



Premier ProduceOne

# Artisanal Cheese & CHARCUTERIE



# Table of Contents

## **CHEESE**

BELGIOIOSO

CYPRESS GROVE

EMMI ROTH

ISIGNY SAINTE-MÈRE

SOMERDALE

## **MEATS**

NA\*KYRSIE MEATS

TEMPESTA ARTISAN SALUMI

SMOKING GOOSE

**ARTISAN CHEESE**



# BELGIOIOSO®

Traditional Recipes, Exceptional Quality  
Made in Green Bay, Wisconsin

**62280 American Grana Cheese 1-65 LB**

Extra aged Parmesan with a deep, sweet and nutty flavor.

**62310 Shredded Asiago Cheese 4-5 LB**

Freshly shredded with a mild, sweet, nutty flavor.

**04666 Auribella Sharp Cheese 8-3 LB**

Firm cheese with a full, sharp flavor.

**62890 Fresh Mozzarella Log 8-1 LB**

**62935 Sliced Fresh Mozzarella Log 8-1 LB**

**62905 Fresh Mozzarella Ovoline 2-3 LB**

Soft cheese with a delicate, milky flavor.

**95922 Mascarpone Cheese 4-5 LB**

Soft cheese with a sweet, creamy flavor.



Located in Wisconsin, the United States  
“Dairy Land”, BelGioioso makes  
traditional, artisanal Italian cheeses  
right here in the US.



**Award Winning Goat Chevre  
Made in Arcata, California**

**00172 Midnight Moon**

**1-9 LB**

A dense and smooth cheese, aged six months or more.  
Nutty, brown butter up front with a caramel finish.



Cypress Grove has received a 100% score from the American Humane Association the past 3 years. Happy and healthy goats help make this one of the best cheesemakers in the country.

Premier ProduceOne



**A Leading Provider of Specialty Cheeses  
Made in Switzerland and Wisconsin**

**62565 Red Wax Fontina**

**1-13 LB**

A traditionally Swedish-style Fontina with a smooth, creamy body and a slightly tart and mild finish.

**62525 Havarti Dill**

**1-9 LB**

A take on the creamy delicacy of traditional Havarti cheese, with dill used for a subtle and savory finish.

**83258 Smoked Gouda**

**1-6 LB**

Firm-bodied and smooth, naturally smoked with a nutty flavor.



**With a focus on sustainable, stable growth, Emmi Roth uses fresh milk and supports local communities.**



**World-Renowned Dairy Products  
Sourced from Normandy, France**

**91728 12 Month Mimolette 1-6.6 LB**

With a striking deep orange color, its firm, mild, and smooth, with the flavor becoming subtly sharp at the finish.

**83248 Brie 1-1 KG**

**62395 Brie 2-1 KG**

French brie with a soft, creamy texture. It has a mild, rich flavor with a hint of mushroom from the rind.

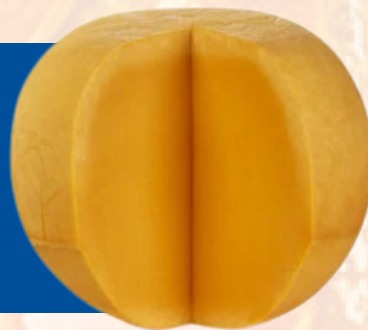
**02662 AOP Butter Basket - Salted 6-8.8 OZ**

**02664 AOP French Butter w/ Sea Salt 10-8.8 OZ**

**02663 AOP Unsalted French Butter Roll 20-8.8 OZ**

A buttercup yellow cheese of the highest quality, rich in Vitamin A and with a faint taste of hazelnut.

**A French dairy cooperative known for its rich, high-quality dairy products, made using traditional methods and from grass-fed cows. Flavorful and authentic.**





# SOMERDALE

BEST OF BRITISH

Innovated Cheeses  
Sourced from the UK

**86312 Red Dragon Mustard 1-4.4 LB**

Buttery and spicy Welsh cheddar style cheese with plenty of bite. Has plenty of tang from brown ale and is aged 3 months.

**63185 Sage Derby 1-8 LB AVG**

A smooth, semi-hard cheese made from mild Derby cheese blended with sage, creating a green marbling effect and subtle herb flavor.

**92550 Stilton w/ Apricots 2-4 LB**

Combines white stilton with pieces of dried apricot, producing a mild, fresh flavor perfect for desserts.

