
Premier ProduceOne
Artisanal Cheese
& CHARCUTERIE



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Premier ProduceOne

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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.

62891	**Fresh Mozzarella Log**	**1-1 LB**
62890	**Fresh Mozzarella Log**	**8-1 LB**
62935	**Fresh Mozzarella Log Slices**	**8-1 LB**
62905	**Fresh Mozzarella Ovoline**	**2-3 LB**

Soft cheese with a delicate, milky flavor.

86295	**Mascarpone Cheese**	**1-5 LB**
95922	**Mascarpone Cheese**	**4-5 LB**

Soft cheese with a sweet, creamy flavor.

87966	**Shaved Parmesan Cheese**	**1-5 LB**

Aged for over 10 months, offers a full, nutty texture.



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

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CYPRESS GROVE®
FINE CHEESE ALCHEMY

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.

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Emmi Roth

A Leading Provider of Specialy 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.

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Isigny Ste Mère

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.

02662	**AOP Salted Butter Basket**	**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.

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.

A French dairy cooperative known for its rich, high-quality dairy products. They use traditional methods and from grass-fed cows.



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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 **2-2.2 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.



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TEMPESTA
Artisan Salumi

Artisan Salumi
Locally Made in Chicago, IL

88044	**Black Pepper Salami**	1-5.5 OZ
75590	**Black Pepper Salami**	12-5.5 OZ

Uncured black pepper salami with Tellicherry peppercorns.

95548	**Chorizo Salami**	1-4.5 OZ

Spanish style with Pimenton, Rioja wine and garlic

95545	**Finocchiona, Fennel Pollen Salami**	1-5.5 OZ

Uncured Tuscan style salami with fennel pollen and seeds, Chianti, and black pepper.

01389	**'Nduja Salami**	12-4 OZ

A spicy, spreadable salami from Calabria, made from pork, peppers, and sea salt.

88048	**Nostrano Pink Peppercorn Salami**	1-4.5 OZ
75595	**Nostrano Pink Peppercorn Salami**	12-4.5 OZ

Uncured pink peppercorn salami, floral aromatic.

87560	**Soppressata Piccante**	1-4.5 OZ

Uncured spicy salami with Calabrian peppers.

95547	**Tartufo Black Truffle Salami**	1-4.5 OZ

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.



Premier ProduceOne

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.



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.

94833 Ibores **1-2 LB**

It has a stunning color contrast and a balanced fruity bite with a mellow nuttiness and earthy flavor.

00172 Cypress Grove Midnight Moon **1-9 LB**

Aged six months or more this cheese is an ivory-colored cheese that's nutty and brown buttery upfront with a caramel finish.

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.

Sheep Cheese

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

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

98907 Monteforte 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.

60152 Ricotta Salata **1-8 LB**

Known as Salted Riccotta in English it's sheep cheese from Italy.

Mixed Cheese

02660 Divanis Kasseri **1-6.6 LB**

Semi-soft and aged for 6 months in specialty chambers on pine tree shelves.

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

Sharp Italiant 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.

62360 Mitica 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.

Explore our full catalog at premierproduceone.com

Cow Cheese

92375 Agriform Asiago Fresco 1-8 LB

Soft, sweet, lightly tangy and buttery, with a springy interior texture. Aged 20-40 days.

62820 Charles Arnaud AOC Comté 1-11 LB

A French pressed cheese with a creamy texture and lasting complexity.

98848 Champignon Cambozola 1-5 LB

A combination in style of French soft-ripned triple créme and Italian Gorgonzola.

62775 Edam Cheese 1-4 LB
63040 Cheeseland Mild Edam 6-4 LB

Dutch Edam with a slightly salty and nutty, mild taste. Pairs well with stone fruits.

62430 Claddagh Bo Irish Cheddar 1-5 LB

Aged Irish cheddar permeated with dark Porter, creating a strikingly beautiful brown mosaic and a rich, toasty flavor.

62500 Cotswold Double Gloucester 5 LB AVG

With generous flakes of chive and onion, it has a smooth texture, fresh aroma, and lingering taste

87914 De Scey Bleu d'Auvergne 1-3 LB

Mellow and meaty blue cheese imported from the French region Auvergne. Well balanced and perfect for cooking.

