

# ARTISAN SELECTIONS

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ith over 145 years of experience in the cheese industry, Emmi Roth USA proudly offers ChefEx customers a full range of award-winning cheeses for any occasion or culinary application. Selections include classics from our creamery and curing cellars, along with favorites from other outstanding producers.

## EMMI ROTH USA - Domestic

### Roth's Private Reserve 1/18 lb

**SUPC 6505319**

Cured in the Roth Käse cellars, this award-winning artisan washed-rind cheese bears a nuanced earthy flavor with sweet, fruity undertones. The star of a cheese plate.



### Grand Cru Raclette 6/1.75 lb

**SUPC 5710260**

A velvety texture and mildly nutty flavor make this Alpine-style classic perfect for melting...and much more.



### Grand Cru Raclette (Rinded) 2/7 lb

**SUPC 6287203**

Half wheel, with rind. The Swiss tradition: melt Raclette atop boiled new potatoes and serve with cornichons, cured meats, and pickled pearl onions.



### Grand Cru Raclette (Rindless) 2/7 lb

**SUPC 6287211**

A velvety texture and mildly, nutty flavor make this Alpine-style classic perfect for melting...and much more.



### MezzaLuna Fontina 2/5.5 lb

**SUPC 1403229**

Cured for six to eight weeks for a rich, full flavor with tart and yeasty undertones.



### Jean Lafitte Brie 6/8 oz

**SUPC - 7777651**

Rich and velvety, this versatile 60% double cream Brie boasts a classic buttery flavor with mushroomy undertones.



### Jean Lafitte Brie 2/3.75 lb

**SUPC - 7777677**

Rich and velvety, this versatile 60% double cream Brie boasts a classic buttery flavor with mushroomy undertones.



### Montanella 1/14 lb

**SUPC 7076989**

A semi-firm mountain cheese in the Alpine tradition. Earthy with a sweet finish. Excellent for melting, perfect on a cheese board.



### Rofumo 1/10 lb

**SUPC 2835205**

A Roth Käse Original! Our cheesemakers delicately smoke wheels of Fontina over hickory wood to naturally infuse the cheese with a mild, smoky flavor.



### Red Spruce 5 Year Cheddar 2/2.5 lb

**SUPC 2835221**

A Wisconsin tradition...we hand-select our finest Cheddars for additional aging to create a rich, buttery, intense flavor and crumbly texture.



### Moody Blue 1/6 lb

**SUPC 7777630**

Made in small batches from fresh, local Wisconsin milk, this creamy blue cheese is delicately smoked over fruit wood to create subtle smoky undertones with hints of roasted nuts and coffee.



### Ostenborg Peppadew™ Havarti 1/9 lb

**SUPC 6287781**

Creamy Havarti is infused with just the right amount of Peppadew™, a sweet and savory South African fruit, to create the perfect burst of flavor.



## EMMI ROTH USA - Domestic (continued)

### Landhaus St. Bernard's

2/5 lb

SUPC 9445669

Creamy and velvety, with just the right amount of smokiness. A natural partner for cured meats and ales; melts beautifully.



### Serafina Garlic and Herb Spread

3/2 lb

SUPC 2835106

Fresh cream cheese, Mascarpone, and creamy butter are harmoniously blended with garlic and herbs to create this irresistible spread.



### Serafina Goat Cheese Crumbles

2/2 lb

SUPC 2834950

Convenient and versatile, Serafina Goat Cheese Crumbles have a mild, fresh flavor and delicate, creamy texture.



### Private Reserve Fondue Shred

2/5 lb

SUPC 2835114

The perfect blend of Grand Cru Gruyère and MezzaLuna Italian-style Fontina makes this Private Reserve shred a favorite for fondue and much more.



### Sole! Oaxaca

8/1 lb

SUPC 7047570

This mild Mexican-style string cheese is named after its region of origin in Mexico. Shred for an authentic touch to south-of-the-border dishes.



## EMMI ROTH USA - Imports

### Kaltbach Cave-Aged Le Gruyère

1/17 lb

SUPC 6051243

Cured 12-14 months in authentic sandstone caves, the Swiss classic is earthy, robust, and full-flavored.

