematic packaging weight-reduction policy and participates to the FEVIA packaging reduction plan. All primary packaging is made from recyclable material.
- All industrial waters are purified so that it can be released in the environment in the best condition.

<b>CREAM</b>	<b>CLARIFIED BUTTER</b>
<p>Sculpture Cream 31% Fat 1L Ctn: 12 x 1L 109806</p> 	<p>Liquid Clarified Butter 99.9% 2kg Carton: 8 x 2kg 111920</p> 
<b>BUTTER</b>	
<p>Dairy Butter Block 82% Fat 2.5kg Ctn: 4 x 2.5kg 111951</p> 	
<p>EXTRA Butter Sheet 82% Fat 2kg (Blue Label) Ctn: 5 x 2kg 109775</p> 	<p>EXTRA CONCENTRATED Butter Sheet 99.9% Fat 2kg (Red Label) Ctn: 5 x 2kg 109776</p> 
<b>BUTTER BLEND</b>	
<p>PATISY Butter Blend Sheet 82% Fat 2kg (Maroon Label) Ctn: 5 x 2kg 109777</p> 	

**REAL AMERICAN  
CREAM CHEESE**  
*from USA*

- ★ TRADITIONAL cream cheese recipe from 1935
- ★ AUTHENTIC US cream cheese flavor
- ★ Made with **GRADE A MILK** with **NO GROWTH HORMONES**

➤ **WHITE IN COLOUR**

Ideal for incorporating coloured ingredients

➤ **SOFT & CREAMY TEXTURE**

Easy to mix and incorporate

➤ **SLIGHTLY SALTY & TART**

The authentic American cream cheese taste

➤ **VERSATILE FOR DIFFERENT APPLICATIONS**

Ideal for both baked or non-baked cheesecakes, mousse, ice-cream, and savoury sauces



U S Cream Cheese 34% Fat 1.36kg  
Ctn: 10 x 1.36kg  
110422



U S Cream Cheese 34% Fat 13.6kg BULK  
110423





French cheese production is classified under four categories, and PDO/AOC rules dictate which category or categories each protected cheese may be assigned to.

There is immense diversity within each variety of cheese, leading some to claim closer to anywhere between 1,000 to 1,600 distinct types of French cheese.



## COW'S MILK

Item #	Description	Carton	UOM
103889	Brie Triangle Portion 180gm 	16 x 180gm	Pc
103748	Brie Whole ± 3kg 	1 x ±3 kg	Kg
103880	Camembert 240gm 	30 x 240gm	Pc
103899	Port Salut Portion 185gm 	8 x 185gm	Pc
104387	Port Salut Whole ±2kg 	1 x ±2kg	Kg
103837	Emmental Grated, Elle Vire, 1kg 	10 x 1kg	Kg

## GOAT'S MILK

103887	Buche Blanche Couturier 1kg (Fresh Goat Cheese wo Rind) 	2 x 1kg	Kg
110001**	Buche Blanche Caprifrais 1kg (Goat Cheese w Rind) 	2 x 1kg	Kg
103749	Chevre Long (Saint Maure) 180gm 	6 x 180gm	Pc





## SHEEP'S MILK

103874**	Salakis – Feta Block 1kg 	4 x 1kg	Kg
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## BLUE CHEESE

103558	Bresse Bleu / Bleu des Neiges 250gm 	12 x 250gm	Pc
103555	Roquefort Half Moon Shape ±1.4kg 	4 x ±1.4kg	Kg

## PRESSED CHEESES

Item #	Description		Carton	UOM
110769	Abondance AOP Meule ± 9kg		1 x ± 9kg	Kg
110498	Comte Extra ±3kg		1 x ±3kg	Kg
110711	Mimolette Vieille ±3kg		2 x ±3kg	Kg
110599	Morbier Lait Cru AOC 45% ±7kg		1 x ±7kg	Kg
111941	Ossau Iraty Affine 6 months ±4kg		2 x ±4kg	Kg
111895	Raclette Au Lait Cru Whole ±6kg		1 x ±6kg	Kg
110772	Saint Nectaire Fermier ±1.7kg		2 x ±1.7kg	Kg
103897	Tomme de Savoie Portion 250gm		6 x 250gm	Pc
103552	Tomme de Savoie ±1.8kg		3 x ±1.8kg	Kg


