



To stand out from other restaurants and pizzerias, it takes one-of-a-kind ingredients and flavor combinations. Adding a variety of quality cheeses is an excellent approach.

	AFINO#	PRODUCT NAME	FORMAT	UNITS/ CASE	WEIGHT & CONTAINER TYPE
GRANDE FRESH CHEESES					
	00163	Ovoline Fior•di•Latte	113.4 g (4 oz) Ball	2	1.36 kg (3 lb) Reclosable Container
	00139	Sopraffina® Ricotta	Smooth	6	1.36 kg (3 lb) Reclosable Container
GRANDE MOZZARELLA					
	00104	Mozzarella - Part Skim	Loaf	8	3.18 kg (7 lb) Vacuum•Pak
	00702	Mozzarella - Part Skim	Shredded	6	2.27 kg (5 lb) Tray•Pak
	00106	Mozzarella - Whole Milk	Loaf	8	3.18 kg (7 lb) Vacuum•Pak
	00703	Mozzarella - Whole Milk	Shredded	6	2.27 kg (5 lb) Tray•Pak
GRANDE PROVOLONE					
	00320	Provo•Nello® Provolone	Salame	4	3.18 kg (7 lb) Vacuum•Pak
GRANDE AGED CHEESES					
	00872	Parmesan - Wheel Qtrs.	Quarters	4	2.72 kg (6 lb) Vacuum•Pak
	00967	Parmesan	Grated	4	2.27 kg (5 lb) Resealable Bag
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FIOR•DI•LATTE ("Flower of the Milk")

Ovoline ("Egg-like Ovals")

Perfect for slicing on classic Caprese salads or sandwiches



RICOTTA

Sopraffina.

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



Mozzarella — Part Skim

- Creamy white with a delicate dairy flavor for use in a variety of applications across your entire menu
- · Available in loaf and shredded



- Creamy white with a rich dairy flavor for use in a variety of applications across your entire menu
- · Available in loaf and shredded



PROVOLONE

Provo·Nello.

- · Smaller 3 %" diameter for ease of handling
- More slices per pound creates greater yield and cost savings
- · Available in salame



- · Subtly nutty and full of flavor for distinguished versatility across your menu
- · Smooth texture makes it easy to grate
- Great for pizzas, specialty breads, soups, salads, pastas, sauces and dressings or on its own







IT'S NOT ONE THING WE DO. IT'S ALL THE THINGS WE DO.

It starts with the milk, locally sourced from family farms. From there, skilled artisans apply time-honored techniques to craft fine Italian cheeses that are 100% all natural — free of additives, fillers and preservatives. This is all to deliver the ideal flavor, yield and melt you've come to expect time and time again.

We champion operators making food with personal passion. We dedicate ourselves to uncompromising artisan principles and integrity, creating the finest all natural Italian cheeses to help you be remarkable.

Schedule a product tasting today!

To schedule a product tasting, scan this QR code. For more information, visit **afinobygrande.com**



