



## INTRODUCING FUMELLA™

Cajun Alfredo Fumella Pizza

### A LIGHTLY SMOKED MOZZARELLA THAT WILL HELP YOUR RECIPES CATCH FIRE.

Introducing Grande Fumella, a lightly smoked part skim mozzarella with the power to elevate your recipes and open doors to new smoked flavor combinations your customers will love. Fumella complements your other ingredients without overpowering them, while maintaining the same performance you've come to expect from Grande Mozzarella.

#### THE FUMELLA DIFFERENCE

- Subtle smoke flavor to complement other ingredients
- Excellent melt, stretch and reheat
- Versatile across your menu
- 100% all natural with no preservatives, fillers or artificial ingredients
- Naturally smoked with cherry and hickory wood
- Pre-shredded to save time and labor



Eggplant Parmesan

### CREATE IRRESISTIBLE MUST-HAVES.

Just seeing “smoked mozzarella” on your menu will get your customers excited, especially since **88%** want to try smoked mozzarella on a pizza.

Datassential Consumer Omnibus Study, January 2022



## A TRADITION OF EXCELLENCE

Our passion for excellence starts with all natural ingredients, including the best milk locally sourced from family farms. This dedicated milk supply is shipped directly to Grande facilities where our skilled artisans use a combination of time-honored techniques along with the latest technology to craft fine Italian cheeses. This process means our cheeses consistently deliver optimum flavor, yield and melt each and every time.

The extra care we put into producing our product results in unforgettable dining experiences for your customers...and it is those memories that will keep them coming back for more.

### ADVOCATE OF THE INDEPENDENTS®

Your success is our only goal and our Grande Sales and Marketing Associates are always on hand, ready to serve and assist you. We understand your goal is to build a successful business. Our goal is to provide you with products and business solutions to help you succeed.



“This cheese is going to change the world.”

Eric Von Hansen  
Caliente Pizza & Draft House

Don't miss out on a smoked mozzarella that will set the pizza world on fire. Fumella has the power to set your restaurant apart and create lines out your door.

### BUILD YOUR BUSINESS

#### Grande Sales Associates

Dedicated to helping you develop and grow your business; your Grande Sales Associate has years of experience in the foodservice industry and is there to support your restaurant.

#### Portion Cups

Measure for success with portion cups that provide you accurate measurements to help manage your food costs and ensure consistency across every pie.

#### CARES Program

We stand firm in our commitment to always deliver the highest quality cheeses. Grande quality is guaranteed.

#### 100-Percenter® Program

When you commit to using 100% Grande cheeses on your pizza, you gain access to exclusive promotional programs, tools and resources designed to grow your business.

- Free merchandising materials to promote your commitment to quality
- Free digital content including videos and social posts to share with your customers
- Customized marketing support with our Solutions @ Work® program that delivers proven results in creating impactful marketing materials and direct mail programs at a competitive price
- Exclusive web content, tools and templates for building your business
- Grande Cheese app to help you manage your food costs to ensure your menu is priced right for profits



## GRANDE PRODUCT GUIDE

PRODUCTS  
THAT WILL  
DIFFERENTIATE  
YOU FROM THE  
COMPETITION

For more information, call our customer-only hotline at  
**1-800-8-GRANDE (1-800-847-2633)**, contact your local Grande Sales Associate  
or register and log in to our website at [www.grandecheese.com](http://www.grandecheese.com).

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CHEESE COMPANY

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## MOZZARELLA & PROVOLONE CHEESES



### MOZZARELLA

#### MOZZARELLA—PART SKIM

- Creamy white with a delicate dairy flavor for use in a variety of applications across your entire menu
- Available in loaf, shredded, diced or sliced

#### FUMELLA, SMOKED MOZZARELLA

- Lightly smoked Part Skim Mozzarella that complements other ingredients without overpowering them
- Pre-shredded to save time and labor

#### MOZZARELLA—WHOLE MILK

- Creamy white with a rich dairy flavor for use in a variety of applications across your entire menu
- Available in loaf, shredded, diced or sliced



### BLENDS Available in shredded or diced

#### EAST COAST BLEND.

- 50% Whole Milk and 50% Part Skim Mozzarella
- Unique flavor customers love, without the labor

#### MOZZARELLA PROVOLONE MILD BLEND

- A mild blend of Part Skim Mozzarella and Provo•Nello, Provolone
- Subtly distinguishes your dishes with a nutty, buttery flavor while allowing other flavors to shine