## GOAT CHEESE

110774	Crottin de Chavignol 45% 60gm		12 x 60gm	Pc
110862	Picodon 60gm		12 x 60gm	Pc
110863	Pouligny St Pierre AOP 250gm		6 x 250gm	Pc
112179	Sainte Maure de Touraine Traditionnel AOP 250gm		6 x 250gm	Pc

## SOFT CHEESE WITH BLOOMY / WASHED RIND

Item #	Description		Carton	UOM
110596	Brie de Meaux Rouzaire ±3kg		1 x ± kg	Kg
112233	Brie Royal with Summer Truffle ±950gm		2 x ±950gm	Kg
110767	Brillat Savarin Frais 500gm		3 x 500gm	Pc
110777	Camembert Fin Normand 250gm		12 x 250gm	Pc
110776	Chaource 450gm		6 x 450gm	Pc
110773	Coeur Neufchatel 200gm		6 x 200gm	Pc
110861	Epoisse Berthaut 250gm		6 x 250gm	Pc
110496	Livarot 500gm		6 x 500gm	Pc
110770	Reblochon Coeur Savoyard ±500gm		12 x ±500gm	Kg
110849	Saint Felicien w Pot 150gm		6 x 150gm	Pc

## BLUE CHEESE

110847	Bleu d'Auvergne Entier ±2.8kg		2 x ±2.8kg	Kg
110500	Fourme d'Ambert ±2.5kg		2 x ±2.5kg	Kg



## FROZEN MOZZARELLA

111769	Cheese Ingredients Mozzarella Shredded 2kg Frozen <b>Ex Stocks</b>		8 x 2kg	Pack
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**FRESH CHEESE**

Item #	Description		Carton	UOM
111773	Mascarpone "Fiordimaso" 500gm		6 x 500gm	Tub

**MOZZARELLA**

112243	Mozzarella di Bufala Campana DOP 125gm		10 x 125gm	Pc
106434	Mozzarella Cow Milk "Trevisanalat" Liquid Pack 125gm		12 x 125gm	Pc
106444	Mozzarella Cow Milk Block (Pizzeria) "Fiordimaso" 1kg		10 x 1kg	Kg
106770	Smoked Scamorza 300gm		20 x 300gm	Pc




**BLUE CHEESE**

106432	Gorgonzola Dolce DOP ±1.5kg		4 x ±1.5kg	Kg
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**SEMI-HARD CHEESE**

111222	Asiago DOP Mezzano 6-10 month ¼ Wheel ±2.2kg		4 x ±2.5kg	Kg
106443	Fontina Valdostana DOP ¼ ±2kg		4 x ±2kg	Kg
106662	Provolone Valpadana Dolce DOP ¼ ±2kg		4 x ±2kg	Kg
106054	Taleggio DOP ±2kg		1 x ±2kg	Kg

**HARD CHEESE**

111224	Parmiggiano Reggiano DOP "Fiordimaso" 22 month ±1kg		10 x ±1kg	Kg
107156	Grana Padano DOP ½ Wheel ±18kg		2 x ±18kg	Kg
111223	Grana Padano DOP 1/8 Wheel ±4kg		2 x ±4kg	Kg

## HARD CHEESE

Item #	Description		Carton	UOM
106451	Grana Padano DOP ±1kg		10 x ±1kg	Kg
106924	Grana Padano DOP Portion 200gm		25 x 200gm	Pc
106447	Grana Padano DOP Grated "Fiordimaso" 12 month 1kg		10 x 1kg	Kg
111461	Gran Maso (Parmesan) 1/8 ±4kg		4 x ±4kg	Kg
111225	Pecorino Romano DOP 1/8 ±3kg		2 x ±3kg	Kg
106534	Pecorino Romano DOP 200gm		25 x 200gm	Pc

## FRESH CHEESES

110938	Burratina "Caseificio Sassano" 2 x 125gm		4 x (2 x 125gm)	Pack
108558	Burrata "Caseificio Sassano" 250gm		8 x 250gm	Pack
106545	Burrata "Caseificio Sassano" 333gm		6 x 333gm	Tub
107155	Ricotta Cheese "Fiordimaso" 250gm		9 x 250gm	Tub
106445	Ricotta Cheese "Fiordimaso" 2kg		2 x 2kg	Tub
110759	Ricotta Cheese "Caseificio Sassano" 1.8kg		2 x 1.8kg	Tub
106665	Straciatella "Caseificio Sassano" 150gm		16 x 150gm	Pack
107152	Straciatella "Caseificio Sassano" 1kg		2 x 1kg	Kg



