

Good things
come from
Sysco[®]

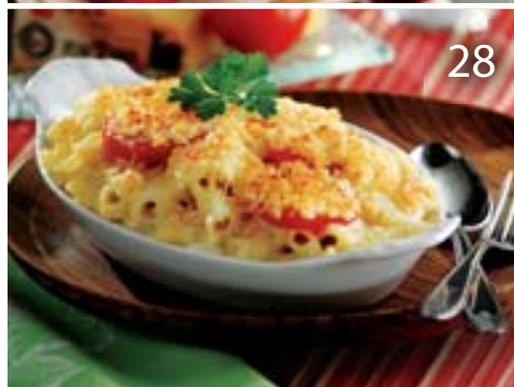
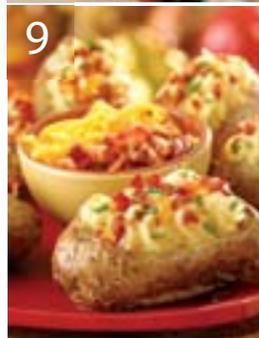


> the **Sysco** Cheese
Product Catalog



Creamy and delicious, cheese fits in with meal segments during any time of day – breakfast, brunch, lunch, hors d’oeuvres, dinner and dessert. From a simple garnish to the basis of a rich sauce, cheese is an essential ingredient for many food service operations.

Slices, shreds, loaves and wheels... with such a multitude of culinary applications, the wide selection of cheeses at Sysco will provide endless opportunities for menu innovation and increased perceived value.



what's inside!

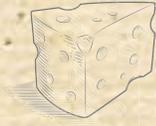
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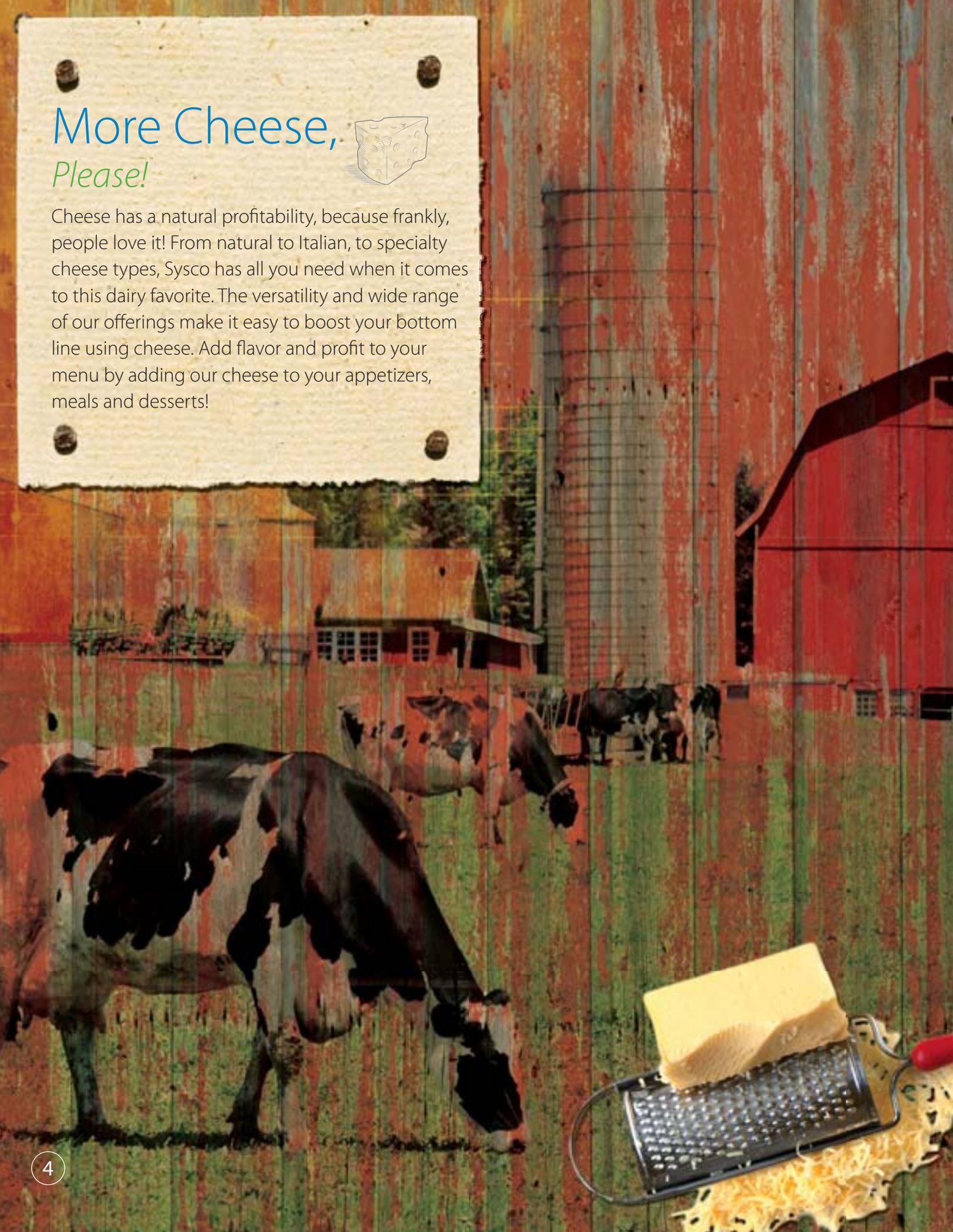
welcome.

