



Small Batch Artisanal Cheese From New York State

Made From Superior Raw Milk For Sophisticated, Subtle Flavors

Rich And Buttery Tasting Notes, Ultra Creamy Texture

A-CODE		PACK SIZE
8679878	CHEESE, CHEDDAR, WHITE, AGED, REDMOND, SHARP, BLOCK, PLASTIC WRAPPED, REF	5 LBA
	6 Month Aged, Taste And Smooth Texture Is Reminiscent Of A Traditional English Cheddar	
	CHEFS NOTE: Pairs Well with A Gamay/Pinot Noir Or IPA Style Beer. Serves Well With Fresh Sliced Apples Or Pears	
3318280	CHEESE, CHEDDAR, WHITE, PORTER, MILD, WHEEL, PAPER FOIL, REF	4.5 LBA
	Aged 3 - 4 Months This Lightly Pressed Semi-Hard Cheese Has Buttery Flavor Notes Light Golden Light Golden Ivory Interior, Earthy I	Rind
7739096	CHEESE, CHEDDAR, WHITE, WELSH, MILD, BLOCK, PLASTIC, WRAPPED, REF	5 LBA
	Young, 3 Month Aged Creamy, Mild And Buttery. Amazing Melting Qualities	
8089592	CHEESE, FORAGER BLOCK DOMESTIC PLASTIC WRAPPED REF	5 LBA
	Creamy, Crumbly, Tangy Bright Flavor Enhanced With Locally Sourced Garlic And Chives	
	CHEF NOTES: Fantastic Melting Qualities, Brings A Depth Of Flavor To Traditional Comfort Foods Like Mac And Cheese, Tuna Melts And Burgers	
7661171	CHEESE, HARVEST MOON, LOAF, DOMESTIC, PAPER FOIL, REF	6 LBA
	Mimolette Style, Rich, Slightly Tangy Flavor With Hint of Sweetness and Butterscotch Notes. Bright Orange Hue Interior, Moonscape Like Outer Rind	
7292783	CHEESE, TUMBLEWEED, WHEEL, DOMESTIC, PAPER FOIL, REF	10 LBA
	Semi-Hard Cheese Cave Aged For A Minimum Of 12 Months. Elegant Deep Gold Color, Well Balanced	
	CHEFS NOTE: Pairs Beautifully With A Bold Tempranillo. Serve With Figs, Fresh When Available, Or Honey With A Touch Of Quality Balsamic Vinegar	

DELIVERS WITHIN 2 BUSINESS DAYS



Contact your US Foods® Sales Representative to place your order Today. If you have any questions, please call a Food Innovations Culinary Advisor at 888-352-FOOD (3663)



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