**MOZZARELLA**

Item #	Description		Carton	UOM
107106	Mozzarella di Bufala Campana DOP 250gm		12 x 250gm	Pc
112521	Mozzarella Bocconcini 200gm		10 x 200gm	Tub
106448	Mozzarella Cherry 8-9 gm 1kg		2 x 1kg	Kg
111716	Mozzarella Fior di Latte 100gm		20 x 100gm	Pc
	Nodini 4 x 25gm		10 x 200gm	Tub
110439	Treccia / Braid 250gm		10 x 200gm	Tub

**SEMI SOFT**

106505	Gorgonzola Mild 200gm		8 x 200gm	Pc
106508	Stracchino ±250gm (MOQ 8 pcs)		8 x ±250gm	Kg
107211	Tomino da Padella 100gm (MOQ 12 pcs)		12 x 100gm	Kg

**SEMI HARD DOP CHEESES**

112167	Caciocavallo Silano ±1.8kg		2 x ±1.8kg	Kg
109125	Montasio ¼ Wheel ±1.5kg		1 x ±1.5kg	Kg





The company Ca. Form was born from the passion for dairy products that has been handed down in the Chiomento family for generations. The headquarters of the company is located at the foot of the Asiago Plateau, a land that has always been devoted to breeding and cheese production.

It was July 1887 when they began the construction of the Dairy company, which will be inaugurated in January 1888. For the processing of milk were adopted machines of the latest invention, from which were obtained products such as butter, fatty cheese, semi-fat, low-fat (sweet or salty), morlacco and ricotta. Since then, our Dairy company has continued to process milk with love and passion, obtaining new products and ever better quality results, also thanks to the continuous renewal of the plants.






## CHEESE ASSORTMENT

Item #	Description	Carton	UOM
107444	<b>Italian Cheese Selection Tray</b> <i>Choose among 23 types of artisan cheeses below</i>	MOQ 1kg	Kg
#	<b>Cow's MILK</b>	Texture	Shelf Life
1	<b>Asiago Fresh DOP 300gm</b> Aged less than 4 months Delicate, semi-cooked cow's milk cheese. It is characterized by a creamy yellow colour and diffused holes and uniform.	Semi Soft	60 days
2	<b>Asiago Mezzano DOP 150gm</b> Aged more than 4 months The Asiago Mezzano, aged 6/10 months is spicier, of which it maintains the characteristics.	Semi Hard	60 days
3	<b>Asiago Vecchio 150gm</b> Aged more than 10 months With a fresh and soft taste, the peculiarity of this cheeses is the sweet taste of milk. The slightly convex outer crust hides a soft interior.	Hard	60 days
4	<b>Montasio DOP 150gm</b> Fresh Montasio is characterized by a sweet, soft and delicate flavour. It has a compact texture, with a straw yellow colour.	Hard	60 days
5	<b>Toma Piemontese DOP 150gm</b> Creamy, smooth, full flavour. The colour varies from white to straw yellow with aging.	Semi Soft	60 days
6	<b>Bra Tenero DOP 150gm</b> Fully fat cheese, aged 45 days.	Semi Soft	60 days
7	<b>Provolone DOP 150gm</b> Aged minimum 4 months Relatively fresh stretched curd cheese, with a smooth and tender outer cylindrical rind that internally encloses a compact paste. Mild taste, good on sandwich.	Semi Soft	60 days

