

Cheese

Soft Ripe - Semi Hard

Soft ripe cheeses have been exposed to molds so they ripen from the rind inward. They are often spread on bread or crackers to be served as snacks. They're usually not used for cooking. Most soft cheeses should be used within a few days of purchase—they spoil faster than firmer cheeses.

| code | Product | Domestic | origin | type | case / wt | sold |
|-------|--|----------|--------|-----------|-------------|------|
| 308 | Brie Cheese, Wheel - President | | USA | Cow | 2/1 kilo | pc |
| 2206 | Camembert, squares, Hudson Valley (w/cow's milk) Old Chatham | | USA | Sheep | 12/5oz | cs |
| code | Product | Imported | origin | type | case / wt | sold |
| 309 | Brie, 60% , Wheel | | France | Cow | 1 / 2.2 lb | pc |
| 303* | Brie, Tin | | France | Cow | 12 / 4.5 oz | cs |
| 1323 | French Camembert ,Wheels | | France | Cow | 12 / 8 oz | cs |
| 1305* | Cremont ,Wheels, in crate (Double Cream) | | USA/ | Cow/Goat | 6 / 5 oz | cs |
| 1288 | Delice De Jura, Wheel (Reblechon Type) | | France | Cow | 6/1 lb | pc |
| 1201* | Epoisse, Wheel | | France | Cow | 6 / 9 oz | pc |
| 1204* | Explorateur, Wheel | | France | Cow | 6 / 8 oz | cs |
| 398* | La Tur, Wheel | | Italy | Cow/Goat/ | 6 / 8 oz | cs |
| 1202* | Pont L'Eveque, Square | | France | Cow | 6 / 8 oz | cs |
| 1333* | Robiolina, Fresh, 12 Cubes per Tray | | Italy | Cow | 12 / 3.5 oz | cs |
| 1237 | Soignon Bucheron, Log | | France | Goat | 2 / 2.21 lb | pc |
| 329 | St. Andre, Wheel | | France | Cow | 1 / 4 lb | pc |

Semi hard cheeses are pressed longer than semi soft cheese to remove moisture. Most of these cheeses are great for snacks and sandwiches, and many can be cooked without becoming rubbery or oily. They tend to have a longer shelf life than softer cheeses. Many can last about 1-2 months in the refrigerator if the package isn't opened, 3-4 weeks if opened, and 2 weeks if sliced.

| code | Product | Domestic | origin | type | case / wt | sold |
|-------|--|----------|-------------|-------|------------|------|
| 366 | Cheddar, Lb Loaf Mild Yellow , Sommermaid | | USA | Cow | 1/10.7lb | pc |
| 340 | Cheddar, Loaf Sharp Yellow, Land O Lakes | | USA/NY | Cow | 1/10lb | pc |
| 368 | Cheddar Shredded, bag Yellow - Sorrento | | USA | Cow | 6/5lb | pc |
| 372 | Cheddar - Monterey Jack Mix, Shredded - 5 Lb bag, Sorrento | | USA | Cow | 6/5/lb | pc |
| 350 | Cheddar, Sliced Sharp Yellow, Kraft | | USA | Cow | 4/5lb | pc |
| 2121 | Cheddar, Loaf, Sharp White 1 Yr - Grafton Village | | USA | Cow | 1/10 Lb | pc |
| 367 | Cheddar, Loaf Sharp White - Land O Lake | | USA/NY | Cow | 1/10.7 Lb | pc |
| 333 | Cheddar, 1/2 Wheel Midget Black Wax Mild Yellow, Kellers | | USA | Cow | 2/5.5 Lb | pc |
| 1209 | Cheddar, Yellow, Loaf Colby Longhorn | | USA | Cow | 1/13.5 Lb | pc |
| 360 | Dry Jack Cheese, Wheel - Sonoma Vella | | USA | Cow | 1/8 Lb | pc |
| 1431* | Holmboldt Fog, Vegetable Ash, Wheel | | USA | Goat | 1/5lb | pc |
| code | Product | Imported | origin | type | case / wt | sold |
| 1372 | Cahill Porter, Loaf | | Ireland | Cow | 1 / 5 lb | pc |
| 343* | Cheddar, Black Diamond , Loaf | | Canada | Cow | 2 / 5 lb | cs |
| 1290* | Cheddar, Dubliner , Block | | Ireland | Cow | 2 / 5 lb | pc |
| 1285 | Comte, 1/8 Wheels | | France | Cow | 1 / 18 lb | pc |
| 1289 | Edam, Log | | Holland | Cow | 2 / 6 lb | pc |
| 352* | Idiazabal, Wheel | | Spain | Sheep | 2 / 7 lb | pc |
| 1222 | Jarlsberg, Loaf | | Norway | Cow | 2 / 12 lb | pc |
| 301 | Manchego, Wheel | | Spain | Sheep | 2 / 7.5 lb | pc |
| 395* | Morbier, Wheel | | France | Cow | 1 / 8 lb | pc |
| 319 | Gouda, Red Wax, Wheel | | Holland | Cow | 1 / 9 lb | pc |
| 316 | Gouda, Smoked, Loaf | | Holland | Cow | 4/6 lb | pc |
| 1240* | Tete de Moine, Wheel | | Switzerland | Cow | 4 / 1 lb | pc |

*Special order only, freight charges may apply separately