

DISCOVER OUR SMOKED CHEESES!

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SMOKED CHEESES

SMOKED **CHEDDAR**

	*Armstrong		Smoked Cheddar Block	433217	2 x 4.5kg	This mild cheddar has a light hazelnut taste and smoked aroma. Curds are smoked prior to pressing, allowing the veining to be shown when sliced. This cheddar is also available in a shred format. Great for grilled cheese, burgers, pizzas and pastas.		
	*Armstrong		Smoked Cheddar Shred	487306	4 x 2.5kg			
	SMOKED GOUDA							
	FROMAGERIE Alexis de FINE CHEESE MAKERS		Smoked Gouda Block	41500	4 x 3kg			
	Saputo	and the second	Smoked Gouda Processed Cheese Block	489207	4 x 2.1kg	Tender consistency and well- balanced taste between buttery and smokey notes. Perfect for sandwiches and burgers. Also pairs well with pear and caramelized red onion on rye bread.		
	Saputo		Smoked Gouda Processed Cheese Slices	487283	12 x 180g			

SMOKED CACIOCAVALLO

Saputo	Segure COLORADO Services Servi	Smoked Caciocavallo Ball	433099	6 x 1.2kg	A stringy cheese with a characteristic hand-molded pear shape with smoke flavour. Add to a sandwich or charcuterie board. Why not try melting over bread or adding to your favorite pasta or pizza dish.				
SMOKED MOZZARELLA									
Saputo		Smoked 20% Mozzarella Block	441177	4 x 2.4kg	A semi-soft cheese with a milky, slightly salty and smoked flavour. It has a moisture rich, rindless body with a springy firmness.				