#	Cow's MILK	Texture	Shelf Life	
8	<p><b>Fior di Tartufo 300gm</b> This Tartufo Cacio has a harmonious flavour with scent of truffle. The paste has a straw colour while the taste is delicate and pleasant.</p>	Semi Soft	60 days	
9	<p><b>Gorgonzola Dolce 200gm</b> The washed and wrinkled external crust is perforated to allow the entry of air, a fundamental element for the formation of the internal bluish green marbling.</p>	Soft Blue	45 days	
10	<p><b>Caciotta 400gm</b> A short aged fresh cheese, made with pasteurized cow's milk and with the irresistible taste of freshly milked milk. Its flavour is sweet and delicate.</p>	Soft	60 days	
11	<p><b>Biancomaso 700gm</b> Flowered rind cheese with a lactic and slightly savoury flavour. The white paste is soft and creamy..</p>	Soft	40 days	
12	<p><b>Ricotta Affumicata (Smoked Ricotta) 330gm</b> Cheese with a yellow brown external colour and a firm consistency. The taste is sweet and light with a smoky aftertaste.</p>	Semi Hard	65 days	
13	<p><b>Formaggio Norcia Al Peperoncino (Chilli) 330gm</b> Lightly washed smooth rind, thin straw yellow colour, with chunks of chilli.</p>	Semi Soft	60 days	
14	<p><b>Formaggio Norcia Alle Noci (Nuts) 330gm</b> Lightly washed smooth rind, thin straw yellow colour, with pieces of nuts.</p>	Semi Soft	60 days	
15	<p><b>Formaggio Norcia Al Pepe (Pepper) 330gm</b> Lightly washed smooth rind, thin straw yellow colour, with pieces of black pepper.</p>	Semi Soft	60 days	
16	<p><b>Sinfonie Al Prosecco 400gm</b> Refined in Prosecco. Outer crust is tender and clear, with a semi-hard paste. Straw yellow in colour.</p>	Semi Hard	60 days	
17	<p><b>Sinfonie Al Vino Rosso 400gm</b> Ripened with red wine. Dark crust. Pale yellow paste, rich fruity taste.</p>	Semi Hard	60 days	
#	ORGANIC, LACTOSE FREE, VEG RENNET	Texture	Shelf Life	
18	<p><b>Dolcesole Bio 150gm</b> Aged 20 to 40 days Similar to Asiago fresh cheese. Made from simple and genuine ingredients of organic origin.</p>	Semi Soft	60 days	





## CHEESE ASSORTMENT

#	GOAT'S MILK	Texture	Shelf Life	
19	<p><b>Tuttocapra Piroletta 280gm</b> White paste with soft and creamy consistency. Excellent on its own or as an accompaniment with raw or cooked vegetable.</p>	Soft	30 days	
20	<p><b>Rossina 300gm</b> Goat cheese from the Sadrinia hills. The compact and crumbly whitish paste accompanies a typical and characteristic flavour.</p>	Hard	90 days	
<b>SHEEP'S MILK</b>				
21	<p><b>Pecorino Toscano DOP 150gm</b> Flowered rind cheese with a lactic and slightly savoury flavour. The white paste is soft and creamy.</p>	Semi Hard	60 days	
22	<p><b>Pecorino Pepe 500gm</b> Sheep cheese with pepper.</p>	Semi Hard	90 days	
23	<p><b>Pecorino Peperoncino 500gm</b> Sheep cheese with chilli. Harmonious contrast of taste resulting in an interesting taste experience.</p>	Semi Hard	90 days	

Since 1994, Quorum the Spanish Fine Cheese Company is a Spanish cheese manufacturers' association aimed at preserving and supporting the traditional art of Spanish cheese making. Quorum provides a large range of internationally awarded Spanish cheeses carefully manufactured in the different regions of Spain combining tradition, modern technology and the best milk from local breeds.



## COW'S MILK

Item #	Description	Carton	UOM
104744	<p><b>Mahon DOP ±1kg</b></p> <p>Mahón PDO is ripened in underground caves for at least 60 days and has a bold, magnificent flavour that could never be called mild. The yellowish-orange rind conceals a soft, slightly salty and decidedly spicy interior.</p>	4 x ±1kg 	Kg
104755	<p><b>San Simon DOP (Birch Smoked) ±1kg</b></p> <p>It is a semi-soft rather elastic paste cheese with a hard, smooth, birch-smoked rind. Aged for two to four weeks, it is lightly pressed and gently smoked for two weeks after leaving the mold. It has a conical shape and a full but not extreme flavour. Buttery and sweet in the mouth with a smoky aftertaste from mild to piquant.</p>	4 x ±1kg 	Kg

