



MIDWEST  
FOODS

Now Offering



**GRAPUTO**

Local Cheese

*Crafting* Distinction



Available at



MIDWEST FOODS

Melrose Park, IL

# Local Cheese

Availability on all items is subject to change without notice.



**Mozzarella Ciliegine.**  
3 oz.

2 x 3 lbs.  
# 121606



**Fresh Feta Crumbled**

4 x 5 lbs. | 5 lbs. Tub.  
# 8290031D | # 01-4674



**Mozzarella Ovolini.**  
5 oz.

2 x 2.5 lbs.  
# 01-2852



**Shredded Cheddar**

4 x 5 lbs. | 5 lbs.  
# 122800D | # 01-3687



**Mozzarella Logs Ovolungo**

12 x 1 lb.  
# 01-11035



**Grated Parmesan**

4 x 5 lbs. | 5 lbs.  
# 075700D | # 01-4647



**Mozzarella Shredded**

4 x 5 lbs.  
# 124800D



**Fresh Ricotta -  
Green Label**

6 x 3 lbs. | 3 lbs. Tub.  
# MWF-1842 | # 01-4648



**Shaved Parmesan**

4 x 5 lbs. | 5 lbs.  
# 518090D | # 01-4666

**Shredded Parmesan**

4 x 5 lbs. | 5 lbs.  
# 518090 | # 128602



Available at



# Melrose Park, IL Local Cheese

**Fresh Mozzarella**, also known as Fior di Latte (flower of milk), originates from the southern Italian regions of Campania, Lazio and Apulia. Fresh Mozzarella is delicate in texture and rich and creamy in flavor. First, a soft, fresh curd is produced from cow milk. The curd is then pulled or ripped into strips and dunked into hot water, which allows the proteins to break down and stretch. A continuous back and forth, up and down method allows the curd to be fully stretched to create a large, smooth mass of Mozzarella. Salt is added, and the large mass is molded into various sizes and shapes. Milk Type: Cow



## Mozzarella Ciliegine. 3 oz.

2 x 3 lbs.  
# 121606

Ciliegine, meaning cherries, is a very fresh cheese. These cherry-sized cheese balls are made with skimmed cow's milk. They are smooth, soft and pure white, with a delicate and creamy flavor.



## Mozzarella Ovolini. 5 oz.

2 x 2.5 lbs.  
# 01-2852

Ovolini is a very fresh cheese, also known as fresh mozzarella. These egg-sized cheese balls are made with skimmed cow's milk. They are smooth, soft and pure white, with a delicate and creamy flavor.



## Mozzarella Logs Ovolungo

12 x 1 lb.  
# 01-11035

Ovolungo is a very fresh cheese, also known as fresh mozzarella. This log-shaped cheese is made with skimmed cow's milk. It is smooth, soft and pure white, with a delicate and creamy flavor.



## Mozzarella Shredded

4 x 5 lbs.  
# 124800D

Caputo's Mozzarella already shredded for you! Very mild in taste, use this cheese atop pizza, lasagna and salads.

**Dishes:** This cheese is great for Bruschetta, Caprese Salad or added to your favorite pasta dish.

**Pairings:** Pair with light red wines such as Beaujolais or Pinot Noir or white wines such as Chardonnay, Pinot Grigio or Sauvignon Blanc.



# Local Cheese



Available at



MIDWEST  
FOODS



**Dishes:** Caputo Ricotta is delightful when used as an ingredient in your favorite Lasagna recipe, pasta fillings & specialty desserts.

**Pairings:** Pair with a glass of Chardonnay, Chenin Blanc, Pinot Gris, or Sauvignon Blanc.

**Fresh Ricotta Cheese,** made from the re-cooking of the whey originally precipitated from cheese making, is soft, moist, white and delicate. Caputo Ricotta, while soft and delicate, flourishes into a clean and creamy flavor. The traditional methods used in the making of our Ricotta, along with the high quality standards of the Caputo family, are the reasons our Caputo Ricotta is an award-winning cheese! Milk Type: Cow



## Fresh Ricotta - Green Label

6 x 3 lbs.  
# MWF-1842

3 lbs. Tub.  
# 01-4648

Caputo's famous ricotta in a whipped like texture made spreadable and easy for pastries, pastas and any other recipes that call for ricotta.



## Fresh Feta Crumbled

4 x 5 lbs.  
# 8290031D

5 lbs. Tub.  
# 01-4674

A fresh, white cow's milk cheese that is slightly salted on the outside as the natural preservative. Cut into loaves with no rind, this cheese is stored in tins or barrels submerged in brine.

**Pairings:** Enjoy with a glass of Chardonnay, Pinot Blanc, or Viognier.



## Shredded Cheddar

4 x 5 lbs.  
# 122800D

5 lbs.  
# 01-3687

This mild cheddar is aged for 3 months. Then it's shredded to perfection and used for toppings on tacos, chili, salads, etc.



## Shaved Parmesan

4 x 5 lbs.  
# 518090D

5 lbs.  
# 01-4666

## Shredded Parmesan

4 x 5 lbs.  
# 518090

5 lbs.  
# 128602



## Grated Parmesan

4 x 5 lbs.  
# 075700D

5 lbs.  
# 01-4647



Available at



## Melrose Park, IL Local Cheese



### History

Caputo Cheese began in 1978 as a small retail cheese shop, selling small bulk quantities of various types of domestic and imported cheeses. The owners, René and Pasquale Caputo, known for their fine quality and excellent service, soon began providing processed and blended cheese to food distributors and manufacturers. Initially, these cheeses included Parmesan, Romano and Mozzarella, but, before long, they expanded their product line to include other high-quality cheeses, as well as Italian specialties such as oils, vinegars, pastas and spices.

Today, Caputo Cheese is a thriving company with the same commitment to quality that René and Pasquale had from the beginning. The Caputo family, now led by their son, Natale, along with the Caputo team, strive to bring their customers a taste of the old world... with new-world service. From the classic Caputo grated cheeses to the Caputo award-winning Fresh Mozzarella, Caputo products possess the quality, flavor and consistency that only high standards and family pride can produce.

### Sourcing

Caputo quality is priority. The Caputo family and team take pride in visiting each and every supplier of our raw materials to ensure the best possible ingredients for our consumers. Whether it's lunch with our farmers or a day in the factory making cheese, the Caputo team is dedicated to the finest dairy ingredients.

### Why Caputo

At Caputo, we are committed to being the leading manufacturer of the highest-quality dairy products. We strive to earn the loyalty of our customers by being superior in quality, consistency and customer satisfaction, while offering the utmost competitive pricing. Employee enthusiasm and dedication, along with innovation and family pride, are the driving force in our pursuit of customer satisfaction.





Supplying the Freshest Produce to the Finest Kitchens.

3100 W. 36<sup>th</sup> St. Chicago, IL 60632

773.927.8870

[midwestfoods.com](http://midwestfoods.com)