



Sliced Cheese

Sliced Cheese Flavors and Forms



Provolone & Prosciutto Panini with Rosemary

Natural Flavors

- Cheddar
 - Sharp, Medium, Mild
- Colby Jack
- Mozzarella
- Swiss (Mild & Aged)
 - Jarlsberg
 - Baby Swiss
- Provolone (Smoked & Non-Smoked)
- Monterey Jack
- Colby
- Fontina
- Pepper Jack
- Chipotle
- Muenster
- Red Rind Muenster
- Fresh Asiago
- Domestic Havarti
- Asadero
- Queso Quesadilla
- Gouda
- Edam
- NY Cheddar
- Aged Provolone
- Vermont Cheddar

Process Cheese Flavors

Included but not limited to:

- Process American
 - Burgercheese
- Process with Condiments
 - Process Swiss & Portabella Mushroom
 - Process Cheddar with Bacon
 - Process Cheddar with Jalapeño & Spices
 - Process Cheddar with Peppers

Natural Cheese Flavor Enhancements/Modifications

Included but not limited to:

- Liquid Smoke
- Natural Smokehouse (limited volumes)
- Reduced Fats
- Garlic
- Peppers
 - Red & Green Jalapeño
 - Red Jalapeño
 - Habanera/Jalapeño



Chipotle Cheddar on Grilled Pork



Sliced Cheese

Sliced Cheese Packaging



Dimensions

- .31 oz to 6 oz slice - Ultra-thin to slab
- Slice Width (1" min - 6" max)
- Slice Length (1.75" min - 11" max)
- Stack Height (2" max)

Finished Goods Package Limitations

- 14" x 6" x 2" (L x W x H) max

Configurations

- Specialty Cuts
- Shingled
- Interleaving
 - Currently using 3", 3.5", 5" & 6" paper
 - Multiple stacks cheese with one sheet interleaving
- Underleaving
 - Used with multiple logs to aid flow into packaging
- Other Custom Styles
- Bilingual Coding

Style

Clear/Printed film package

OPTIONS

- Hole punch
- "Easy tear" strip
- Zipper (Double zipper)
- Label/Coupon
- Pre-price label (only for bars) - not slices
- Date/Logo print on package
- Interleaving
- Multiple Stacks