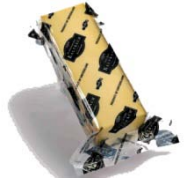


### Kaltbach Cave-Aged Le Gruyère

2/5 lb

SUPC 8191514

Cured 12-14 months in authentic sandstone caves, this Swiss classic is earthy, robust, and full-flavored.



### Appenzeller Classic

1/15 lb

SUPC 6054488

Spices, wine, and salt lend a distinctive spicy aroma and flavor to this Alpine classic.



### Tete-de-Moine

4/2 lb

SUPC 6054500

Made from rich summer milk and aged for 60 days, this cheese has a firm, creamy interior and a sweet, tangy flavor that carries understated nutty and woody notes. Shave thinly to serve.



### Le Marechal

1/15 lb

SUPC 6054538

Aged in humid caves for five months, this firm washed-rind cheese is enrobed in natural herbs, which impart a robust, intense flavor as the cheese cures.



### Fribourgeois Wheel

1/15 lb

SUPC 6054862

This semi-firm, smooth textured cheese is cured for three months according to age-old tradition. It exhibits a pleasant, mild flavor that becomes more pronounced with age.



### Swiss Alp Bellevue

2/7 lb

SUPC 8191524

Freshly picked Alpine herbs coat the rind of this full-bodied cheese to create a rich all-natural flavor with herbal notes. Aged for 4 - 7 months.



### Le Moutardier

1/4 lb

SUPC 8191540

This mild semi-soft cheese is infused with zesty mustard seeds to create a unique, savory flavor.



## Piz Bever Wheel

1/12 lb

**SUPC 8191569**

Crafted high up in the Swiss Alps, this firm mountain cheese has a robustly tangy flavor. Excellent for grating or serve on a Cheeseboard with a selection of traditional Alpine cheeses. Aged over 3 months. Organic.



## Raclette Wheel

1/15 lb

**SUPC 8191530**

This traditional mild and creamy Swiss melting cheese is delicious served over boiled potatoes for a warming meal. Also excellent for grilled cheese sandwiches and Panini.



## Don Olivo

1/4 lb

**SUPC 8191557**

This semi soft cheese is infused with black olives to create a distinctive Mediterranean flavor. Perfect for antipasto or tapas, or melted on a grilled veggie or Portobello mushroom sandwich.



## Rhapsody White Stilton with Rum & Raisins

2/2 lb

**SUPC 8832392**

A delicious blend of rum, raisins and imported White Stilton.



## Serenade White Stilton with Brandy & Apricots

**SUPC 8832455**

1/4 lb

A well-balanced combination of brandy, apricots and imported White Stilton.



## Harmony White Stilton with Cranberries

2/2 lb

**SUPC 8832469**

A harmonious blend of imported White Stilton and dried cranberries.



## Rose & Crown Double Gloucester

1/5 lb

**SUPC 6287765**

Matured for three to four months, Double Gloucester is a full flavored cousin to Cheddar, and is made exclusively in Gloucestershire, England. It has a deep marigold color, smooth, creamy texture, and the tang of a fine Cheddar.



## Rose & Crown Stilton

3/2.75 lb

**SUPC 8832473**

Incredibly creamy and piquant, yet well-balanced, this King of English cheeses is perfect on its own as an appetizer or dessert, and crumbles easily for culinary applications.



## EMMI ROTH USA - Fondue

### Swiss Knight Classic Fondue

12/14 oz

**SUPC 8302125**

The authentic taste of Swiss fondue made easy in a convenient ready-to-use package. The traditional recipe features Swiss cheese, wine, and kirsch, with nothing left to add.



### Gorgonzola Fondue

12/14 oz

**SUPC 8302204**

Convenient and delicious, this ready-to-use Swiss fondue is blended with Gorgonzola, a tangy Italian blue cheese. Simply heat and serve.



### Chocolate Fondue

12/7 oz

**SUPC 8302362**

Made with real Swiss milk chocolate, this dessert fondue melts easily in the microwave or on the stove and makes a delicious ending to any meal.



### Swiss Knight Chocolate Fondue

12/7 oz

**SUPC 8302354**

Semi-sweet pure chocolate makes for a delectable (and easy to prepare) fondue – heat in the microwave or on the stove for an impressive dessert. Product of Canada.



