



THIS IS AFINO BY GRANDE™

How a business built on
uncompromising quality can help build yours

AFINO
BY GRANDE.

THE FINEST ITALIAN CHEESES MONEY CAN BUY.





GREAT FROM THE START

In 1925, Filippo Candela moved from Montelepre, Sicily, to America, bringing his passion for authentic Italian cheesemaking with him. Filippo, along with his family and friends, laid the groundwork for the company now known as Grande Cheese — and internationally as Afino by Grande. Our never-ending pursuit of "Grande," the Italian word for greatness, is the reason we work with the most quality-driven independent Italian restaurants and pizzerias in the world.

Afino by Grande. There are no shortcuts. There is no substitute.



● ● YOUR CUSTOMERS WILL TASTE THE DIFFERENCE

100% Natural

Afino by Grande cheeses are all natural and free of additives, fillers and preservatives, keeping our ingredients statement simple.

Finest Milk

Sourced exclusively from dedicated family farms, our milk exceeds the world's highest standards.

Time-Tested

Generations of artisan Italian cheesemaking techniques have been passed down and perfected with the latest technology.

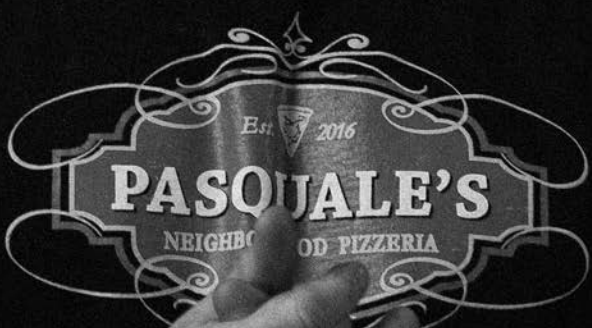
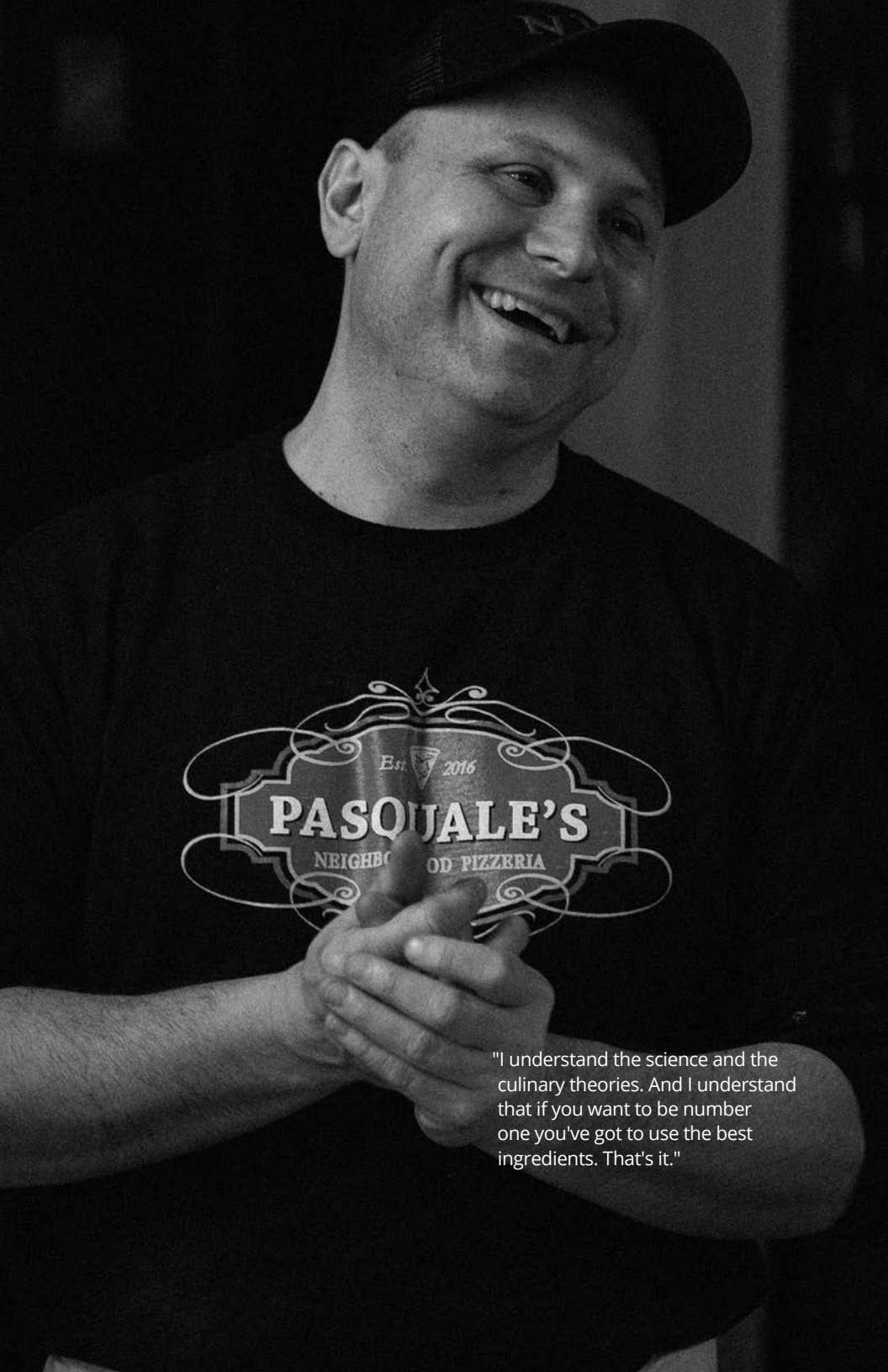
Flavor and Performance

