



A TRADITION OF EXCELLENCE

Our passion for excellence starts with all-natural ingredients including the best milk from local Wisconsin family farms. This dedicated milk supply is shipped directly to local Grande facilities where our skilled artisans use a combination of time-honored techniques along with the latest technology to craft fine Italian cheeses. This process means our cheeses consistently deliver optimum flavor, yield and melt each and every time.

The extra care we put into producing our product results in unforgettable dining experiences for your customers...and it is those memories that will keep them coming back for more.

From our line of premium products to tools to help you build your business, Grande is committed to helping you with industry insights, menu innovation and marketing strategies that will drive your success. Our Grande Sales Associates recognize the challenges and you can count on Grande for service and support - day in, day-out.

BUILD YOUR BUSINESS

Grande offers the following tools to help you build your business.

Portion Cups Measure for success with portion cups that provide you accurate measurements to help manage your food costs and ensure consistency across every pie.

CARES Program We stand firm in our commitment to always deliver the highest quality cheeses. Grande quality is guaranteed.

100 Percenter Program When you commit to using 100% Grande cheeses on your pizza, you gain access to exclusive promotional programs and resources designed to grow your business.

Solutions @ Work® Solutions @ Work delivers proven results in creating impactful, customizable menu designs and direct mail programs that grow your business among new and existing customers alike.

Menu Cost Analysis When you use quality ingredients, you can charge accordingly. Understanding how much each dish costs you is an important step in maximizing your profits.



WWW.GRANDECHEESE.COM

ADVOCATE OF THE INDEPENDENTS™
Your success is our only goal and our Grande Sales and Marketing Associates are always on hand, ready to serve and assist you. We understand your goal is to build a successful business. Our goal is to provide you with products and business solutions to help you succeed.

For more information, call our customer-only hotline at **1-800-8-GRANDE (1-800-847-2633)**, contact your local Grande Sales Associate or register and log in to our website at www.grandecheese.com.



Products that will differentiate you from the competition



GRANDE PRODUCT GUIDE



MOZZARELLA & PROVOLONE CHEESES



MOZZARELLA Available in loaf, shredded or diced

MOZZARELLA—PART SKIM

- Creamy white with a delicate dairy flavor
- For use in a variety of applications across your entire menu

MOZZARELLA—WHOLE MILK

- Creamy white with a rich dairy flavor
- For use in a variety of applications across your entire menu



BLENDS Available in shredded or diced

EAST COAST BLEND*

- 50% Whole Milk and 50% Part Skim Mozzarella
- Unique flavor customers love, without the labor

MOZZARELLA PROVOLONE MILD BLEND

- A mild blend of Part Skim Mozzarella and Provo•Nello® Provolone
- Subtly distinguishes your dishes with a nutty, buttery flavor while allowing other flavors to shine

MOZZARELLA ASIAGO BLEND

- Combines the flavors of Part Skim Mozzarella and Asiago

- It's delicate, earthy flavor with fresh buttery notes makes it ideal for pizza, pastas, salads and sandwiches

MOZZARELLA CHEDDAR BLEND

- A mix of Part Skim Mozzarella, White Cheddar and a hint of Provolone
- Distinct, delicious flavor makes your dishes stand apart from the competition

50/50 BLEND

- Combines the rich flavors of Part Skim Mozzarella and Provo•Nello® Provolone
- Great for giving your signature dishes extra flavor



PROVOLONE

- Smaller 3 7/8" diameter for ease of handling
- More slices per pound creates greater yield and cost savings
- Available in salame, sliced or shredded

DELI-STYLE

- Traditional 4 1/2" diameter for larger slices that extend past sandwich edges
- Greater coverage creates eye appeal, allowing you to increase check averages
- Available in salame or sliced

FRESH CHEESES



AUTHENTIC FLAVOR THAT CREATES NEW AND EXCITING EXPERIENCES.

Reminiscent of cheeses handmade in the Italian countryside, Grande Fresh Cheeses are made from the freshest, all-natural ingredients, free of additives, fillers and preservatives. These versatile cheeses can be used in a variety of applications across your menu.

FIOR•DI•LATTE

161	Ciliegine	1/2 oz. Ball	2/3 lb. Reclosable Container
162	Bocconcini	1 1/2 oz. Ball	2/3 lb. Reclosable Container
163	Ovoline	4 oz. Ball	2/3 lb. Reclosable Container
164	Rotondino*	10 oz. Ball	2/5 lb. Reclosable Container
165	Cepponelli*	11.43 oz. Logs	1/5 lb. Reclosable Container

FRESH CURD

171	Fresh Curd	Pillow	2/10 lb. Vacuum•Pak
172	Fresh Curd	Pillow	1/20 lb. Vacuum•Pak

RICOTTA

131	Del Pastaio*	Impastata	2/5 lb. Reclosable Container
133	Del Pastaio*	Impastata	1/30 lb. Bag
135	Dolce	Curdy	6/3 lb. Reclosable Container
138	Sopraffina*	Smooth	2/3 lb. Reclosable Container
139	Sopraffina*	Smooth	6/3 lb. Reclosable Container
141	Sopraffina*	Smooth	1/30 lb. Bag
143	Tenera*	Fine Curd	6/3 lb. Reclosable Container



FIOR•DI•LATTE ("Flower of the Milk")

CILIEGINE ("Little Cherries")