### Swiss Knight Classic Fondue Pail

2/9 lb

**SUPC 0288831**

The authentic taste of Swiss fondue made easy in a convenient ready-to-use package. The traditional recipe features Swiss cheese, wine, and kirsch, with nothing left to add.



# EMMI ROTH USA — Cheese Board Kits

## Award Winners Artisan Cheese Board Kit

1/10 lb

**SUPC 6638482**

This all-inclusive kit provides hand-selected, award-winning cheeses paired with complimentary accoutrements. Kit includes a half wheel of MezzaLuna Gorgonzola, four 8 oz wheels of Crave Brothers Petit Frère, a half wheel of Rhapsody Rum Raisin flavored White Stilton, and a quarter wheel of Montanella.



## Connoisseur's Cheese Board Kit

1/10 lb

**SUPC 6638540**

Three of our artisan specialties paired with Harvest Song's Artisanal Apricot preserves. Quarter wheel Vintage Van Gogh, half wheel GranQueso, half wheel Buttermilk Bleu Affinée.



## Cater-Ready Cheese Board Kit

1/16 lb

**SUPC 6638585**

Serving specialty cheese couldn't get any easier! Kit includes 2.5 lb bags of perfectly portioned cubes of Grand Cru Gruyère, Van Gogh Smoked Gouda, Krönenost Fontina, and Ostenbørg Peppadew™ Havarti in addition to a random weight 1.5 lb cut of each variety, and descriptive signage.



## British Isles Cheese Board Kit

1/10 lb

**SUPC 6638565**

This stellar selection of cheeses imported from Great Britain includes Rose & Crown Stilton, Donovan's Auld Irish Cheddar, Rose & Crown Double Gloucester, and Harmony White Stilton with Cranberries.



## Continental Cheese Board Kit

1/12 lb

**SUPC 4907790**

Five of our favorites! Perfectly portioned pieces of Grand Cru Gruyère Reserve, Vintage Van Gogh, Buttermilk Bleu Affinée, MezzaLuna Fontina, and Rofumo.



## Supreme Selection Cheese Board Kit

1/10.5 lb

**SUPC 0288843**

Five Emmi Roth favorites that reign supreme! Kit includes Kaltbach Cave-Aged Gruyère, Moody Blue, Cypress Grove Midnight Moon, Cypress Grove Purple Haze and Cypress Grove Herbs de Humboldt Fresh Chevre.



## Great American Cheeseboard – All-American Selection

8/2.9 oz

**SUPC 7329491**

All-American Selection features three single-serve selections of Cheddar, Pepper Jack, and Colby Jack along with complementary condiments (dried apple and cranberry).



## Great American Cheeseboard – Artisan Selection

18/3.1 oz

**SUPC 7329507**

Artisan Selection features three single-serve selections of Blue cheese, Gruyère, and Gouda along with complementary condiments (dried fruit and nuts).



## Great American Cheeseboard – Italian Selection

18/3.0 oz

**SUPC 7329448**

Italian Selection; three single-serve selections of Gorgonzola, Asiago, and Fontina along with complementary condiments (black olives).



## CYPRESS GROVE CHEVRE — California

### Humboldt Fog

2/5.5 lb

**SUPC 6054870**

An iconic American artisan cheese, this surface-ripened Chevre boasts a luxurious texture and subtle, tangy flavor. Each wheel features a delicate ribbon of vegetable ash across its center and under its bloomy rind.



### Humboldt Fog

4/16 oz

**SUPC 6054892**

The sixteen ounce version of this surface-ripened Chevre boasts a luxurious texture and subtle, tangy flavor and is just as beautifully crafted.



### Truffle Tremor

1/3 lb

**SUPC 6287181**

The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake!



### Lamb Chopper

1/10lb

**SUPC 6054934**

Buttery in color and flavor, this mild sheep milk cheese is aged for a minimum of four months and bears a long, complex finish.



## CYPRESS GROVE CHEVRE (continued)

### Midnight Moon

1/10 lb

**SUPC 6054922**

Aged for a minimum of one year, this goat milk cheese has a dense, firm texture with nutty, brown-buttery flavors.



## CRAVE BROTHERS FARMSTEAD

### CLASSICS— Wisconsin

#### Fresh Mozzarella Ciliegine

2/3 lb

**SUPC 5741495**

The Crave brothers craft their Mozzarella from milk fresh from their dairy farm. These cherry-shaped Ciliegine are approximately 9 grams each and are packed in water.



