

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	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
390	Brie, 60% , Wheel	France	Cow	1 / 2.2 lb	pc
303	Brie, Tin	France	Cow	12 / 4.5 oz	cs
1323	Camembert ,Wheels, Chatelain	France	Cow	12 / 8 oz	cs
1201*	Epoisse, Wheel	France	Cow	6 / 9 oz	pc
1204*	Explorateur, Wheel	France	Cow	6 / 8 oz	cs
1431*	Holmboldt Fog, Vegetable Ash, Wheel	France	Goat	1/5lb	pc
398*	La Tur, Wheel	Italy	Cow/Goat/Sh	6 / 8 oz	cs
325*	Manouri, Loaf - Krinos	Greece	Shp/Goat	4 / 2 Kilo	pc
1203*	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 / 4.5 lb	pc
306*	Tetilla, Round	Spain	Cow	4 / 2 lb	pc



Brie Cheese, Wheel

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.

366	Cheddar, Lb Loaf Mild Yellow , Sommermaid	USA	Cow	1/10.7lb	pc
1327*	Cheddar Loaf Mild White - Cabot	USA	Cow	1/10lb	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
375*	Cheddar, Brick White - Cabot	USA	Cow	24/4 oz	cs
1211	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 Lb	pc
360	Dry Jack Cheese, Wheel - Sonoma Vella	USA	Cow	1/8 Lb	pc
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	2 / 11 lb	pc
1305*	Cremont ,Wheels, in crate (Double Cream)	USA/Vermont	Cow/Goat	6 / 5 oz	cs
1289	Edam, Log	Holland	Cow	2 / 5 lb	pc
1425*	Garrotxa, Wheel	Spain	Goat	1 / 2.21 lb	pc
1297*	Haloumi ,	Greece	Sheep	12/8 oz	cs
1378*	Huntsman, Wheel	England	Cow	1 / 6 lb	pc
352*	Idiazabal, Wheel	Spain	Sheep	2 / 7 lb	pc
1222	Jarlsberg, Loaf	Norway	Cow	2 / 12 lb	pc
389*	Sage Derby, Wheel	England	Cow	1 / 9 lb	pc
301	Manchego, Wheel	Spain	Sheep	2 / 6 lb	pc
395*	Morbier, Wheel	France	Cow	1 / 13 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 / 2 lb	pc

*Special order only, freight charges may apply separately

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