## GOAT'S MILK

110478**	<p><b>Garrotxa 1 month (Natural Blue Greyish Rind) ±350gm</b></p> <p>Garrotxa cheese has a natural blue-greyish mold rind, due to the extremely humid climate of the area where it is produced. The texture is buttery and creamy and its soft paste is of an intense white. It has a unique mild and long lasting taste, slightly sweet and lactic, balanced and not too goaty. Garrotxa has a mild aroma of nuts and mushrooms.</p>	15 x ±350gm 	Kg
104753	<p><b>Cabra al Romero 2-3kg (Rosemary Coated Goat Cheese)</b></p> <p>A cheese with an extraordinary and long bouquet and unique creaminess. Rosemary is added by hand, giving the cheese an aroma reminiscent of the rural and mountain world. Cured for about four months, the paste is dense, firm and pale enriched with rosemary and has a complex flavour.</p>	4 x 2-3kg 	Kg
111202	<p><b>Murcia al Vino DOP 250gm</b></p>	14 x 250gm	Pc
104752	<p><b>Murcia al Vino DOP ±2kg (Wine Cured Goat Cheese)</b></p> <p>Murcia al Vino cheese P.D.O. is a very popular cheese. It has a burgundy colour rind and a strong winy bouquet because it is soaked in local red wine. Its paste is of an intense white color with a creamy, dense elastic texture and a mild flavour. It is rich in content, fine and creamy, fruity with an elegant flavour of goat's milk.</p>	2 x ± 2kg  	Kg

**GOAT'S MILK**

Item #	Description	Carton	UOM
111509	<p><b>Goat Cheese with Paprika Villavieja 250gm</b>                      Made from pasteurized Murciano goat milk and then coated with paprika, this cheese has a very creamy, semi-soft texture and a nice aftertaste of sweet paprika. It is ripened for 30-45 days and has a low salt content.</p>	14 x 250gm	Pc



**SHEEP'S MILK**

110477**	<p><b>Idiazabal PDO Smoked Ardie 4-6 months ±1kg</b>                      Idiazabal P.D.O. is slowly ripened and naturally smoked with beech or cherry wood. The rind is closed, smooth and waxy, without mould and of a yellow-beige color in non-smoked cheeses and an ochre color in smoked cheeses. A matured rich cheese with a perfume bouquet and rich, buttery flavour.</p>	6 x ±1kg	Kg
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104746	<p><b>Manchego DOP Gran Valle de Montecelo 6 months 250gm</b>                      Cured Manchego Cheese (6 months) has a more developed and prolonged taste. Balanced and pleasant notes appear while the cheese is crumbled in the mouth.</p>	12 x 250gm	Pc
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104745	<p><b>Manchego DOP Gran Valle de Montecelo 9-12 months ±3kg</b>                      Aged Manchego Cheese (9-12 months) develops more nuances of aroma and flavor, becoming developed and strong, zesty and exuberant while its texture is a little bit dry and crunchy due to the crystallization of fat drops.</p>	2 x ±3kg	Kg
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112950	<p><b>Sheep Cheese with White Italian Tartufo 200gm</b></p>	8 x 200gm	Pc
109659	<p><b>Sheep Cheese with White Italian Tartufo ±3kg</b>                      This cheese surprises by its exoticism and aroma, with a totally exceptional and unique flavor. made from pasteurized sheep's milk and a minimum maturation of 105 days, this cheese has firm and compact paste, with small eyes distributed with dark streaks.</p>	2 x ± 3kg	Kg



111510	<p><b>Sheep Cheese Portion 250gm</b>                      Bonvallis sheep cheese is made from pasteurized or raw sheep milk in the region of Castilla y Leon, a major producer of cheeses in Spain. It has a pleasant and delicious bouquet, which is tangy and fruity, with a pleasantly salty finish.</p>	12 x 250gm	Pc
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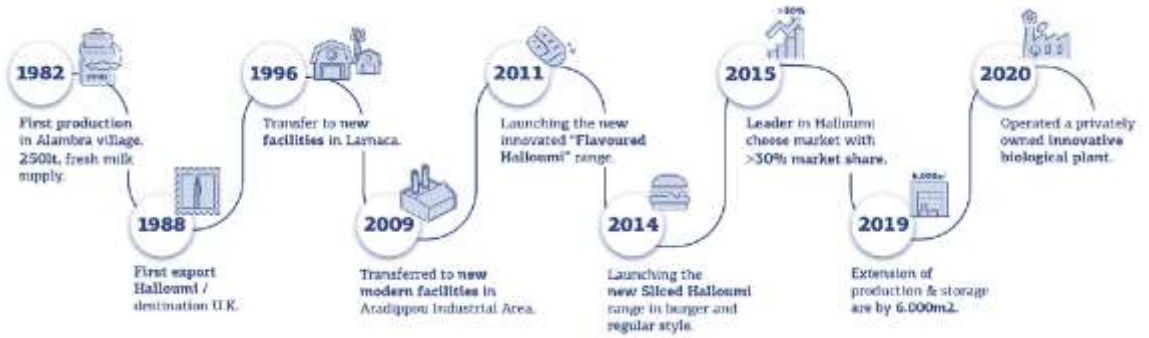
**TRES MILK**