Cheese production continues to grow in the U.S., and along with it does the need for new flavors, variety and new menu concepts to meet consumer demands. Restaurants are feeling the pressure to offer more cheese choices from appetizers to accent entrées, and even for dessert. At Sysco, we aim to make it easy for our customers to grow while always keeping in mind the importance of quality and integrity. This category-specific guide will help operators start up or build business in the highly profitable market of cheese. Its purpose is to teach Sysco customers how to introduce products and expand their menus with cheese using eye-catching imagery, recipes, product guidelines, helpful market trends and much more. Take a look inside... you'll see that Sysco is committed to providing the best cheese options for your needs.

More Cheese, *Please!*



Cheese has a natural profitability, because frankly, people love it! From natural to Italian, to specialty cheese types, Sysco has all you need when it comes to this dairy favorite. The versatility and wide range of our offerings make it easy to boost your bottom line using cheese. Add flavor and profit to your menu by adding our cheese to your appetizers, meals and desserts!





The Cheese Choices

Our Sysco cheese brands speak for themselves... but read further to learn what differentiates each and makes them special!



Block & Barrel

Block & Barrel cheese loaves, slices and cream cheese items are some of Sysco's most successful branded items. This line offers quality-assured deli products that are as convenient as they are delicious.

Casa Solana

Mexican food is more popular than ever. Capitalize on this popularity with Casa Solana cheese loaves, pouches and slices. A family of delicious, high-quality cheeses ideal for south-of-the-border menu applications.



Arrezzo

Sysco Arrezzo cheese is a unique and delicious blend of mozzarella, Parmesan, provolone, Romano and Ricotta which are ideal for St. Louis-style pizzas and other Italian menu applications.

Riserva

Super Premium Mozzarella Cheese is our exclusive brand of authentic, natural mozzarella, available in loaves, shreds and blends. With a milky-buttery tantalizing taste, Riserva also has a superior re-heating performance and it's manufactured 100% in California to ensure consistency.



Good things come from Sysco

Sysco Imperial cream cheese and Neufchâtel items are the industry's best available quality cheese products. Sysco Reliance cheese substitutes are formulated to be nutritionally equal to natural or process cheese.



Cheese Trends

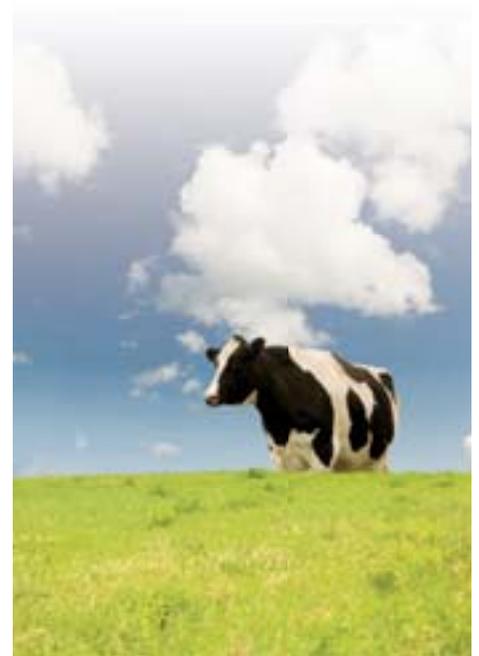
While certain cheese varieties may go in or out, let's face it... cheese is always trendy. Recently though, consumers are leaning towards more sophisticated cheese flavors and cheeses that have been more robustly aged. These types of cheeses have bolder flavors giving consumers a bigger taste variety. Also popular now are artisan cheeses with diverse flavor-infusions like chipotle, wasabi and bacon.

Specialty cheeses on burgers and pizza are being seen more frequently on menus too, and there has been a rise in grilled cheese sandwiches that are composed of more than one cheese type to add depth. Restaurants are using cheese in more than just entrees. You'll find that it's prevalent in appetizers, is being served as a "cheese course" or is even offered for dessert!

Hispanic cheeses continue to drive sales but other ethnic cheeses have also become quite popular. For example, the increased interest in Mediterranean diets and Greek yogurt has resulted in an increase in feta cheese consumption. Restaurants are also adding flavor to dishes with Italian specialty cheeses like Asiago and Parmesan to lend a new spin on classic dishes and increase profit margins.



More than 2.5 billion pounds of cheese are produced each year. Good cheese is made with quality ingredients.





Making Quality Cheese

More than 2.5 billion pounds of cheeses are produced each year. Good cheese is made with quality ingredients. The process to making cheese includes the following:

- > Beginning with milk, it takes approximately 10 pounds of milk to make just one pound of cheese.
- > The milk is weighed, heat treated, or pasteurized for safety measures.
- > Good bacteria or starter cultures are added, followed by a milk-clotting enzyme called rennet.
- > The liquid (whey) is then separated from the milk solids (curds). Larger cut curds cooked at lower temperatures will produce cheeses like Ricotta and Mascarpone. Smaller curds cooked at higher temperatures will produce cheeses like Gruyère and Romano.
- > Next, the curds are stirred until desired firmness is achieved; then the whey is drained off.
- > Different handling and salting techniques are then used to create cheese varieties.
- > After that, the curd formation can be pressed into the finished cheese. Most cheeses take three to 12 hours to press.
- > Depending on the variety of cheese, an additional curing step may be added. The cheese may be moved into a humidity controlled room to allow for aging. Some cheeses are aged up to 10 years.