Partnered with traditional UK dairies,  
Somerdale blend tradition with  
innovation, providing classic cheeses,  
regional specialties, and unique flavors.



# Na \* K y r s i e

*m e a t s*

Nitrite & Nitrate Free  
Locally Made in Geneva, Ohio

## Charcuterie

**95304 Sausiccion** 1-.5 LB

French dry-cured sausage.

## Salumi

**96743 Cacciatore** 1-.5 LB

Beef and pork with coriander and cayenne.

**96741 Pepperoni** 1-.5 LB

Traditional pepperoni with spices.

**95303 Soppresate** 1-.5 LB

Garlic and red pepper flakes.

**96744 Summer Sausage** 1-.5 LB

Semi-dry beef and yellow mustard seeds.

**96740 Toscano** 1-.5 LB

Red wine and fennel seeds.



Na\*Kyrsie is a USDA inspected whole animal butcher shop specializing in charcuterie and salumi - always offering a wide variety of handcrafted meats.



# TEMPESTA

*Artisan Salumi*

Artisan Salumi

Locally Made in Chicago, IL

- |              |  |                  |
|--------------|--|------------------|
| <b>88044</b> | <b>Black Pepper Salami</b>   | <b>1-4.5 OZ</b>  |
|              | Uncured black pepper salami with Tellicherry peppercorns.                            |                  |
| <b>95548</b> | <b>Chorizo Salami</b>  | <b>1-4.5 OZ</b>  |
|              | Spanish style with Pimenton, Rioja wine and garlic                                   |                  |
| <b>95545</b> | <b>Finocchiona, Fennel Pollen Salami</b>   | <b>1-5.5 OZ</b>  |
|              | Uncured Tuscan style salami with fennel pollen and seeds, Chianti, and black pepper. |                  |
| <b>88048</b> | <b>Nostrano Pink Peppercorn Salami</b>   | <b>1-4.5 OZ</b>  |
| <b>75595</b> | <b>Nostrano Pink Peppercorn Salami</b>   | <b>12-4.5 OZ</b> |
|              | Uncured pink peppercorn salami, floral aromatic.                                     |                  |
| <b>87560</b> | <b>Soppressata Piccante</b>  | <b>1-4.5 OZ</b>  |
|              | Uncured spicy salami with Calabrian peppers.   |                  |
| <b>95547</b> | <b>Tartufo Black Truffle Salami</b>  | <b>1-4.5 OZ</b>  |
|              | Uncured black truffle salami, black truffle salt and minced black truffles.          |                  |

Tempesta's pork products are made 100% with Berkshire Pork, raised on family farms in the Midwest. They are never given antibiotics or growth hormones, and always vegetarian-fed.





**SMOKING  
GOOSE**

Dorman Street Meatery

**Slow Cured and Smoked Meats**

**Locally Made in Indianapolis, Indiana**

**75460 Duck Breast Prosciutto 1-8 OZ**

Smoked Moulard duck breast cured with star anise, allspice, and orange peel. A rich and flavorful take on this Italian classic.

**75465 Jowl Goose Bacon 1-2 LB**

Pork jowl cured with black pepper, coriander, brown sugar, and local maple syrup. Richer, fattier, and considerably more savory than traditional bacon.

**87545 Salame Cotto 1-6 LB**

Coarse-grained pork Salame with fenugreek seeds and organic red wine.



**A small batch butcher shop with a national audience, Smoking Goose is one of the country's top meateries. Owner and Chef Chris Eley draws on old world traditions and new world flavors to bring truly great creations to life.**

## Goat Cheese

**94834 Cana de Cabra** 1-2.2 LB

Bright and sweet Spanish soft-ripened cheese, made from milk with higher fat and protein for incredible creaminess.

**86253 Montesinos Drunken Goat** 1-6 LB

Semi-soft and soaked in the traditional style wine of the Doble Pasta region. Sweet, smooth, and with a fruity touch.

**93698 Oscar Wilde Aged Irish Cheddar** 1-5 LB

Aged two years, with a sweet tangy taste and crumbly texture, perfect for cheeseboards, soups, and salads.

**86325 Taleggio** 1-5 LB

**63250 Taleggio** 2-5 LB

Semi-soft washed rind cheese, creamy and voluptuous with a mellow tang.

## Mixed Cheese

**02651 Campo de Montalban** 1-7 LB AVG

Made from cow, goat, and sheep milk and aged 100 days.