63160 De Scey Raclette Wheel 1-11 LB

French with a natural ring, big meaty aroma, and distinct flavor when used as melting cheese.

86265 Dutch Vintage Gouda 5.5 LB AVG

Made from milk from North Holland, which is noticeably sweet and rich, it has a deep flavor with notes of caramel and salt.

63225 English Stilton 9 LB AVG

A sharp, creamy cheese with added Penicilliumn roqueforti mold.

90196 Europe's Finest Danish Blue 1-6 LB

Semi-soft blue veined cheese from Denmark with a creamy and crumble texture.

62695 Europe's Finest Havarti 1-9 LB

A semisoft Danish cow milk cheese, it can be sliced, grilled, or melted.

83258 Europe's Finest Smoked Gouda 1-6 LB
62650 Europe's Finest Smoked Gouda 4-6 LB AVG

Has a rich, buttery taste with a complex smokey flavor. Good sliced, melted, and grilled.

95009 Fior d'Arancio 5 LB AVG

An Italian blue cheese bathed in wine and packed with candied orange peel, a true show-stopper

95012 Gabriel Coulet Roquefort 1-3 LB

Ivory, creamy white paste with bluish mottles and a velvety texture.

86258 Gorgonzola Dolce 1-3 LB
62585 Gorgonzola Dolce 4-3 LB

High-moisture blue cheese with delicate blue and green veining. Milder than sharp gorgonzola with a milky, piquant flavor.

62665 Grana Pedano 10 LB AVG

Similar to Ramigiano-Reggiano but aged for less time, giving it a more delicate flavor.

94831 Guilloteau Triple Creme 1-1.72 LB

St. Angel French triple cream, plump, buttery, and earthy, with the right amount of salt and a strong tang.

95003 Henry Hutin Belletoile Brie 1-3.5 LB

Spreadable and luscious triple créme cheese with a bloomy rind. Creamy, buttery, and smooth and mellow in flavor.

91728 Isigny Ste-Mere Mimolette 1-3 KG

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

83248 Isigny Ste-Mere Brie 2-1 KG
62395 Isigny Ste-Mere Brie 1-1 KG

French brie with a soft, creamy texture and mild rich flavor, with a hint of mushrooms from the rind.

62625 Kroon Red Wax Mild Gouda 9 LB AVG

Dutch gouda with a sweet, mild flavor. High in fat which yields richer flavor and creamier texture than standard gouda.

Cow Cheese Continued

62625 Kroon Red Wax Mild Gouda **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 **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 **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 créme, full fat with fresh cream. Mushroomy, pungent, and with a buttery, sweet interior.

83262 Mahon Wheel **1-7 LB**

Spanish semi-soft cheese aged 4 months. Creamy texture, an orange rind, and a mild, buttery, nutty finish.

62295 Morbier Montbosier **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 **10 LB AVG**

A semi-hard versatile table cheese. Has a waxed rind, a creamery, buttery flavor, and a grassy tang finish.

63025 Reggianito **15 LB AVG**

A hard, Argentinian cheese with a full flavor and salty taste. Comparable to Italian Parmesan and suitable for grating.

63025 Reggianito **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**

Classic blue cheese with a delightfully creamy and subtly smokey flavor. Smoked over fruit wood.

62855 Roth Kase Smoked Moody Blue **1-6 LB**

Semi-soft French cheese similar to Port Salut. Smooth, creamy brioche and buttery taste.

86322 Saint Paulin **1-4.4 LB**

Semi-soft cheese with black truffles added into the paste of the cheese. Aged in ashes to preserve it.

86312 Somerdale 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 Somerdale Sage Derby **8 LB AVG**

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

92550 Somerdale Stilton w/ Apricots **2-2.2LB**

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

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.

92550 Stilton w/ Apricots **2-2.2 LB**

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

87990 Wensleydale w/ Blueberries **1-4 LB**

English dessert cheese with deep purple flecks of blueberries, creating a contrast with creamy-colored cheese.

63285 Wensleydale w/ Cranberry **5 LB AVG**

Fresh, young cheese with a clean, mild, and sweet flavor. Natural acidity pairs wonderfully with the fresh cranberries.