Building Blocks... of Natural Cheese!

Available in Cheddar and Monterey Jack, Sysco Casa Solana brand block cheese is all-natural, high-quality cheese with great taste and superb meltability. Sysco offers Casa Solana cheese in 40 pound blocks, which you can slice, shred and cube for limitless menu applications.

The features and benefits of block cheese are many, including:

- > Ability to enhance any dish with delicious flavor
- > Cost-effective alternative to buying pre-shredded
- > Mild Cheddar has a firm, elastic texture, perfect for shredding, slicing and melting
- > Available in 5,10 and 40 pound blocks of cheese
- > Increases profitability with superior melting quality and better coverage, allowing for higher yield
- > Manufactured in USDA-approved facilities and meets the highest food safety standards
- > A source of calcium, protein and phosphorus



Casa Solana block style cheeses have endless menu applications, like shredding to top almost any dish. Whether melted on top of a baked potato or shredded and sprinkled on top of a fresh garden salad, cheese is an essential ingredient for any food service operation, and the versatility of block style cheese simply can't be beat.

Natural Cheese Shreds

Casa Solana also offers pre-shredded cheese in both fancy and feather shred styles in 5-pound bags. Fancy shred is a diamond shaped cut of cheese that measures approximately .06 of an inch on each side, often called fine shred. Feather shred is an oval shaped cut of cheese that measures approximately .063 of an inch thick and .188 of an inch wide and it is flatter and wider than fancy.

Fancy and feather shreds are available in Mild Cheddar or Monterey Jack or a blend of both. Shredded cheese is fantastic melted on top of baked potatoes or in cheesy potato skins. Try the blended variety for added flavor in fresh garden salads.





Smoked Bacon & Cheddar Twice-Baked Potatoes

Yield: 24 servings

- 24 medium Idaho russet potatoes
- Olive oil, kosher salt and ground black pepper
- 10 slices hickory smoked bacon
- 3 cups shredded [CASA SOL](#) Cheddar cheese
- 3 cups [WHLFARM](#) whole milk
- 1¼ cups butter, melted
- ⅔ cup chopped fresh chives
- Ground nutmeg

1. Rub potatoes with olive oil, sprinkle with salt and pepper. Bake potatoes on sheet trays at 400° until potatoes are easily pierced; cool.

2. Bake bacon on parchment-lined sheet trays at 400° until crisp; once cooled, crumble bacon.

3. Cut oval in top of each potato. Leaving at least a ¼-inch wall remaining on the inside of potatoes, scoop out inside portion of each potato and place in large bowl. Mash potatoes until small lumps remain. Stir in 2½ cups cheese, milk,

butter, chives and salt, pepper and nutmeg to taste. Spoon or pipe potato mixture into potato shells. Potatoes may be filled, wrapped individually with plastic wrap and refrigerated up to 2 days in advance.

4. To serve, top each potato with some remaining cheese and crumbled bacon. Bake at 350° until cheese melts and potatoes are heated through.



Natural Cheese From **Mild to Sharp...**

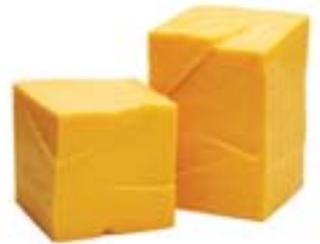
Cheddar

Cheddar can be used in a variety of recipes, including soup, cooked dishes, omelets, quiches, muffins, and biscuits. It's the most sought after cheese for platters, and cheese and cracker combos. And with Sysco's range of Cheddar choices under the Casa Solana and Block & Barrel brand, it's hard not to find a variety that suits your operation's needs:

- > Mild Cheddar
- > Medium Cheddar
- > Aged Cheddar
- > Cheddar
- > Monterey Jack



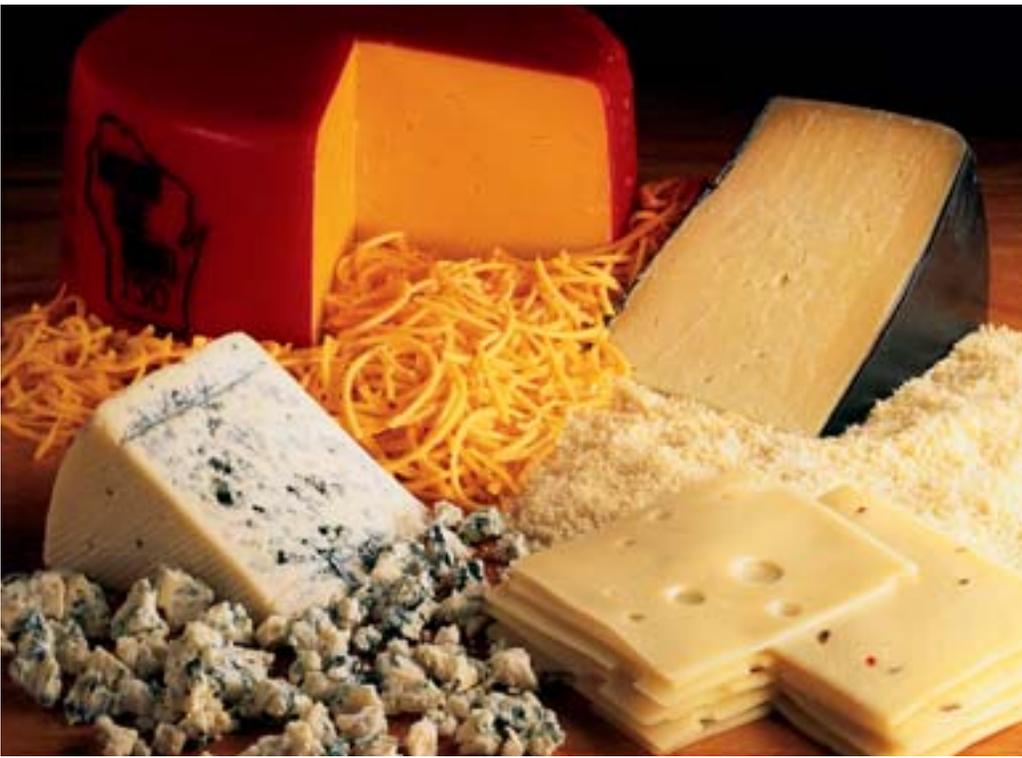
Block & Barrel Imperial carries Mild Cheddar and Monterey Jack in 5-pound rectangular loaves with a four-by-four inch face which are ideal for slicing, and also in 10-pound rectangular prints cut from larger 40-pound blocks.