**87970 Latteria Soresina Provolone** 1-7 LB

Sharp Italian provolone aged 3 months to a year. Made from either goat or lamb curd.

**99020 Papouis Halloumi** 1-8.5 OZ

A semi-hard un-ripened brined cheese made from a mix of cow, sheep, and goat milk. Perfect for grilling and frying.

**01245 Ski Queen's Gjetost** 1-2.2 LB

Has a firm, smooth texture reminiscent of fudge with a caramel flavor, made from goat and cow. Aged for 1-2 months.

**62360 Valdeon Blue** 1-6 LB

Made from cow and goat milk, it's an intense blue cheese, salty and sharp with a creamy and buttery mouthfeel.

## Sheep Cheese

**98907 Central Formaggi Fiore Dolce** 1-7.4 LB

Semi-hard table cheese aged four months that's mild, aromatic, and with a sweet taste.

**98888 Central Formaggi Moliterno al Vino** 12-5.3 OZ

Pecorino-style cheese with a compact structure, pleasantly strong taste, and aromatic notes from red wine.

**86305 P'tit Basque** 1-1.3 LB

**63050 P'tit Basque** 6-1.3 LB

Semi-firm French cheese aged 70 days, with a mild buttery flavor that's sweet and nutty, much like a mild, creamier version of Manchego.

**62795 3 Month Corcuera Manchego** 1-6 LB AVG

Rounded traditional Manchego flavor and acidity, with notes of caramel and nuts.

## Cow Cheese

<b>92375 Agriform Asiago Fresco</b>	<b>1-8 LB</b>	<b>63225 English Stilton</b>	<b>1-9 LB AVG</b>
Soft, sweet, lightly tangy and buttery, with a springy interior texture. Aged 20-40 days.		A sharp, creamy cheese with added <i>Penicillium roqueforti</i> mold.	
<b>62820 AOC Comté</b>	<b>1-11 LB</b>	<b>62695 Europe's Finest Havarti</b>	<b>1-9 LB</b>
A French pressed cheese with a creamy texture and lasting complexity.		A semisoft Danish cow milk cheese, it can be sliced, grilled, or melted.	
<b>98848 Champignon Cambozola</b>	<b>1-5 LB</b>	<b>62650 Europe's Finest Smoked Gouda</b>	<b>4-6 LB AVG</b>
A combination in style of French soft-ripened triple crème and Italian Gorgonzola.		Has a rich, buttery taste with a complex smokey flavor. Good sliced, melted, and grilled.	
<b>62775 Edam Cheese</b>	<b>1-4 LB</b>	<b>95009 Fior d'Arancio</b>	<b>1-5 LB AVG</b>
<b>63040 Cheeseland Mild Edam</b>	<b>6-4 LB</b>	An Italian blue cheese bathed in wine and packed with candied orange peel, a true show-stopper	
Dutch Edam with a slightly salty and nutty, mild taste. Pairs well with stone fruits.		<b>95012 Gabriel Coulet Roquefort</b>	<b>1-3 LB</b>
<b>62430 Claddagh Bo Irish Cheddar</b>	<b>1-5 LB</b>	Ivory, creamy white paste with bluish mottles and a velvety texture.	
Aged Irish cheddar permeated with dark Porter, creating a strikingly beautiful brown mosaic and a rich, toasty flavor.		<b>92018 Galbani Bel Paese</b>	<b>1-5 LB</b>
<b>87990 Coombe Castle Wensleydale</b>	<b>1-4 LB</b>	Semi-soft, mild, and slightly tangy. Versatile as a table cheese that can be used as a mozzarella substitute.	
English dessert cheese with deep purple flecks of blueberries, creating a contrast with creamy-colored cheese.		<b>86258 Gorgonzola Dolce</b>	<b>1-3 LB</b>
<b>62500 Cotswold Double Gloucester</b>	<b>1-5 LB AVG</b>	<b>62585 Gorgonzola Dolce</b>	<b>4-3 LB</b>
With generous flakes of chive and onion, it has a smooth texture, fresh aroma, and lingering taste		High-moisture blue cheese with delicate blue and green veining. Milder than sharp gorgonzola with a milky, piquant flavor.	
<b>87914 De Scey Bleu d'Auvergne</b>	<b>1-3 LB</b>	<b>62665 Grana Pedano</b>	<b>1-10 LB AVG</b>
Mellow and meaty blue cheese imported from the French region Auvergne. Well balanced and perfect for cooking.		Similar to Ramigiano-Reggiano but aged for less time, giving it a more delicate flavor.	
<b>63160 De Scey Raclette Wheel</b>	<b>1-11 LB</b>	<b>94831 Guilloteau Triple Creme</b>	<b>1-1.72 LB</b>
French with a natural ring, big meaty aroma, and distinct flavor when used as melting cheese.		St. Angel French triple cream, plump, buttery, and earthy, with the right amount of salt and a strong tang.	
<b>02660 Divanis Kasserri</b>	<b>1-6.6 LB</b>	<b>95003 Henry Hutin Belletoile Brie</b>	<b>1-3.5 LB</b>
Semi-soft and aged for 6 months in specialty chambers on pine tree shelves.		Spreadable and luscious triple crème cheese with a bloomy rind. Creamy, buttery, and smooth and mellow in flavor.	
<b>86265 Dutch Vintage Gouda</b>	<b>1-5.5 LB</b>	<b>90742 Henry Hutin Brie Couronne</b>	<b>1-3 KG</b>
Made from milk from North Holland, which is noticeably sweet and rich, it has a deep flavor with notes of caramel and salt.		French brie made with 60% cream, giving it a rich, smooth flavor. Mild, sweet, and perfectly right flavor.	

