

# Cheese

## Semi Soft

**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	origin	type	case / wt	sold by
311	Bel Paese, Wheel - Galbani	USA	Cow	1/5lb	pc
1287	Blue Cheese, Wheel, Sorrento	USA	Cow	1/6lb	pc
396	Blue Cheese, Wheel, Maytag	USA	Cow	8/4lb	lb
2115	Blue Cheese, Crumbled in Bag, Sorrento	USA	Cow	4/5lb	pc
318	Gorgonzola, Wheel, Sorrento	USA	Cow	1/8lb	pc
1217	Gorgonzola, Wheel, Stella	USA	Cow	1/7lb	pc
1228	Havarti, Plain , Loaf	USA	Cow	1 / 8 lb	pc
1221	Havarti, Dill Loaf	USA	Cow	1 / 9 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
361*	Blue, The Roaring Forties	Australia	Cow	1 / 2.4 lb	pc
336	Blue Cheese, Wheel	Denmark	Cow	1 / 6 lb	pc
300*	Cabrales - Valdeon, Wheel	Spain	Cow	2/5lb	pc
1254	Cacciota, W/Truffle, Ball	Italy	Cow	6/1lb	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 / 17 lb	pc
1223*	Fourme D'Ambert, Log	France	Cow	2 / 4.5 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	France	Cow	4 / 3 lb	pc
337	Saga Blue, Wheel	Denmark	Cow	2 / 2.25 lb	pc
1224*	Scamorza, cylinder	Italy	Cow	15/11 oz	cs
1225*	Scamorza, cylinder - Smoked	Italy	Cow	15/11 oz	cs
331	Stilton, Half Wheel	England	Cow	2 / 7 lb	pc
1234	St. Nectaire, Wheel	France	Cow	3 / 4 lb	pc
313*	Taleggio, Wheel	Italy	Cow	2 / 4 lb	pc



\*Special order only, freight charges may apply separately