



BELGIOIOSO®

"Classic Italian Cheeses Made In The U.S.A."

BelGioioso Cheese is as rich in history as its cheeses are in flavor and quality.

I come from a family-owned cheese company that my great-grandfather founded over a century ago. In 1979, I moved with my family from Italy to America to start a company that would create great Italian cheeses. I considered many areas of the United States; however, Wisconsin, America's Dairyland, was chosen for its superior milk due to the dedication of the farmers and abundant pastures. Wisconsin milk was and still is simply unbeatable.

In the beginning, we introduced cheeses that were known to the American consumer like Provolone, Parmesan and Romano. We made them so well, that people said they never tasted anything so good and wanted more. So, over the years, our Master Cheesemakers introduced cheeses that were not previously made here like Mascarpone, Creamy Gorgonzola, Italice™ and American Grana®, and these too have become favorites.

Today, BelGioioso employees, in six state-of-the-art facilities, manufacture, age, package and ship over 16 cheese varieties. Every cheese is treated individually, according to its own personality, and a section of each plant is specifically designed and dedicated to each variety.

Through the years, our cheeses have won many prestigious awards and have set a standard of excellence in the industry. We thank our farmers and customers for this success and for believing in us. My children have joined me and will carry on the BelGioioso philosophy of commitment to quality and consistency in the years to come. Our company will continue to grow, but we will never lose the passion we started with. We invite you to join the BelGioioso family.

- Errico Auricchio, President



Chef EX

Good things
come from
Sysco™

Why BelGioioso?

- BelGioioso has been crafting award-winning cheeses for over 30 years.
- All BelGioioso milk is gathered fresh daily and comes from Wisconsin farms located within a 30-mile radius of each plant.
- BelGioioso farmers certify that they do not use any added growth hormones.
- At BelGioioso, we manufacture our cheeses in state-of-the-art facilities that we designed with each specific cheese in mind.
- For aged cheeses, BelGioioso operates special temperature and humidity controlled aging facilities (caves).
- BelGioioso packs and ships its own product. Should a product arrive damaged in some way, customer concerns go directly to BelGioioso's in-house customer service department.

Fresh Mozzarella Curd **1/10 lb**

SUPC 6990572

Create your own original and distinctive products with BelGioioso Fresh Mozzarella curd. Made to order for optimum freshness and taste (pH 5.7). Shelf life: 30 days



Burrata

10/8 oz

SUPC 6121093

This exclusive Fresh Mozzarella is hand-formed into balls then filled with shreds of Mozzarella soaked in cream. Slice and serve on leaves of endive for a simple and tasty appetizer. Shelf life: 37 days



Unwrap & Roll™ **Fresh Mozzarella Sheet** **10/12 oz**

SUPC 6980146

BelGioioso's award-winning Fresh Mozzarella has been formed into a thin, ready-to-use sheet. Just unwrap, fill and roll, then slice and serve. Shelf life: 60 days



Manteche

8/1 lb

SUPC 6121051

Manteche is a unique cheese which is hand shaped around a ½ lb. block of unsalted butter. The Provolone and butter flavors pull from each other over time, resulting in a very unique-tasting product. Shelf life: 365 days.



BelGioioso ships Fed Ex Standard Overnight Mon – Thurs
No Returns/No Refusals
All Damage Claims must be filed within 48 hours



**Specialty Cheese
Course Kit
5/2 lb
SUPC 6310706**

This case combines five distinctive BelGioioso Artisan weighing approximately two pounds. This combination of cheeses is perfect for your cheese tray offering, whether as an appetizer or dessert. *Aged Asiago*, *Auribella*®, *CreamyGorg*®, *Crescenza-Stracchino*, *Italico*™



**Aged Asiago
2/6 lb
SUPC 6310674**

Aged at least 12 months, this sweet, nutty cheese has a wonderfully pronounced flavor. Easily shreds into your favorite recipes, or upscale your cheese tray with this robust cheese. Shelf life: 365 days



**Auribella®
Case Pack 2/6 lb
SUPC 6310682**

Aged a minimum of 6 months, this semi-hard table cheese is made from whole cow's milk and boasts a robust flavor. Use it when you are in the mood for a strong cheese on your table or to add excitement to your favorite recipes. Shelf life: 365 days



**CreamyGorg®
6/2.5 lb
SUPC 6139556**

Aged 90 days, this soft, blue-veined cheese has a full, earthy flavor and creamy texture. Perfect for spreads and sauces; try it over pasta, beef, chicken, and vegetables, or mix it with mustard and olive oil for a tasty salad dressing. Shelf life: 120 days



**Italico™
2/5 lb
SUPC 6139509**

This elegant washed-rind cheese is aged 90 days to ensure a full, earthy flavor. Italico's soft, creamy texture blends itself effortlessly in a wide range of applications and melts with ease. Shelf life: 120 days



**Crescenza-Stracchino
10/8 oz
SUPC 6310744**

Made from whole pasteurized cow's milk, this fresh rindless cheese has a mild flavor with a little touch of tartness. Its soft, creamy texture allows it to spread and melt with ease. Shelf life: 45 days



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