



## Hand-Crafted Cheeses

### Burrata

Burrata is a small ball of fresh mozzarella that has been stuffed with a mixture of heavy cream and mozzarella curd. The result is a rich, creamy cheese with an even softer center that oozes out when the cheese is cut. 12/4oz balls.



### Point Reyes Blue Cheese

A creamy, full flavored Blue cheese made from Grade A raw milk from a closed herd of Holstein cows that graze on the certified organic, green pastured hills that benefit from coastal fog and the salty Pacific breezes. 6.5lb

### Laura Chenel Cabecou

Aged, nutty-flavored buttons marinated with herbs in California olive oil. It is creamy, yet firm enough to be easy to handle. 1.85lb jar



### Vella Dry Jack Cheese

This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and soufflés.

Delicious shredded on pasta, soups or tacos. Can also be added to casseroles and enchiladas. 8lb wheel.

### Fresh Mozzarella

It is smooth, mild, and slightly sweet/sour with a distinct milk flavor. The texture is creamy and much softer than mass-processed mozzarella. Ovaline 3lb tub, 12/4oz balls



### Farmstead Cheeses



We offer a variety of farmstead cheeses produced by local family farmers who use sustainable farming practices and maintain a hormone free herd that grazes freely on organic green pasture. Goat and cow's milk, raw and pasteurized, fresh and aged are all represented. In addition to our growing variety of farmstead cheeses, we also offer:

- Jack/Cheddar Shredded Mix-5lb
- Cotija-10oz
- Queso Fresco-10oz
- Oaxaca-10oz
- Parmesan, Grated or Shredded-5lb
- Pepperjack-5lb
- Cheddar, Shredded-5lb
- Mozzarella, Block-6lb
- Mozzarella, Shredded-5lb
- Jack, Shredded-5lb
- Cream Cheese-3lb block
- Swiss, Block-8lb
- Swiss, Sliced-5lb
- Blue Cheese Crumbles-5lb
- American, Sliced-5lb
- Provolone-6lb
- Fresh Mozzarella Curd-20lb Case
- Fresh Mozzarella Curd-5lb
- White Cheddar, Block-10lb
- Sharp Cheddar, Block-10lb
- Gruyere (Natural)-5lb

Call 916-446-8918 today for pricing and availability

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# Sierra Nevada Cheese Company

## *Chevre*

The most recognized type of goat cheese, this chevre has smooth texture, fresh flavor and a tangy, citrus finish. 2.2# Log



## *Goat Feta*

An excellent version of this traditional Mediterranean brine-cured cheese. The cheese is semi-firm, compact and not as salty as most European versions. 5lb Loaf

## *Bianca Aged Goat Cheddar*

Aged for over 6 months, this semi-soft cheese offers a cheddar like quality with creamy smooth texture and a complex nutty flavor; excellent for a cheese board. 5lb Loaf



## *Organic Farmhouse White Cheddar*

Mild yet has a full-bodied, authentic flavor, and a creamy, buttery texture; an excellent melting cheese. 2/5lb case

## *Gina Marie Cream Cheese*

Gina Marie cream cheese is made with three ingredients-fresh milk, cream and sea salt. Light, fluffy texture and fresh creamy flavor. 2.5lb chub



## *Organic Smokehouse Jack*

Ultra-creamy texture and great for adding a smoky, bacon-like flavor to your sandwich, burger, mac n cheese or vegetarian dish. Perfect for melting. 3lb wheel

## *Local, Artisan Cheese*



Ben and John, owners of Sierra Nevada Cheese Company, discovered they had a common interest in making the best quality artisan cheeses using traditional methods, while working together at the Gregersen's family creamery, Foothill Home Dairy, a Sacramento landmark for over 40 years. Ben and John first introduced their cheese products to various local farmers markets. Market demand increased quickly, and soon their cheeses were sought out by local retail stores. In 2003, the company's successful growth allowed them to relocate their creamery 100 miles north of Sacramento to Willows, CA, where they are located today. Ben and John are both hands-on owners and operators of Sierra Nevada Cheese Company. Their mission is to provide their customers with the highest quality product using only the most wholesome milk, free of added hormones, preservatives, stabilizers, gums, and nothing artificial... just great cheese. Ben and John have 50 years of combined experience and they have never wavered from the industry and their own standards.

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