

Semi soft cheese is produced after milk has coagulated and the curds are cut into forms which then are placed into molds and pressed. The cheese molds are placed into caves to age for 5 weeks to 3 months.

code	Product	Domestic	origin	type	case / wt	sold by
311	Bel Paese, Wheel - Galbani		USA	Cow	1/5lb	pc
1287	Blue Cheese, Wheel, Sorrento		USA	Cow	1/7lb	pc
396	Blue Cheese, Wheel, Maytag		USA	Cow	8/4.5lb	lb
2115	Blue Cheese, Crumbled in Bag, Sorrento		USA	Cow	4/5lb	pc
318	Gorgonzola, Wheel, Sorrento		USA	Cow	1/6.5lb	pc
1217	Gorgonzola, Wheel, Stella		USA	Cow	1/7lb	pc
1228	Havarti, Plain , Loaf		USA	Cow	1 / 9 lb	pc
1221	Havarti, Dill Loaf		USA	Cow	1 / 8.5 lb	pc
377	Monterey Jack, Loaf		USA	Cow	1/10lb	pc
378	Monterey Jack Shredded, bag - Sorrento		USA	Cow	6/5lb	pc
369	Muenster, Loaf - McAdams		USA	Cow	6/6lb	pc
374	Pepperjack Cheese, Loaf - Cabot		USA	Cow	1/10lb	pc
351*	Pepperjack Cheese, Loaf - Sliced		USA	Cow	4/2.5lb	cs
code	Product	Imported	origin	type	case / wt	sold by
336	Blue Cheese, Wheel		Denmark	Cow	1 / 7 lb	pc
300*	Cabrales - Valdeon, Wheel		Spain	Cow	1/6 lb	pc
1254	Cacciota, W/Truffle, Wheel		Italy	Cow	6/1.3 lb	pc
328	Cambozola, Wheel		Germany	Cow	2 / 5 lb	pc
1295*	Cashel Blue, Wheel		Ireland	Cow	2 / 3 lb	pc
1211*	Drunken Goat, Wheel		Spain	Goat	2 / 5 lb	pc
1286	Fontina, Wheel		Denmark	Cow	1 / 15 lb	pc
1223*	Fourme D'Ambert, Log		France	Cow	2 / 4 lb	pc
302	Gorgonzola Dolcelatte, Quarter Wheel		Italy	Cow	4/3 lb	pc
326	Port Salut, Wheel SAFR		France	Cow	2 / 5 lb	pc
327	Roquefort, 1/2 Wheel - Societe Bee		France	Cow	4 / 3 lb	pc
337	Saga Blue, Wheel		Denmark	Cow	2 / 3 lb	pc
331	Stilton, Half Wheel		England	Cow	1 / 10lb	pc
1234*	St. Nectaire, Wheel		France	Cow	2 / 4 lb	pc
313*	Taleggio, Wheel		Italy	Cow	1 / 5 lb	pc

*Special order only, freight charges may apply separately