Monterey Jack

Developed in North America circa 1892, Monterey Jack cheese is also called Jack, Monterey or California Jack Cheese. It is appreciated for its homogenous, supple soft texture and its mild flavor with just a hint of tartness. Monterey Jack Cheese is a great complement to hearty dishes like chili con carne, and also to the strong flavors in Mexican cuisine. It can also be sprinkled over a salad, added to a sandwich, melted in an omelet or mixed with potatoes or rice for a cheesy, crowd-pleasing side dish.





Swiss

The term “Swiss cheese” often refers to an entire category of cheeses that are related to Emmental and Gruyère. The classic flavor profile of these cheeses makes them a versatile and popular choice for every segment of the day. Swiss cheeses are the traditional selection for fondues and cheese sauces.

They’re also a natural choice for sandwich fillings and they make exceptional snacks for appetizer trays. With its ability to melt so beautifully, Swiss cheese is ideal for just about any dish, from breakfast to late-night snack offerings.

Conveniently Cubed

Spend your time creating, not cutting! Sysco offers pre-cut cubes that are the perfect solution for catered orders and last-minute requests. Ready to serve at just a moment’s notice, the uniform cut of ¾-inch cubes adds instant visual appeal to platters and buffet spreads. Sysco offers the following varieties:

- > Swiss / Gouda / Muenster mix
- > Cheddar / Swiss / Pepper Jack mix
- > Hot Pepper Jack
- > Mild Cheddar
- > Havarti



At a cost equal to or less than hand cutting, you’ll want to keep these available for convenient and quick menu options!

A Guide to Great Italian Cheeses

As one of the most popular ethnic cheeses in the United States, Italian-style cheeses add authentic flavors to popular Italian cuisine. Quality ingredients such as hearty pastas, fresh herbs and flavorful cheeses play an important role in Italian cuisine and contribute to the growing desire for authentic flavors. In fact, Italian-style cheeses accounted for nearly half of the billions of pounds of cheese produced in the U.S, with a large volume consumed in restaurants and other food service establishments.



But quantity is only part of the Italian-style cheese trend. Quality and variety of these widely appealing cheeses are crucial, and awareness of these cheeses in the broader population has ignited a desire for their versatility, diverse flavors and availability far beyond the traditional Italian niche.

The variety of flavors, textures and applications of Italian cheeses is perfect for keeping to traditional classics, or creating something new. Here is a sampling of the Italian-style cheeses that Sysco has to offer:

Soft

Mascarpone is a rich, buttery and slightly sweet cheese with a thick, creamy texture that is popular for making desserts, dips and spreads. Season and use in place of mayonnaise in chicken or shrimp salads. For sweet and creamy dessert fillings and toppings, blend mascarpone with powdered chocolate, finely ground coffee beans, flavored Italian syrups or liqueur.

Ricotta, a creamy, curded cheese produced from the whey that remains after making mozzarella or provolone, has a mild flavor with a hint of sweetness. In savory entrée applications, blend with Parmesan and fresh herbs for stuffing, pastas, poultry and pork.

Semi-Soft

Pasta filata translates to “spun paste,” which refers to the way the curds are kneaded and stretched during production. This process results in cheeses in this family that stretch when melted. Mozzarella, Provolone, and string cheese all fall in this category.

Provolone has a similar production process to mozzarella, and is always made with whole milk and becomes more granular and sharp as it ages. Top crocks of flavorful soup with mild Provolone, then broil until the cheese melts and bubbles.





Hard

Asiago has a mild flavor and semi-hard texture that becomes more granular and hard as it ages. With a nutty, buttery flavor, grate Asiago over flatbread dough before baking, or grate and toss into a classic Italian pasta dish.

Parmesan, known as the King of Italian cheeses, has a sweet, buttery and nutty flavor that intensifies with age. Although Parmesan is a common selection for many savory applications, a popular Italian dessert known as *vin santo* features Parmesan with fresh figs, walnuts and sweet red wine. Domestic made Parmesan has a minimum age requirement of ten months.

Romano, a granular cheese similar to Parmesan, Romano has slightly more fat that produces a sharper, more assertive flavor. Romano's hard, granular texture is perfect for grating or shaving atop appetizers, soups and entrées. Domestic made Romano has a minimum age requirement of five months.



Mozzarella... The Quintessential Italian Cheese

Fresh is Best!