#### Fresh Mozzarella Bocconcini

2/3 lb

**SUPC 5741503**

The mid-sized Bocconcini is perfect for a slightly larger bite, just as fresh and delicate in flavor and mouthfeel. Approximately 1.5 ounces, packed in water.



#### Fresh Mozzarella Ovoline

2/3 lb

**SUPC 5741618**

The largest of the three, Ovoline are “egg-sized” and perfect for slicing. Approximately 4 ounces, packed in water.



#### Fresh Mozzarella Vac-Pac Balls

24/8 oz

**SUPC 7047479**

The Crave brothers craft their Mozzarella from milk fresh from their dairy farm. These perfectly convenient vacuum packed balls offer a 60-day shelf-life.



#### Fresh Mozzarella Vac-Pac Logs

8/1 lb

**SUPC 5741620**

These perfectly sliceable one pound vacuum packed logs offer a 60-day shelf-life.



#### Mozzarella Curd

1/15 lb

**SUPC 7047493**

Convenient farm-fresh curds allow you to create the highest quality “do-it-yourself” mozzarella. 35-day shelf life.



### Farmer's Rope

24/12 oz

**SUPC 7047600**

String cheese wrapped in a coil makes for a playful presentation. Tear off a string, or shred to add mild, creamy, approachable flavor to a wide range of dishes.



### Les Frères Wheel

2/2.5 lb

**SUPC 5741634**

This hand-crafted, washed-rind cheese bears a soft, velvety interior with robust, assertive flavors. An outstanding American artisan cheese. Serve on a cheeseboard, or wrap in phyllo and bake



### Petit Frère

8/8 oz

**SUPC 5741659**

This “little brother” is a smaller version of the Les Frères wheel, and arrives packaged in a keepsake wooden box.



### Mascarpone

6/1 lb

**SUPC 7047535**

The freshest sweet cream distinguishes this Mascarpone. Luxuriously creamy, with a delicate flavor.



### Mascarpone

2/5 lb

**SUPC 1389774**

The freshest sweet cream distinguishes this Mascarpone. Luxuriously creamy, with a delicate flavor.



### Fresh Marinated Ciliegine

2/3 lb

**SUPC 0288819**

The award-winning fresh Mozzarella, made on the Crave Brothers Dairy Farm, is marinated in a special blend of olive oil and all-natural seasonings.



### Fresh Mozzarella Perline

2/3 lb

**SUPC 6819282**

This pearl-sized farmstead fresh Mozzarella is crafted from the freshest milk straight from the Crave Brothers Dairy Farm.



### Fresh Mozzarella Medallions

2/3 lb

**SUPC 0288797**

This pre-sliced fresh Mozzarella offers the ultimate in convenience, and the medallion size is ideal for quick and easy use in many dishes – Caprese salad, sandwiches, pizza.



## ITALIAN IMPORTS

### Ricotta Fresca

1/3.5 lb

SUPC 6051116

Fresh, with a sweet, sheep milk flavor and delicate texture.



### Brigante

2/3 lb

SUPC 6050969

This semi-soft sheep milk cheese has a fresh, milky aroma, rich mouthfeel, and mildly herbaceous flavor.



### Capra Sarda

1/7 lb

SUPC 6051052

Cured for six months, this goat milk cheese has a vibrant, sweet flavor.



### Fiore Sardo D.O.P.

1/8 lb

SUPC 6051074

One of Italy's most ancient cheeses, Fiore Sardo D.O.P. is cured for six months; firm body with a sharp, Smoky bite. Perfect for grating.



### Mozzarella di Bufala

15/7 oz

SUPC 6055058

Worth the indulgence, each handcrafted, porcelain colored mozzarella ball is made from Solerno Buffalo milk. Fresh and delicate.



### Santa Teresa D.O.P.

1/5 lb

SUPC 6051189

This mild sheep's milk cheese has a smooth texture and sweet flavor with undertones of thyme and citrus.



### Pecorino Pepato

1/9 lb

SUPC 6287195

Whole peppercorns are introduced to this sweet, nutty Sicilian sheep milk cheese to create a burst of flavor.



