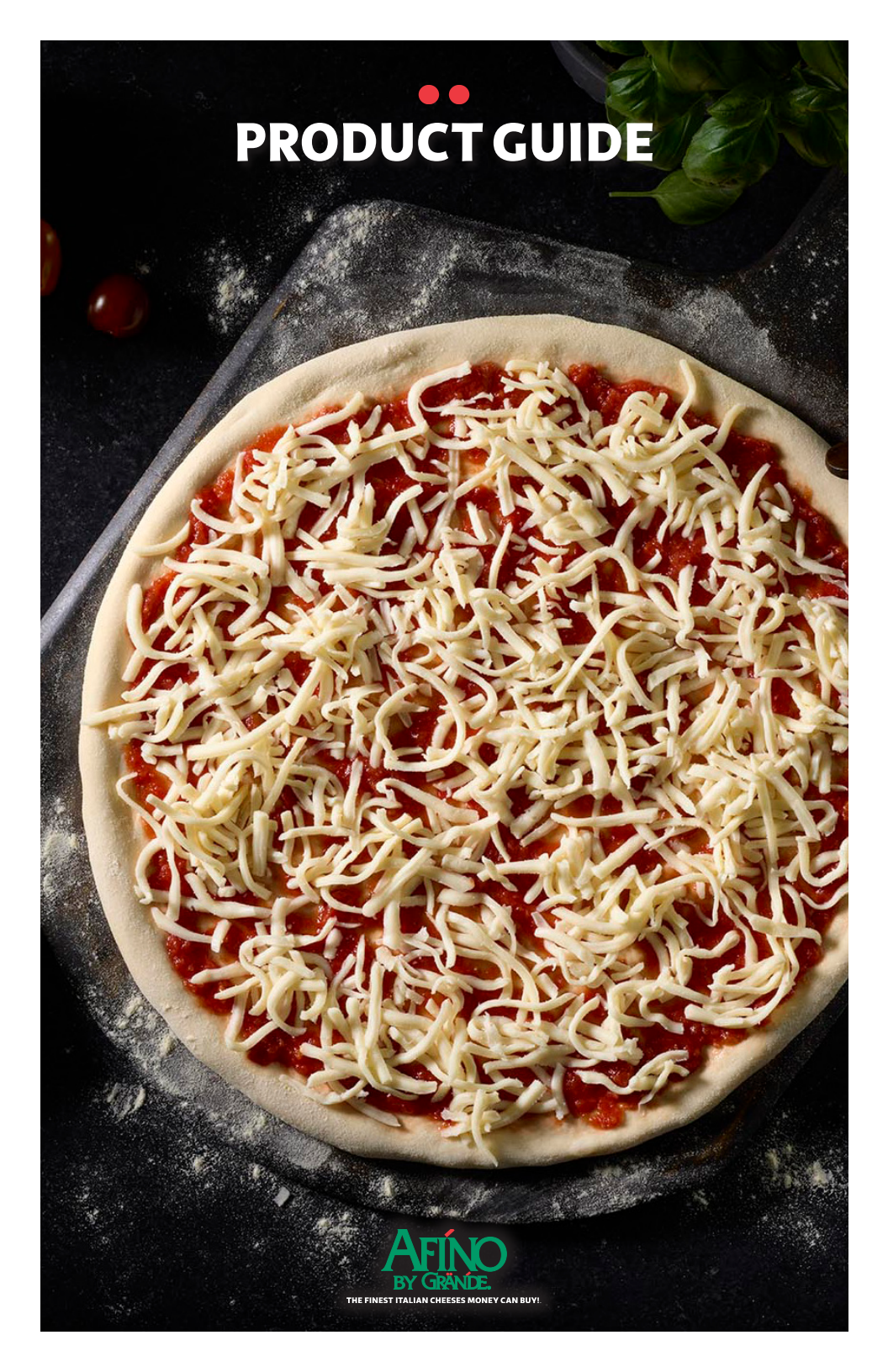




PRODUCT GUIDE

AFINO
BY GRANDE

THE FINEST ITALIAN CHEESES MONEY CAN BUY!



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.



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.

Advocate of the Independent™

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