110479**	<p><b>Castellano 4-5 months ±1kg</b>                      A semi-soft cheese, slightly creamy, with a rich flavour and tartness. Unique taste due to the elaboration process involving a mixture of cow, sheep and goat milk. Hard rind with an embossed basket pattern.</p>	6 x ±1kg	Kg
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The company was founded by Chairman Glyn Woolley in Corsham, Wiltshire. Coombe Castle has been export great tasting British and Irish dairy products across the world. Working with some of the UK's leading cheesemakers, the range has grown to include a vast variety of Coombe Castle brand and award winning partner brand cheeses.

Item #	Description	Carton	UOM
110808	<b>Blue Stilton 150gm</b> <b>Blue Stilton Wheel ± 2kg</b> Stilton's unique appearance, with magical blue veins radiating from the centre, is matched by its rich tangy flavour and smooth texture – certainly earning its title as the King of Cheese!	12 x 150gm	Pc
110809		2 x ± 2kg	Kg
			
110811	<b>Double Gloucester 200gm</b> Orange in colour, it has a firm body, although not as firm as a Cheddar. Its close and creamy texture and mellow flavour result in a delicious cheese, with a zesty tang on the finish.	12 x 200gm	Pc
			
110813	<b>Red Leicester 200gm</b> Famous for its distinctive deep red colour which comes from the addition of annatto to the cheese. Typically aged for between 3 and 6 months, its nutty taste and firm texture make it one of the most loved cheeses.	12 x 200gm	Pc
			
110805	<b>Mature White Cheddar 200gm</b> <b>Mature White Cheddar ±5kg</b> A firm, smooth bodied, full flavoured mature cheddar which has been graded for texture and taste. This delivers a nice sharp bite and is aged for up to 12 months.	12 x 200gm	Pc
110807		4 x ± 5kg	Kg
			
110802	<b>Mild Coloured Cheddar ±5kg</b> This mild cheddar is typically aged for 3 months to produce a young cheese with a subtle creamy taste, and a buttery smooth texture.	4 x ±5kg	Kg
			
110806	<b>Oakwood Smoked Cheddar ±2kg</b> Matured to perfection for 12 months and smoked over oak chips for several hours, resulting in a smoulderingly delicious Oakwood Smoked Cheddar. The smoking process is performed with great intricacy and attention to ensure that the cheese is imbued with the right amount of smoky flavour.	2 x ±2kg	Kg
			
110804	<b>Dorset Drum Matured Cheddar Wheel Black Wax ±2kg</b>	2 x ±2kg	Kg
110803	<b>Dorset Drum Matured Cheddar Block ±2kg</b> Made on a farm in Dorset using milk from herds that graze on the lush, green pasture. Made to a unique recipe, using traditional handmade methods, Dorset Drum is a mature Cheddar with a full depth of flavour.	2 x ±2kg	Kg
			
110814**	<b>Devon Cream English Clotted Cream 170gm</b> <b>Devon Cream English Clotted Cream 454gm</b> This clotted cream is silky smooth, indulgently creamy and deliciously thick. Perfect spread thickly over a warm scone with a dollop of strawberry jam. Why not also try with fresh strawberries, berries or on pies as an indulgent alternative to whipped cream.	12 x 170gm	Jar
110815		6 x 454gm	Jar
			



Item #	Description	Carton	UOM
11297	<p><b>Feta Cheese 200gm</b></p> <p>The famous white brined cheese of Greece which is made with fresh pasteurized sheep's and goat's milk and salt. Pure ingredients and long maturity under perfect conditions, give this Feta Cheese the exceptional rich taste that it has.</p>	12 x 200gm	Pc
	  		