### Ricotta Salata

1/5 lb

SUPC 6051082

Cured for a minimum of 60 days, Fratelli Pinna Ricotta Salata has a balanced, salty flavor.



## SPANISH IMPORTS

### Rosey Goat

1/6 lb

SUPC 6054989

This semi-soft goat milk cheese is delicately permeated by the flavor of the rosemary, which coats its rind.



### Winey Goat

1/6 lb

SUPC 6055030

This rich, semi-soft cheese has an aroma and finish that is softly Influenced by its red wine coated rind.



### Corazón de Ronda Manchego D.O.P.

1/6.6 lb

SUPC 6054967

Crafted in the La Mancha region of Spain, this outstanding cheese is made from raw sheep's milk and aged for a minimum of three months. Bold and full-flavored with piquant and salty undertones.



## KELLY'S KITCHEN— Wisconsin

### Cream Cheese Stuffed Peppadews™

6/5 oz

SUPC 7329467

Sweet yet spicy South African grown Peppadews™ are stuffed with a fresh cream cheese spread to create a uniquely delicious flavor sensation.



### Blue Cheese Stuffed Peppadews™

6/5 oz

SUPC 7329487

Sweet yet spicy South African grown Peppadews™ are stuffed with a creamy, tangy blue cheese spread to create a delicious burst of flavor.



### Garlic & Herb Stuffed Peppadews™

6/5 oz

SUPC 7329455

Sweet yet spicy South African grown Peppadews™ are stuffed with a fresh, creamy garlic & herb cheese spread to create a delicious burst of flavor.



## VERMONT CREAMERY

### Crème Fraîche

2/4.75 lb

**SUPC 0028977**

This staple ingredient in French cuisine is exquisitely rich, with the cultured, nutty flavor and creamy texture that characterizes the best crème fraîche.



### Cultured Butter Lightly Salted

12/1 lb

**SUPC 0029447**

Made from fresh, rBGH-free Vermont cream. Cultured for full, rich, European-style flavor & aroma



### Cultured Butter Unsalted

12/1 lb

**SUPC 8829844**

Made from fresh, rBGH-free Vermont cream. Cultured for full, rich, European-style flavor & aroma



### Bijou

15/2.2 oz

**SUPC 5980442**

Sweet and mild, with notes of fresh flowers, citrus, and hazelnuts, Bijou (French for 'jewel') is a delicately ripened goat's milk crottin that epitomizes all that is special about goats and goats' milk.



### Chevre

3/2.2 lb

**SUPC 0029421**

This classic goat's milk cheese has a mild, clean flavor with tangy hints of citrus. Fresh, fluffy, and naturally lower in sodium than many goat's milk cheeses, the flavor and texture make it versatile for dips, spreads, salads, ravioli, pizzas, cheeseboards, and more!



### Mascarpone

6/1 lb

**SUPC 0029132**

A fresh, sweet cheese with a luxurious, thick texture. Used in the most mouth-watering ways to enhance rich desserts like Tiramisu and Cannoli.



### Mascarpone

4/5 lb

**SUPC 0070094**

A fresh, sweet cheese with a luxurious, thick texture. Used in the most mouth-watering ways to enhance rich desserts like Tiramisu and Cannoli.



## HARVEST SONG ARTISANAL PRESERVES —

### Armenia

#### Apricot Artisanal Preserve

12/10.2 oz

**SUPC 6944023**

This luxurious, velvety preserve captures the sweet, sun-ripened flavor of apricots. No other apricot, fresh or dried, can compare.



#### Peach Artisanal Preserve

12/10.2 oz

**SUPC 6943957**

Succulent chunks of Summer sun-ripened peaches burst with flavor.



#### Quince Artisanal Preserve

12/10.2 oz

**SUPC 6943890**

The natural tartness of the quince fruit becomes sophisticated and sweet in this jam-like preserve.



#### Golden Fig Artisanal Preserve

12/10.2 oz

**SUPC 6943860**

Sweet and rich, yet not overbearing, this preserve echoes the flavors found in fresh-from-the-tree figs... but better.





Orders received by 12:00PM CST ship the following day  
Emmi Roth USA ships via FedEx Standard Overnight Monday - Thursday

**NO REFUSALS/NO RETURNS**  
**DAMAGE CLAIMS MUST BE MADE WITHIN 48 HOURS**