#### MOZZARELLA ASIAGO BLEND

- Combines the flavors of Part Skim Mozzarella and Asiago
- Its delicate, earthy flavor with fresh buttery notes makes it ideal for pizza, pastas, salads and sandwiches

#### MOZZARELLA CHEDDAR BLEND

- A mix of Part Skim Mozzarella, White Cheddar and a hint of Provolone
- Distinct, delicious flavor makes your dishes stand apart from the competition

#### 50/50 BLEND

- Combines the rich flavors of Part Skim Mozzarella and Provo•Nello, Provolone
- Great for giving your signature dishes extra flavor

### PROVOLONE

#### PROVO-NELLO.

- Smaller 3 7/8" diameter for ease of handling
- More slices per pound creates greater yield and cost savings
- Available in salame, sliced or shredded

#### DELI-STYLE

- Traditional 4 1/2" diameter for larger slices that extend past sandwich edges
- Greater coverage creates eye appeal, allowing you to increase check averages
- Available in salame or sliced



## FRESH CHEESES



### AUTHENTIC FLAVOR THAT CREATES NEW AND EXCITING EXPERIENCES.

Reminiscent of cheeses handmade in the Italian countryside, Grande Fresh Cheeses are made from the freshest, all natural ingredients, free of additives, fillers and preservatives. These versatile cheeses can be used in a variety of applications across your menu. Grande's Fior-di-Latte, Burrata, Fresh Curd and Ricotta are approved by VPN Americas as a Local Promoter. Together, we value the tradition and authenticity of Neapolitan pizza.

FIOR•DI-LATTE			
	00161	Ciliegine	1/3 oz. Ball 2/3 lb. Reclosable Container
	00162	Bocconcini	1 1/2 oz. Ball 2/3 lb. Reclosable Container
	00163	Ovoline	4 oz. Ball 2/3 lb. Reclosable Container
	00164	Rotondino.	10 oz. Ball 2/5 lb. Reclosable Container
	00165	Cepponelli.	11.43 oz. Logs 1/5 lb. Reclosable Container
	00169	Burrata	4 oz. Ball 4/1 lb. Recloseable Container

FRESH MOZZARELLA			
	00152	Avorio. Fresh Mozzarella	Loaf 2/7 lb. Vacuum•Pak

FRESH CURD			
	00175	Fresh Curd	Pillow 2/10 lb. Vacuum•Pak
	00174	Fresh Curd	Pillow 1/20 lb. Vacuum•Pak

RICOTTA			
	00131	Del Pastaio.	Impastata 2/5 lb. Reclosable Container
	00133	Del Pastaio.	Impastata 1/30 lb. Bag
	00136	Prima Dolce.	Curdy 2/4 lb. Reclosable Container
	00137	Prima Dolce.	Curdy 4/4 lb. Reclosable Container
	00138	Sopraffina.	Smooth 2/3 lb. Reclosable Container
	00139	Sopraffina.	Smooth 6/3 lb. Reclosable Container
	00141	Sopraffina.	Smooth 1/30 lb. Bag
	00143	Tenera.	Fine Curd 6/3 lb. Reclosable Container



### FIOR•DI-LATTE ("Flower of the Milk")

#### CILIEGINE ("Little Cherries")

- Ideal for serving whole on antipasto platters, as appetizers or on top of salads

#### BOCCONCINI ("Little Mouthfuls")

- Great for halving and quickly melting on traditional dishes such as crostini or bruschetta

#### OVOLINE ("Egg-like Ovals")

- Perfect for slicing on classic caprese salads or sandwiches

#### ROTONDINO, ("Round and Plump")

- Ideal for quantity chopping, dicing and slicing for pastas or salads

#### CEPPONELLI, ("Logs")

- Makes slicing simple while creating greater coverage, better eye appeal and less waste

#### BURRATA

- Hand-tied Fior•di•Latte filled with sweet cream and tender strands of Fresh Mozzarella.
- Perfect for appetizers, salads or finishing a pizza



### FRESH MOZZARELLA

#### AVORIO.

- Fresh Mozzarella loaf provides a tender and creamy texture perfect for specialty pies or for finishing a dish
- 100% all-natural color, without added whiteners



### FRESH CURD

- Full-cream curd provides exceptional flavor that is easy to work with and versatile.
- Great for chefs who prefer to make their own fresh mozzarella
- 100% all-natural color, without added whiteners