112296	<p><b>Halloumi Cheese 225gm</b></p> <p>A traditional cheese of Cyprus, it is a semi hard cheese and produced by a mixture of cow, sheep and goat milk. Dried mint is added and preserved in salty water. Halloumi Cheese can be grilled, fried, grated on pasta, or can be used in salads and omelette or even just enjoy it fresh.</p>	12 x 225gm	Pc
	  		

## SWISS CHEESES

Item #	Description	Carton	UOM
105076	<p><b>Swiss Gruyere Cheese ±2.5kg</b></p> <p>Gruyère is known for its rich, creamy, salty and nutty flavour. Its flavour varies depending on age: Young Gruyère has pronounced creaminess and nuttiness, while older Gruyère has developed an earthiness that is a bit more complex.</p>		Kg
110595**	<p><b>Tete de Moine ±900gm (MOQ 1 Ctn)</b></p> <p>Made of raw cow's milk, this semi-hard cheese has a dense texture and a seriously intense, fruity flavour.</p>	4 x ±900gm	Kg




Passionate about cheese and not just any cheese, Montefiore Australia takes pride in creating the very highest quality Italian-style cheese for the Australian market. Their cheese features the finest in fresh ingredients and is made according to time-honoured Italian recipes. The combination of nutrition, texture and taste are testament to their commitment to producing only the very best.

Item #	Description	Carton	UOM
104372	<p><b>Mascarpone 250gm</b></p> <p>Traditional Italian soft cheese. Ideal for desserts and savoury dishes.</p>	6 x 250gm	Tub
104374**	<p><b>Mozzarella Fiorello (Pear) 400gm</b></p> <p>Classic Italian clear &amp; soft curd. Sweet and fresh flavour, ideal for pizza.</p>	12 x 400gm	Pc

Quorum offers a wide range of cheese accompaniments: traditional Spanish products that pair perfectly with cheese and strengthen its flavour and boost its sales, such as Dry Fruit Cakes, Olive Oil Tortas, Marcona Almonds and Quince Paste.



<p>Fig &amp; Almond Cake 250gm Ctn: 12 x 250gm 104756</p>  <p>High content of fiber, calcium and iron, low levels of saturated fat and a very low salt content. No additives or preservatives and gluten-free.</p>	<p>Date &amp; Walnut Cake 250gm Ctn: 12 x 250gm 104757</p>  <p>Handcrafted traditional mix of natural dates and walnuts, a healthy snack to combine with cheese or eat on its own at any time of the day.</p>	<p>Quince Paste 240gm Ctn: 18 x 240gm 104772</p>  <p>A sweet thick jam that is typically served as a dessert, sliced on a wedge of a Spanish cheese. Free of preservatives.</p>
<p>Picos Tapas Breadsticks 150gm Ctn: 18 x 150gm 104770</p>  <p>This traditional and very popular product is completely natural and made exclusively with local extra virgin olive oil. The breadsticks combine perfectly with any type of cheese, ham, pâté, foie gras and even with sweets.</p>	<p>Picos Tapas Breadsticks 250gm Carton: 18 x 250gm 104771</p>  <p>This traditional and very popular product is completely natural and made exclusively with local extra virgin olive oil. The breadsticks combine perfectly with any type of cheese, ham, pâté, foie gras and even with sweets.</p>	<p>Quince Paste 1.5kg Ctn: 4 x 1.5kg 104773</p>  <p>Quince paste is a sweet thick jam that is typically served as a dessert, sliced on a wedge of a Spanish cheese. Free of any preservative.</p>

Tortas' all natural recipe remains traditional and they are still made by hand, resulting in the characteristic shape and delicate texture of this unique cracker. These sweet and delicate crackers are essential in the Spanish gastronomic culture and are consumed with coffee or tea and combined with cheese, especially with blue cheeses.

104766	Tortas Olive Oil 180gm	10 x 180gm
104767	Tortas Fine Herbs 180gm	10 x 180gm
104768	Tortas Orange Peel 180gm	10 x 180gm



Marcona Almonds Fried Salted 5kg  
3QI0999-21

On indent,  
subject to  
price quote



Bonvallis Marcona almonds are greatly appreciated due to their crunchiness, smoothness and sweetness and are frequently consumed fried and salted. Marcona almonds have a protein content of 20% and are an excellent source of fiber, vitamin E, vitamin B2, magnesium and manganese. They pair wonderfully with any kind of cheese, beer and wine and are ideal at any time of the day.