Our cheese is thoroughly checked by quality control managers, so you get consistent performance. It maintains ideal flavor and mouthfeel.



Afino by Grande Guarantee

We guarantee our quality and will immediately replace any product if you are not 100% satisfied.



"I understand the science and the culinary theories. And I understand that if you want to be number one you've got to use the best ingredients. That's it."



AFINO BY GRANDE'S COMMITMENT TO OPERATORS

From providing you with the finest all natural Italian cheeses to helping deliver outstanding dining experiences for your customers, our promise to you has remained the same since our humble beginnings — to help you succeed, grow and create food with personal passion.

Your success = Our success



OUR QUALITY MILK STORY

From Local Family Farms

Afino by Grande only works with local family farms because they're as passionate as we are about monitoring milk quality. Our milk producers invest in sustainable solutions for herd health and are environmentally responsible.

Cow Comfort

Our family farmers take immense pride in the treatment of their cows, keeping them healthy, clean and comfortable.

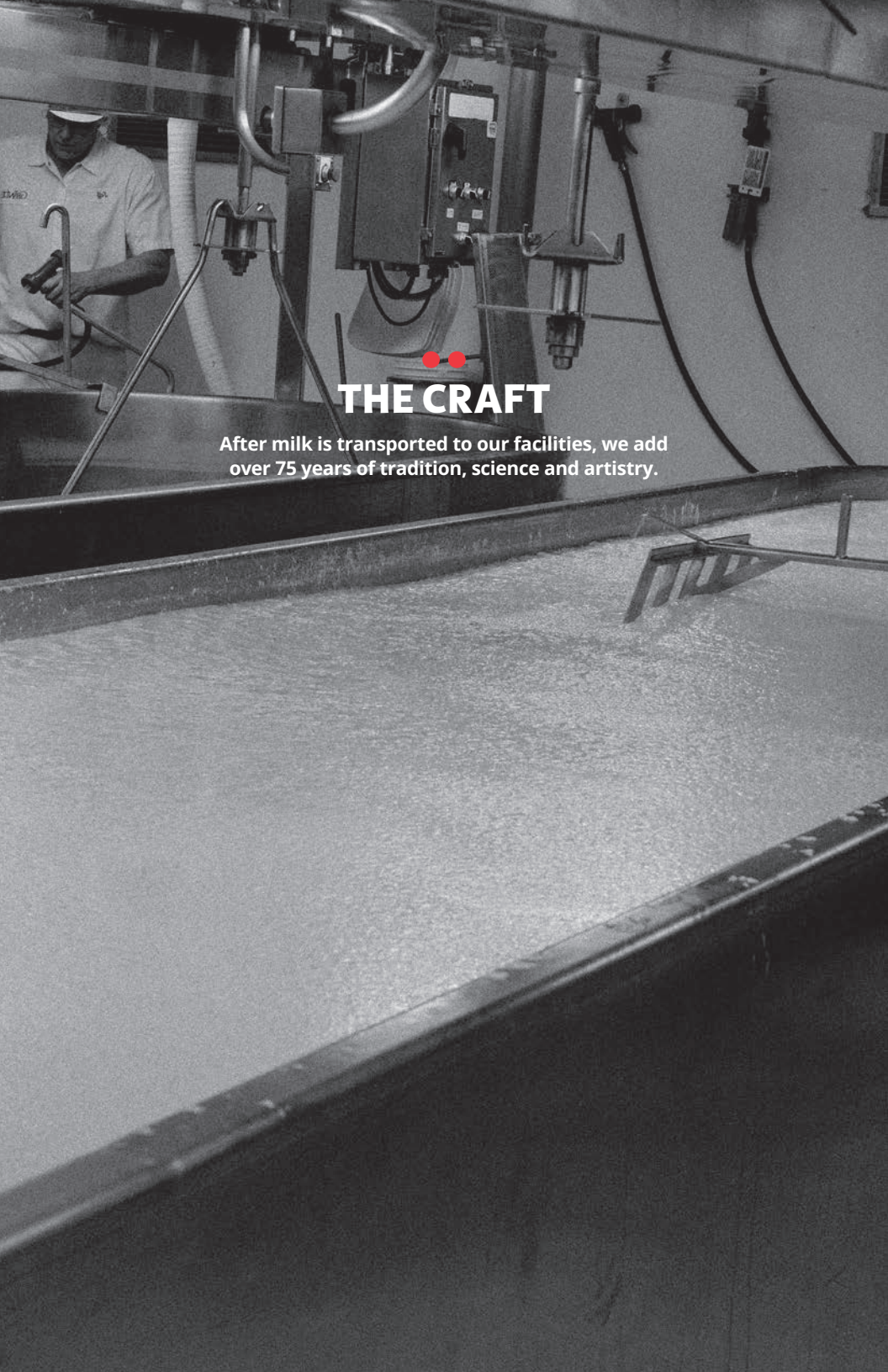
Afino by Grande helps support the farmers' efforts with:

- A full-time veterinarian to consult with producers on cow comfort and facility design, helping immediately address any potential herd health issue.
- A field services team that collaborates with producers on-site, helping them reach quality goals while improving cow comfort, production and employee management.

It All Adds Up

Our pure, clean milk comes from cows tended on wholesome family farms. It's a major reason our milk is the highest quality in the world.





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THE CRAFT

After milk is transported to our facilities, we add
over 75 years of tradition, science and artistry.



RESEARCH AND DEVELOPMENT

Testing begins even before milk goes into production and continues through every step of the cheesemaking process. We invest heavily in quality control because you expect consistent performance and coverage, the first time and every time.



● ●

**BECOME KNOWN FOR YOUR
COMMITMENT TO QUALITY**



Attracting New Customers

Your food quality and service are where your true value lies.

Getting The Right Repeat Traffic

When customers can't get your quality menu items elsewhere, they come back. This ideal customer is about food and experience, not price.

Building Check Averages

Having premium ingredient specials on your menu and training waitstaff to upsell builds your check averages and profits.



To stand out from other restaurants and pizzerias, it takes one of a kind ingredients and unforgettable flavor. Choosing a high quality cheese is one of the most effective ways to elevate every dish.

AFINO #	PRODUCT NAME	FORMAT	UNITS/ CASE	WEIGHT & CONTAINER TYPE
GRANDE MOZZARELLA				
41702	Mozzarella - Part Skim	Shredded	6	2.27 kg (5 lb) Tray•Pak
41703	Mozzarella - Whole Milk	Shredded	6	2.27 kg (5 lb) Tray•Pak

MOZZARELLA

Creamy white with a delicate dairy flavor, suitable for a wide range of applications across your entire menu.



Mozzarella — Part Skim

Part-Skim Mozzarella has a lower butterfat content, allowing the cultures to shine through and create a more complex, tangy flavor. With less butterfat, it releases less oil during baking, producing a lighter, more uniform color.



Mozzarella — Whole Milk

Whole Milk Mozzarella has a higher butterfat content, delivering a rich, buttery, and creamy flavor. When baked, the extra butterfat contributes to more oil release, resulting in a golden finish and enhanced flavor.

ADVOCATE OF THE INDEPENDENT™

We dedicate ourselves to uncompromising artisan principles and integrity, creating the finest all natural Italian cheese to help you be remarkable.

"I'm happier charging my customers a little more. They can immediately taste the quality difference between my product and some other brand."



Connect with a Sales Associate to learn more about products, samples and business-building solutions.

Explore our website, afinobygrande.com



Your Sales Associate _____

Phone _____

Email _____