- Ideal for serving whole on antipasto platters, as appetizers or on top of salads

BOCCONCINI ("Little Mouthfuls")

- Great for halving and quickly melting on traditional dishes such as crostini or bruschetta

OVOLINE ("Egg-like Ovals")

- Perfect for slicing on classic caprese salads or sandwiches

ROTONDINO* ("Round and Plump")

- Ideal for quantity chopping, dicing and slicing for pastas or salads

CEPPONELLI* ("Logs")

- Makes slicing simple while creating greater coverage, better eye appeal and less waste



FRESH CURD

- Great for chefs who prefer to make their own fresh mozzarella for signature applications
- Full-cream curd provides exceptional flavor and mouthfeel
- Easy to work with and versatile
- 100% all-natural color, without added whiteners



RICOTTA

DOLCE (DOL-chay)

- Clean, light and sweet dairy flavor
- Delicate curds add texture and authenticity to classic dishes
- Delightful for eating alone, slicing for lasagna or served as a dessert

SOPRAFFINA* (so-pra-FEE-nah)

- Smooth, fine texture and full body performance
- Easy to spread and never runs when baked
- Creamy mouthfeel is perfect for calzones, ravioli and other pasta dishes

TENERA* (TEN-neh-rah)

- Tiny, tender curds perfect for dishes that require a fuller taste and defined texture
- Easy to spread and never runs when baked
- Ideal for lasagna, baked ziti and other applications prepared in advance

DEL PASTAIO* (del-pa-STIE-o)

- Rich impastata style that enhances the flavors of your other quality ingredients
- Slightly drier, smooth and dense texture great for mixing in pastas and using in baked applications

AGED CHEESES



DISTINCT FLAVORS AGED FOR YOUR SIGNATURE DISH.

Grande Aged Cheeses are slowly cured to provide maximum flavor. Made from the freshest, all-natural cheeses, free of additives, fillers and preservatives Grande's Aged Cheeses are delicious as an ingredient in your favorite recipe or stand alone in an appetizer. They are available in many convenient sizes to work in multiple applications.

AGED PROVOLONE

451	Boccini	Rounds	6/1 1/4 lb. Vacuum•Pak
452	Provolettine	Rounds	6/3 1/4 lb. Vacuum•Pak
454	Salamini	Salame	6/2 lb. Vacuum•Pak
237	Gigantino	Salame	1/25 lb. Waxed
241	Gigante	Salame	1/55 lb. Waxed
245	Gigante	Salame	1/100 lb. Waxed
244	Gigante	Salame Qtrs.	2/12 lb. Vacuum•Pak
247	Mandarini	Mandarini	2/30 lb. Waxed

ASIAGO

852	Asiago - Wheel Qtrs.	Quarters	4/6 lb. Vacuum•Pak
972	Asiago	Shredded	5/3 lb. Resealable Bag

PARMESAN

872	Parmesan - Wheel Qtrs.	Quarters	4/6 lb. Vacuum•Pak
873	Parmesan	Wheel	1/24 lb. Vacuum•Pak
870	Parmesan	Wheel	2/24 lb. Vacuum•Pak
874	Parmesan	Wheel	2/24 lb. White•Waxed
875	Parmesan	Wheel	2/24 lb. Black•Waxed
967	Parmesan	Grated	4/5 lb. Resealable Bag
968	Parmesan	Grated	8/5 lb. Resealable Bag
952	Parmesan	Shredded	5/3 lb. Resealable Bag
951	Parmesan	Shredded	10/3 lb. Resealable Bag

ROMANO

522	Romano - Wheel Qtrs.	Quarters	4/6 lb. Vacuum•Pak
523	Romano	Wheel	1/24 lb. Vacuum•Pak
527	Romano	Wheel	2/24 lb. Vacuum•Pak
525	Romano	Wheel	2/24 lb. White•Waxed
526	Romano	Wheel	2/24 lb. Black•Waxed
678	Romano	Grated	8/5 lb. Resealable Bag
679	Romano	Grated	2/10 lb. Resealable Bag

BLENDS

990	Parmesan•Romano Blend	Grated	8/5 lb. Resealable Bag
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AGED PROVOLONE

- Provides unmatched, authentic Old-World flavor that differentiates your recipes from the competition
- Hand-crafted and hand-roped by cheese artisans in the Old-World tradition
- Naturally aged and lightly smoked with applewood to add a rich, signature taste to dishes such as antipasto, soups and salads



ASIAGO

- Made using Old-World traditions and our uncompromisingly high standards
- Aged over 6 months to achieve delicate, earthy flavor with fresh buttery notes
- Rich texture and smooth, creamy appearance make it perfect for pizza, salads, pasta, dips, sandwiches or on its own



PARMESAN

- Subtly nutty and full in flavor for distinguished versatility across your menu
- Smooth texture makes it easy to grate, shred or shave
- Great for pizza, specialty breads, soups, salads, pasta, sauces and dressings, or on its own



ROMANO

- Made from pure cows' milk to maximize the rich dairy flavor that reduces saltiness
- Robust, well-balanced flavor allows you to add a signature touch across your menu
- Perfect for pizza, specialty breads, soups, salads, pasta, sauces and dressings, or on its own



AGED BLEND

PARMESAN•ROMANO BLEND

- Proprietary blend with unmistakable, delicious flavor
- Adds appeal to any menu offering, from salads to lasagnas and pizza