



SYSCO Food Services of Metro New York



Specialty Cheeses

3832672

2/3#AVG

CASTELV

CHEESE ROQUEFORT HLF WHL



The Roquefort Association, Inc. protects the quality of Roquefort and marks all genuine Roqueforts with a red sheep seal. The cheese should be soft, rindless, and a bit crumbly.

Roquefort is the ancient blue cheese from the Rouergue, an area of southern France. It ranks among Stilton and Gorgonzola as the three musketeers of blue cheese. These three set the standard for all other blues. Unlike the other two, Roquefort is made from raw sheep's milk, as opposed to cow's milk. It is aged in the caves of Cambalou for a minimum of three months and is intensely flavorful. Solid and at the same time slightly crumbly. The texture is buttery with blue veins of mold extending to the edges.

3503257

5/1.3#AV

ISTARA

CHEESE FRENCH PETIT BASQUE



Petit Basque is made from fresh sheep's milk in the mountains of the Pyrenees where some of the best cheeses in France originate. It is characterized by an etched rind that looks like wicker basket, reminiscent of the old way to make this traditional cheese, using a wicker mold. Petit Basque has a very firm texture, categorized as semi-soft (or semi-hard) with a very rustic and milky flavor that has hints of nuts. Pair it with nuts or fruits like grapes for an excellent cheeseboard.

3497492

4/8#AVG

BOULE D

CHEESE MIMOLETTE



Made in northern France, this cheese is made with the same recipe as Edam, the legendary Dutch cheese. As this cheese is aged longer, the texture becomes sturdier, the taste deeper, and the color changes as well. The 12 month version of Mimolette Vielle is flavorful and has a zing to it, and the 18 month (called "extra aged" in French) turns from a brilliant orange to a brownish color. The taste changes along with the color, bringing about a richer, more complex flavor. Mimolette Vielle that has not been aged for very long still maintains an elasticity and softness, but when aged for a year and a half, the texture becomes completely brittle and practically becomes a hard cheese.

3930930

2/4.4#AV

PACKER

CHEESE GOAT SPAN WINE MURCIA

The region of Murcia, in southeastern Spain is the birthplace of the Murciano-Granadina, the best milk producing goat breed in the country. It is a sweet and smooth pasteurized goat's milk cheese. Murcia al Vino's purple rind is the result of its immersion twice during the ripening period in a bath of red wine. This gives the rind its characteristic color and imparts a strong floral bouquet, providing its characteristic aroma. Being a goat milk cheese, it is easier to digest for lactose intolerant people.



3930955 6/2.2#AV

PZODQXO

CHEESE TETILLA



Description: Named for its nipple shape, Tetilla is a creamy, soft cheese dotted with air pockets. It has a rind the color of straw and a buttery taste that melts in your mouth. This is the most characteristic cheese from Galicia, easily recognized by its shape and smooth, fine, yellow straw-colored rind. The soft paste, thick and smooth with few air pockets, is very creamy on the palate. The flavor is clean and smooth. This cheese can be eaten at any time during the day. It is also suitable for cooking, especially as stuffing and in recipes calling for coating as it melts easily with heat.

3502531

4/4.5#AV

DELABBE

CHEESE FRENCH SAINT PAULIN

With its hard orange rind this cows milk cheese, St Paulin is a very popular soft cheese. It used to be produced in the St Paulin abbey by the Monks. As it became more popular, its production spread all over the NorthWest of France. Its taste is sweet and slightly salty, which makes it suitable for the entire family.



3931102 2/6.6#AV MERCADL CHEESE MAHON

Mahón is a traditional semi-soft cheese, produced from cow's milk on Minorca, the outermost of the three Balearic Islands. The city of Mahón is the major town on this small agricultural island. Traditionally, to produce Mahón cheese, the curd is placed in the center of a cloth. The corners of the cloth are then knotted and twisted together, which gives the cheese its typical "cushion" shape. It then matures in the cloth for several days. The flavor is smooth, yet buttery sharp, slightly salty with a marvelous creamy, nutty aroma. Our Mahón cheese is young, when the texture is smooth and supple and the aroma is sweet and fruity.



3970720 2/1.7KG PACKER CHEESE FRCH TOMME DE SAVOIA

The word *tomme* implies that a cheese is made from the milk of more than one herd. Tomme de Savoie is made by an expert cheesemaker and is always of exceptional quality. It has a beautifully rustic, gray-brown, fuzzy, inedible thick crust. The cheese inside is robust with slight overtones of salt and an unmistakably raw flavor. This French, unpasteurized cow's milk cheese has a charming simplicity. It is absolutely wonderful paired with sausages, fruit, bread, and wine. All the good things in life! Made from unpasteurized cow's milk, aged for over 60 days .

4127270 2/5#AVE IRISH CHEESE CHEDDAR IRSH WITH PORT

This porter farmhouse cheddar cheese is made in the heart of County Limerick. The cheese itself is a full-flavored and tangy cheddar. The unique mosaic pattern is created when the cheese is mixed with Guinness (dark porter) during the cheesemaking process. A truly unique cheese, popularly known as one of the pub cheeses in Britain.



3264959 1/5.5#AV COOMB C CHEESE CHEDDAR CLARET RED ENG

This unique cheese by Clawson is stunning red veined cheddar. The marbled red color is produced by the addition of port and brandy to a pale cream cheddar cheese. Clawson Dairy is one of the UK's most successful and progressive dairies, and is a leading innovator and producer of blended cheese.

3274388 2/2.75AV HAWES CHEESE WENSLEYDALE W/CRNBRY

The only true Wensleydale cheese in the world comes from the milk drawn from cows that graze the sweet limestone pastures on farms in Upper Wensleydale, England. First made there during the Norman invasion, when French monks from the Roquefort region were brought over to practice their cheese-making skills. The Wensleydale pastures give the cheese the unique, refreshing flavor for which it is renowned. The cheese is a fresh, young cheese taken at only three weeks old. It has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of all natural cranberries of the finest quality. Wensleydale with Cranberries is an innovative blend of flavors and a superb visual experience. Suitable for vegetarians.



3763141 1/4 LB EMMI CHEESE SWISS SWITZ DON OLIVO

A new cheese from Switzerland with a uniquely different flair. It is a mixture of a semi-soft cheese with black olives and is aged a minimum of 60 days. Serve as an appetizer, or even warmed as in raclette. Beer or fruity wine is a great accompaniment (with a handful of almonds).

3763208 1/4 LB EMMI CHEESE SWISS MOUTARDIER

One of Switzerland's newest cheeses has a surprising combination of a mild semi-soft cheese and zesty mustard seeds. Aged for a minimum of 60 days, this pasteurized cow's milk cheese is a great addition on any cheese platter or can be used in salads or sandwiches.



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