Explore our full catalog at [premierproduceone.com](http://premierproduceone.com)

## Cow Cheese Continued

- 62625 Kroon Red Wax Mild Gouda 1-9 LB AVG**  
Dutch gouda with a sweet, mild flavor. High in fat which yields richer flavor and creamier texture than standard gouda.
- 90567 Latteria Soresina Caciocavallo 1-4 LB AVG**  
A layered and complex cheese similar to provolone, with deep, earthy undertones and fruity aromas.
- 83260 Le Superbe Gruyere 1-7 LB**  
**62690 Le Superbe Gruyere King Cut 2-6 LB**  
An Alpine-style gruyere-like cheese, with floral notes, nutty undertones, and a hint of fruitiness with a mellow finish.
- 62535 Le Superbe Emmantaller 1-14 LB AVG**  
Semi-hard Swiss cheese made from raw milk, ripened in cellars for 4-8 months. Mild, nutty, and with cherry-sized holes.
- 62300 Lincet Delice de Bourgogne 1-4.4 LB**  
French pasteurized triple crème, full fat with fresh cream. Mushroomy, pungent, and with a buttery, sweet interior.
- 83262 Mahon Wheel 1-7 LB**  
**62790 Mahon Wheel 2-7 LB**  
Spanish semi-soft cheese aged 4 months. Creamy texture, an orange rind, and a mild, buttery, nutty finish.
- 62350 Monteforte Blue 1-6 LB**  
Cave aged blue cheese with a savory, tangy flavor, enhanced by its characteristic blue marble veining.
- 62295 Morbier Montbosier 1-10 LB AVG**  
An aromatic and mild French cheese defined by a dark vein of burgundy red grape paste.
- 63075 Point Reyes Original Blue 1-6 LB**  
California's classic style blue cheese, with an addictive flavor of sweet milk and a peppery finish.
- 98686 Point Reyes Toma 1-10 LB**  
A semi-hard versatile table cheese. Has a waxed rind, a creamery, buttery flavor, and a grassy tang finish.
- 63025 Reggianito 1-15 LB AVG**  
A hard, Argentinian cheese with a full flavor and salty taste. Comparable to Italian Parmesan and suitable for grating.
- 98893 Rosenborg Brie 1-4.5 OZ**  
Danish Brie with a deliciously smooth and creamy texture. Aged to perfection and served in beautifully designed tins.
- 62855 Roth Kase Smoked Moody Blue 1-6 LB**  
Classic blue cheese with a delightfully creamy and subtly smokey flavor. Smoked over fruit wood.
- 86322 Saint Paulin 1-4.4 LB**  
Semi-soft French cheese similar to Port Salut. Smooth, creamy brioche and buttery taste.
- 94832 Sottocenere Truffle 1-3 LB**  
Semi-soft cheese with black truffles added into the paste of the cheese. Aged in ashes to preserve it.
- 02678 Wensleydale Creamery Classic 1-10 LB**  
Made in the heart of Wensleydale, it's crumble with a fresh, clean, creamy flavor and taste.
- 63285 Wensleydale w/ Cranberry 1-5 LB AVG**  
Fresh, young cheese with a clean, mild, and sweet flavor. Natural acidity pairs wonderfully with the fresh cranberries.