Fresh mozzarella is a delicate, soft cheese made with cow's milk. With a porcelain white color and a mild, creamy taste, fresh mozzarella has quickly increased in popularity in recent years, whether served in a traditional Caprese salad or sliced and used in gourmet grilled cheese sandwiches. Sysco offers high-quality fresh mozzarella in versatile sizes and forms, all packed for optimum freshness and convenience.

- > 3-inch balls, salted and unsalted
- > Packaged tubes
- > Bocconcini
- > Smoked balls and tubes
- > Rolled with a variety of fillings like jalapeño, sun-dried tomato, green olive and basil



Traditional Bulk Mozzarella

Sysco offers a variety of cheese in both bulk and shredded varieties, giving operators the flexibility to choose what's best for their menus. Shreds offer 100% usage with greater coverage and yield, helping to reduce prep time. Bulk cheese offers more flexibility, allowing for varied shred sizes, and also providing the opportunity for slices or chunks to use in other applications.



Sysco Brand Mozzarella Cheeses

We've extended the breadth of our portfolio, making it easier to meet each customer's taste preferences, performance and pricing expectations.

> *Super Premium – Riserva*

California-made mozzarella, superior performance

> *Premium – Arrezzo Imperial WI*

Wisconsin-made premium mozzarella with excellent stretch and rich dairy flavor

> *Traditional – Arrezzo Imperial*

High quality mozzarella, delivers great taste and consistent performance



Have you been Riserved?

Riserva™ Super Premium Mozzarella Cheese is our exclusive brand of authentic, natural mozzarella, available in loaves, shreds and blends. With a milky-buttery tantalizing taste, Riserva also has a superior re-heating performance and it's manufactured 100% in California to ensure consistency.

Harvest Vegetable French Bread Pizza

Yield: 24 servings

- 6 loaves (16 ounces each) French baguette, cut lengthwise in half
- 1¼ cups extra virgin olive oil
- ¼ cup minced garlic cloves
- 3¼ pounds Roma tomatoes, cut crosswise into ¼-inch-thick slices
- 1½ pounds zucchini, cut diagonally into 1½-inch slices
- 1⅓ pounds thin asparagus spears, trimmed and cut into 1½-inch pieces

- 6 cups drained and sliced roasted red peppers
- 1½ pounds **Block & Barrel Imperial** crumbled chèvre
- 1½ pounds **Riserva** shredded mozzarella cheese
- Dried oregano, kosher salt and ground black pepper
- ¾ cup chopped fresh basil leaves

1. Place baguettes, cut side up, on sheet trays. Bake at 400° for 5 minutes or until toasted; cut each piece baguette crosswise in half.
2. Heat oil in medium skillet over low heat. Cook garlic 1 minute,

stirring constantly; remove skillet from heat.

3. For each pizza, brush 1 piece baguette with 1½ teaspoons garlic oil. Arrange ⅓ cup tomatoes on bread. Brush tomatoes with 1½ teaspoons garlic oil. Layer ¼ cup zucchini, 3 tablespoons asparagus, ¼ cup red peppers and 1 ounce of each cheese over tomatoes; sprinkle with oregano, salt and pepper. Bake at 400° for 10 minutes or until cheese melts and top is lightly browned. Sprinkle pizza with basil to serve.





Cream Cheese Dreams

Something wonderful starts with Sysco cream cheese.

Soft and mild-tasting, cream cheese lends a rich, creamy flavor and texture to a variety of decadent treats sure to delight customers. Use it in cheesecakes, parfaits, frostings and dips, or create your own signature dessert for sweet rewards. Satisfy customers with an interesting twist on wraps or sandwiches, or simply spread it over a warm, toasted bagel. Our cream cheese is 100% fully cultured, using only the freshest ingredients, herbs, and fruits and vegetables to ensure the highest quality. Choose from regular, light or Neufchâtel soft cream cheeses in a variety of flavors, forms and sizes.

Endless Possibilities

Sysco cream cheese can be used on any menu part, at any price point. Review menus for ways to enhance dishes with the addition of cream cheese. Create profitable add-ons and transform current selections into more valuable options that boost sales and profits.

- > Perfect for any sandwich
- > Adds flavor to mashed potatoes
- > A flavor boost for wraps
- > Perfect for baking cheesecakes and other baked goods
- > A good source of calcium and vitamin A
- > 0% trans fats
- > Kosher certified



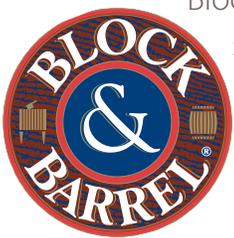


The Incredible Bulk!

Sysco Imperial bulk cream cheese loaves are versatile, creamy products made with just the right amount of milk and cream, carefully mixed with all natural cultures to a smooth, unforgettable perfection. They are the ideal solution for operations in need of large, food service quantities.

Each loaf is marked in 8-ounce increments for quick measurement and accurate portion control and easy handling. The loaves feature all of the rich, buttery flavor of Sysco soft cream cheese with uniform body and excellent spreadability, ideal for making dips, spreads, frostings and more.