### RICOTTA

#### PRIMA DOLCE. (PREE-ma DOL-chay)

- Clean, light and sweet dairy flavor makes it ideal for eating alone, slicing for lasagna or served as a dessert
- Delicate curds add texture and authenticity to classic dishes

#### SOPRAFFINA. (so-pra-FEE-nah)

- Smooth, fine texture and full body performance perfect for calzones, ravioli and other pasta dishes
- Easy to spread and never runs when baked

#### TENERA. (TEN-neh-rah)

- Tiny, tender curds provide a fuller taste and defined texture, perfect for lasagna, baked ziti or other applications prepared in advance
- Easy to spread and never runs when baked

#### DEL PASTAIO. (del-pa-STIE-o)

- Rich impastata style that enhances the flavors of your other quality ingredients

- Slightly drier, smooth and dense texture great for mixing in pastas and using in baked applications



## AGED CHEESES

### DISTINCT FLAVORS AGED FOR YOUR SIGNATURE DISH.

Grande Aged Cheeses are slowly cured to provide maximum flavor. Made from the freshest, all natural ingredients, free of additives, fillers and preservatives, Grande's Aged Cheeses are delicious as an ingredient in your favorite recipe or stand alone in an appetizer. They are available in many convenient sizes to work in multiple applications.

AGED PROVOLONE				
	00451	Boccini	Rounds	6/1 3/4 lb. Vacuum•Pak
	00452	Provolettine	Rounds	6/3 1/4 lb. Vacuum•Pak
	00454	Salamini	Salame	6/2 lb. Vacuum•Pak
	00237	Gigantino	Salame	1/25 lb. Waxed
	00241	Gigante	Salame	1/55 lb. Waxed
	00244	Gigante	Salame Qtrs.	2/12 lb. Vacuum•Pak
	00248	Mandarini	Mandarini	1/30 lb. Waxed

ASIAGO			
	00852	Asiago - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00972	Asiago	Shredded 5/3 lb. Resealable Bag

PARMESAN			
	00872	Parmesan - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00873	Parmesan	Wheel 1/24 lb. Vacuum•Pak
	00870	Parmesan	Wheel 2/24 lb. Vacuum•Pak
	00967	Parmesan	Grated 4/5 lb. Resealable Bag
	00968	Parmesan	Grated 8/5 lb. Resealable Bag
	00952	Parmesan	Shredded 5/3 lb. Resealable Bag
	00951	Parmesan	Shredded 10/3 lb. Resealable Bag
	00995	Parmesan	Shaved 2/3 lb. Resealable Bag

ROMANO			
	00522	Romano - Wheel Qtrs.	Quarters 4/6 lb. Vacuum•Pak
	00523	Romano	Wheel 1/24 lb. Vacuum•Pak
	00527	Romano	Wheel 2/24 lb. Vacuum•Pak
	00678	Romano	Grated 8/5 lb. Resealable Bag

BLENDS			
	00990	Parmesan•Romano Blend	Grated 8/5 lb. Resealable Bag



### AGED PROVOLONE

- Provides unmatched, authentic Old-World flavor that differentiates your recipes from the competition
- Hand-crafted and hand-roped by cheese artisans in the Old-World tradition
- Naturally aged and lightly smoked with applewood to add a rich, signature taste to dishes such as antipasto, soups and salads



### ASIAGO

- Made using Old-World traditions and our uncompromisingly high standards
- Aged over 6 months to achieve delicate, earthy flavor with fresh buttery notes
- Rich texture and smooth, creamy appearance make it perfect for pizza, salads, pasta, dips, sandwiches or on its own



### PARMESAN

- Subtly nutty and full in flavor for distinguished versatility across your menu
- Smooth texture makes it easy to grate, shred or shave
- Great for pizza, specialty breads, soups, salads, pasta, sauces and dressings or on its own



### ROMANO

- Made from pure cows' milk to maximize the rich dairy flavor that reduces saltiness
- Robust, well-balanced flavor allows you to add a signature touch across your menu
- Perfect for pizza, specialty breads, soups, salads, pasta, sauces and dressings or on its own



### AGED BLEND

#### PARMESAN•ROMANO BLEND

- Proprietary blend with unmistakable, delicious flavor
- Adds appeal to any menu offering, from salads to lasagnas and pizza