



**MIDWEST
FOODS**

IMPORTED CHEESE

Availability on all items is subject to change without notice.



DENMARK



Green Island Danish Blue

6.5 Lb. | # MWF-2832

Green Island Danish Blue is made for Atalanta by the prestigious St. Clemens Cheese company. St. Clemens is the only cheese producer in the world to win the title of World Cheese Champion twice. This semi-soft, creamy blue cheese comes in a drum shape and has a white to yellowish, slightly moist, edible rind. Made from cow's milk, its fat content is 50-60% in dry matter, and it is aged for 8 to 12 weeks to develop complexity.



SPAIN



Monte Alba

6.5 Lb. | #MWF-10986

This 4 month old Manchego is the youngest wheel and is coated with a light green wax to set it apart from the other ages of Manchego. It is semi-firm with a rich golden color and smooth paste. This cheese has great character – floral aroma with a gentle, nutty flavor and finish.



ITALY



Parmesan Reggiano

1/8 of wheel wedge approx. 12 lbx. | #MWF-3957

Parmesan or "Parmigiano" Reggiano is a hard cheese made from unpasteurized cow's milk. This cheese is named after the two areas which produce it, the Parma and the Reggio Provinces in Italy. The flavor is nutty, salty, and rich.



ITALY



Parmesan Reggiano

Whole Wheel approx. 90 lbs | #12500

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