Packaged for Convenience



Block & Barrel cream cheese portion control cups offer a velvety smoothness, creamy white color and rich taste that all signify a high-quality product. Whether your customer calls for a full-fat, low-fat or fat-free product, you're sure to find what you're looking for in our cream cheese portions, they add ease and efficiency to your operations. Here are just a few benefits to consider:

- > Saves time and labor
- > Eliminates waste and provides 100% yield
- > Instant eye appeal
- > Ready-to-serve at a moment's notice, in the kitchen, at the table, or at an event





Cream of the Crop

Fresh, flavorful, high-quality Sysco cream cheese products are available in many varieties. Regular cream cheese is the classic option that works for almost any application, but Sysco offers three varieties of reduced fat soft cream cheese options to reach health-minded customers:

- > Fat-free
- > Light
- > Neufchâtel

Also available are portion control $\frac{3}{4}$ -ounce cups and tubs of flavored cream cheeses, which are a great option to provide menu versatility and differentiation. Onion Chive, Garden Vegetable and Strawberry-flavored cream cheese are popular and on-trend flavors that are enhanced with the best herbs, spices and fruit flavors to offer high-quality choices for maximum flexibility. Here are just a few benefits of flavored cream cheeses:



- > Saves time and labor
- > Consistent portion controls
- > Ideal for breakfast applications
- > Low cost per serving

In addition to the typical applications, cream cheese can play a flavorful role in many other recipes as well. Sauces, spreads, fillings, appetizers and sandwiches can all get a lift from the addition of smooth, rich cream cheese, whether in pillow pack, tub or loaf form. Whatever your application, the possibilities are endless!





Blueberry Stuffed French Toast

Yield: 24 servings

- 2¼ pounds **SYS IMP** Neufchâtel cheese, softened
- ¾ cup chopped pecans, toasted
- ½ cup light brown sugar
- 1 tablespoon fresh lemon juice
- 1½ teaspoons lemon zest
- 7½ cups liquid eggs
- 4½ cups milk
- 2 tablespoons vanilla extract
- 1 tablespoon ground cinnamon

- ¾ teaspoon ground ginger
- 48 slices whole wheat bread
- 1½ pints fresh blueberries
- Breakfast syrup

1. In large bowl, stir together cheese, nuts, brown sugar, lemon juice and zest. In 4-inch, half hotel pan, whisk together eggs, milk, vanilla, cinnamon and ginger.
2. For each stuffed French toast, spread 1 side of 1 slice of bread evenly with 3 tablespoons cheese mixture; sprinkle some blueberries

over cheese mixture. Lightly press 1 slice of bread over blueberries to close.

3. To serve, oil flat-top griddle; briefly soak both sides of bread sandwich in egg mixture, then cook on griddle 3 minutes per side or until golden brown. Cut French toast in half and drizzle with syrup.



The Number One Cheese on Burgers

From basic to bold, plain to premium, our process cheese has much versatility for usage around the clock. Process cheese is often given a stigma, but there really is great opportunity for profit growth with this variety. Even though a cheese is processed, that doesn't mean it's not natural. By definition, process cheese is actually a category of products in which one or more natural cheeses are blended with water, cream, salt, emulsifiers and other ingredients that are then pasteurized to prevent aging.

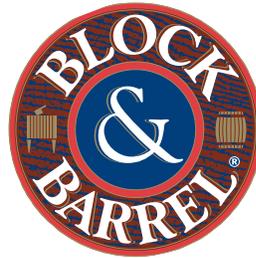
All of our Sysco Block & Barrel process cheese is USDA approved. It's made with milk and has a uniform flavor, body and smooth texture. Our sliced varieties are offered in Process, Deli, and Imitation/Substitution versions. They all taste great on burgers, but are also delicious on sandwiches, wraps, in omelets and more. . . and a good source of calcium.

Pre-Sliced Process Cheese

Each of our pre-sliced process cheese varieties offers consistent true flavor. Using our pre-sliced cheese will add ease and efficiency to your operation and provide consistent portion control, minimal waste and a uniform look that adds eye appeal. In addition, our E-Z Pick slice configuration provides for quick, easy separation.

Our pre-sliced process cheese comes in both white and yellow varieties in these flavors:

- > American
- > Sharp American
- > Hot Pepper Jack
- > Swiss/American





Stuffed Burgers

Yield: 24 servings

Filling

- 24 slices hickory smoked bacon, diced
- 1½ pounds white mushrooms, sliced
- 2¼ cups sliced green onions
- 1½ green bell peppers, diced
- 3 cups **CASA SOL** shredded sharp Cheddar cheese

Burgers

- 8 pounds ground chuck
- Kosher salt and ground black pepper
- 24 buns or rolls of choice

Toppings

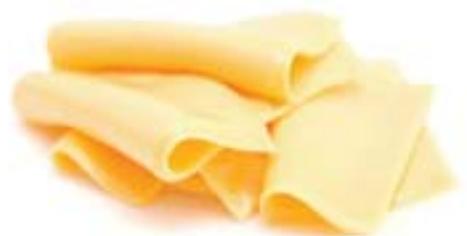
BBRL American cheese slices, lettuce, sliced tomatoes, sliced onions and pickles

1. Prepare Filling: In large skillet, cook bacon over medium heat until crisp. Add mushrooms, onions and bell peppers and cook until vegetables are tender. Remove from heat; drain off fat and cool slightly. Stir in cheese.

2. Prepare Burgers: Form meat into 48 ¼-inch-thick patties; sprinkle with salt and pepper. Divide filling evenly onto center of 24 patties, spreading filling to within ½ inch of edges. Top each with remaining 24 patties. Pinch edges to seal.

Burgers may be stuffed, wrapped individually with plastic wrap and refrigerated up to 2 days in advance.

3. Grill burgers over medium heat until internal temperature reaches 155° for medium doneness. Top patties with cheese slices during last minute of cooking. Serve burgers on buns with toppings of choice.



Pre-Sliced Process Cheese Product

Our process cheese products are ideal for hot or cold sandwich applications. You'll appreciate the great taste and excellent melting properties. Our deli cheese slices offer the same great attributes as process cheese slices, but they are more economical.

Imitation/Substitution Cheese Slices

You don't have to sacrifice taste or performance with our delicious selection of substitute and imitation cheese slices. Ready to go right out of the package, our substitute and imitation cheese slices are formulated to be nutritionally equivalent to natural or process cheese slices while providing a lower cost option.

Whatever the variety, Sysco process cheese slices help create profitable menu add-ons and transform current selections into more valuable options that boost sales and profits.

Ask your Marketing Associate what process cheese slice counts are available in your region.



Loaves to Make your Heart Melt

Another process cheese variety is our loaves. Our melting loaves are great for hot and cold applications and easily slice, shred or cube. Process loaves have the same versatility as natural cheese loaves, but can be a lower cost option with an increased shelf life. Loaves can be great in entrées, and work exceptionally in appetizers because of their variety of flavors. Try our Queso Seguro loaf in a Salsa Con-Queso recipe and serve with tortilla chips, or shred and sprinkle our Nacho Blend on a platter of nachos. We also offer Sysco Classic, Special Melt, and Hot Pepper Jack flavors.





Hispanic-Style Cheeses

Mexican-style food is more popular than ever and to help you capitalize on this, we offer a large selection of Hispanic-style cheeses. While these type of cheeses such as Queso Blanco, Quesadilla and Cotija work excellently in Mexican-style dishes, they are also ideal for salads, soups, appetizers, egg dishes and more. Use our Hispanic-style shreds to sprinkle on top of nachos, pasta, or add to tacos or burritos.





Hispanic-Style Cheese Loaves

Queso Seguro

This cheese loaf is incredibly versatile. It can be shredded on top of salads, soups or entrées such as enchiladas when cold, or warmed between tortillas in quesadillas. By adding a little bit of milk, it will create a sublimely thick and creamy dip. Queso Seguro makes it easy to create cost-friendly starters that are a breeze to upsell.

Special Melt

Offered in a five-pound loaf, this pasteurized process American cheese loaf is easy to slice, easy to shred, and just plain easy to use. It's formulated to melt to a velvety-smooth consistency without burning, making it perfect for Mexican-style dips and sauces. It is available in yellow or white allowing it to enhance a large variety of dishes.

Nacho Blend

Another excellent cheese choice for south of the border menu options is our Nacho Blend. Like our other Hispanic-style cheeses, it is offered in both yellow and white versions and is a great topper for nachos, tacos, or any other Mexican food dish.



Easy Cheese Dip

- 5 lbs. **CASA SOL**
Special Melt cheese
- 5 cups milk

Shred, cube or chunk the cheese. Heat milk over medium-low heat. Add cheese to heated milk. Cover and stir frequently until smooth and melted. Hold at 160°, stirring occasionally.

Chef Tip:

Trying adding chopped tomatoes, diced green chiles or chopped green onions to add flavor to your cheese dip.

What is Specialty Cheese?

Specialty Cheese is defined as a value-added cheese product that is of high quality and limited quantity. A cheese product can be said to be of high quality if it commands a premium price, is of exotic origin, has particular processing, design, limited supply, unusual application or use, or extraordinary packing or channel of sale. A specialty cheese type cannot have a nationwide annual volume of more than 40 million pounds.*

As the American palate continues to become more sophisticated, the unique flavors of specialty cheeses are making their way onto more and more menus across the nation in all dining segments. These cheeses offer both innovation and quality and give food service operators the ability to turn standard menu items into premium, signature dishes. Sysco has all the specialty cheese offerings you need to enhance your menu. Some of these specialty categories are Soft-Ripened, Semi-Soft, Soft-Fresh, Hard, Swiss-Style, Dutch Origin, and more.

*www.wisspecialcheese.org



Soft-Ripened Cheese

Soft-ripened cheeses are very soft and can be runny at room temperature. These are cheeses that have ripened from the outside in and some have an edible white rind. Our most popular soft-ripened cheese is Brie, which we offer in a wheel, tin, or as a crème.



Brie, a classic French-style cheese, is great in applications such as soups, sauces, warm salad dressings, and dessert tortes. It's got a rich, earthy mushroomy flavor that changes from mild when young to pungent with age.

Semi-Soft Cheese

Semi-soft cheeses have a smooth, generally creamy interior. They slice well and are higher in moisture than hard cheeses because they are made with whole milk.

Muenster, a popular sandwich cheese, Muenster is mild when young and mellows with age. While traditionally a washed-rind cheese, in the U.S. the rind may or may not be washed. Muenster usually has a bright orange natural annatto coating.



Havarti, often used on sandwiches, in casseroles and in fondue, Havarti is buttery and has a slightly acidic flavor. It is available plain or with flavor, such as dill. It has a smooth supple texture with tiny little holes.

Fontina cheese can be made three different ways. Danish and Swedish both taste slightly tart and nutty with a mild earthy flavor. Or, it can be made Italian-style, which has a mild, earthy, buttery flavor. Fontina cheese usually has a brown coating and is smooth, with small holes creating subtle texture.



Baked Brie with Pecans

Yield: 4 baked wheels of Brie

- 2 $\frac{2}{3}$ cups pecans, toasted
- 1 $\frac{1}{3}$ cups packed dark brown sugar
- $\frac{3}{4}$ cup heavy cream
- All-purpose flour
- 4 sheets puff pastry
- 4 wheels (15 to 16 ounces each)
- BBRLIMP Brie cheese
- 4 large egg yolks
- Assorted crackers, sliced baguette, apple and pear slices and/or vegetables

1. In medium bowl, toss pecans, brown sugar and 2 tablespoons cream.
2. Unfold puff pastry sheets on floured surface; roll each pastry into 12-inch square. Spoon pecan mixture onto center of each pastry sheet and spread mixture to about a 5-inch circle. Place cheese wheels on top of pecan mixture; fold pastry squares over cheese to enclose cheese wheels. Place wrapped cheese wheels, seam side down, on parchment-lined sheet trays.

3. In small bowl, whisk egg yolks and remaining cream. Evenly brush pastry with egg wash; freeze at least 30 minutes or up to 2 weeks.
4. Bake Brie at 400° for 25 minutes or until pastry is golden brown. Let stand 20 minutes before serving. Serve with assorted crackers, sliced baguette, apple and pear slices and/or vegetables.





Gourmet White Mac & Cheese

Yield: 24 servings

- 2 pounds penne pasta
- $\frac{3}{4}$ cup unsalted butter
- 2 cups panko breadcrumbs
- $\frac{1}{2}$ cup shredded **ARREZZIO** Parmesan cheese
- $\frac{1}{2}$ cup all-purpose flour
- 2 quarts whole milk
- 1 pound **BBRLIMP** fontina cheese, shredded
- 1 pound **BBRLIMP** Gruyère cheese, shredded
- 1 pound sharp white Cheddar cheese, shredded
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 8 large Roma tomatoes, each cut into $\frac{1}{4}$ -inch-thick slices

1. Cook pasta in salted boiling water; drain. Melt $\frac{1}{4}$ cup butter; add breadcrumbs and Parmesan, and stir until breadcrumbs are moistened.

2. In large saucepot, melt remaining $\frac{1}{2}$ cup butter over medium heat. Whisk in flour and cook 2 minutes, stirring constantly. Add milk and heat to boiling, whisking constantly until mixture is smooth and thick; remove from heat. Stir in cheeses, salt and pepper; fold in pasta until well coated with sauce.

3. Pour pasta mixture into 4-inch hotel pans or individual baking dishes. Arrange tomatoes in single layer over pasta; sprinkle breadcrumb mixture over tomatoes. Bake at 375° for 30 minutes or until edges bubble and top is browned.



Firm/Hard Cheeses

Firm or Hard Cheeses are those that are well aged, allowing them to be easily grated and are primarily used in cooking rather than being eaten individually.

Gruyère

The nutty, rich, full-bodied flavor of Gruyère is usually made with traditional Swiss techniques. It has a firm texture with scattered tiny eyes. Its surface is ripened with an inedible brown rind.



Gouda

Gouda is of Dutch origin and is a whole milk variety with rich, buttery, slightly sweet flavor. It has a creamy texture that gets firmer with age and it also acquires a complex caramel flavor as it gets older.





Portofino Salad with Thyme Vinaigrette

Yield: 24 servings

3 garlic cloves, minced
1½ cups extra virgin olive oil
½ cup white wine vinegar
2½ tablespoons chopped fresh thyme leaves
1½ teaspoons Dijon mustard
1½ teaspoons salt

¾ teaspoon ground black pepper
30 ounces spring mix salad greens
12 ounces crumbled **BBRLIMP** plain chèvre (goat cheese)
3 cups walnuts, toasted
2¼ cups julienne cut sun-dried tomatoes in olive oil with herbs, drained
1½ cups chopped green onions

In large bowl, whisk together garlic, oil, vinegar, thyme, mustard, salt and

pepper. For each salad, toss 1¼ ounces salad greens with ½ ounce plain chèvre (goat cheese), 2 tablespoons walnuts, 1½ tablespoons sun-dried tomatoes, 1 tablespoon onions and 1½ tablespoons vinaigrette until well coated.





Fresh Cheeses

To be classified as a fresh cheese, the cheese must be uncured, or cured for a very short time. These types of cheeses typically have a high moisture content and are direct set with the addition of lactic acid cultures.

Feta

A traditionally Greek cheese, feta is cured in brine to produce a tart, salty flavor. It is crumbly with a moist texture. It's great in salads, seafood sautés, stuffings and more.

Goat Cheese

Goat cheese is made from either goat's milk or a mixture of cow's milk and goat's milk. It has a tart flavor and is generally soft, although it can be semi firm.



Blue Cheeses

The name is self-explanatory, blue cheeses characteristically develop blue or green streaks of harmless, flavor producing mold throughout the interior. Generally, veining gives cheeses an assertive and piquant flavor.

Blue

Blue cheese has a full earthy flavor that varies depending on brand. It has a firm, crumbly texture with blue mold in the veins and pockets. Try using blue cheese on grilled sandwiches, in soups and sauces, and on top of salads or in dips.

Gorgonzola

Americans and Italians like their Gorgonzola different ways. The American version is full, earthy with piquant flavor, and the Italian style is only slightly piquant with a full earthy flavor. Gorgonzola always has a creamy, soft interior with greenish blue veins and a rusty brown inedible rind.



Say Cheese!

- > Create menu distinction.
- > Stand apart from your competitors.
- > Boost check averages!

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