



**CHEESE
MERCHANTS**

EST. 1998

**FROM OUR
FAMILY
OF CHEESES
TO YOURS™**





Selfish Cow is a Plant-Based & Dairy Free brand of distinguished quality with a wide range of super cheesy pull and meltiness.



Eau Galle Cheese (since 1945) is led by Master Cheesemaker, Steve Bechel. This US Championship Medal winner crafts artisanal cheese wheels in Parmesan, Romano, and Asiago.

CHEESE MERCHANTS FAMILY OF CHEESES

Cheese Merchants is a vertically integrated cheese provider specializing in hard Italian cheeses that are grated, shredded, shaved, dehydrated or wedged.

Cheese Merchants continues to follow Founder, Pasquale Greco's core values to deliver quality, tradition, and an exceptional customer service experience.



Toscana Cheese has been manufacturing award-winning fresh mozzarella cheeses since 1993.



Dairy State Cheese Company is the first step in Cheese Merchants Vertical integration journey.
Raw milk → Production → Conversion → Finished Goods.

FACILITIES

PRODUCTION

Hard Italian Cheese Conversion Facility

- 277,000 square foot State-of-the-Art facility
- SQF Level 3 Certified Food Safety & Quality Program
- Dryers / shelf-stable cheese production
 - 22 fluid bed batch dryers
 - Bulk packaging line
 - 3 High-speed cannister lines (750 / minute)
 - Robotic debagging/deboxing
- Fresh Cheese Production
 - 5 grated bulk packaging lines
 - 3 shredded/shaved bulk packaging lines
 - 3 cup production lines
 - Wedge production line
 - Robotic debagging/deboxing
 - Automated end of line packaging
- New Plant-Based production room
 - Retail sliced packaging
 - Standup pouch packaging

Distribution & Cheese Aging Facility

- Dryers / shelf-stable cheese production
 - 300,000 square feet State-of-the-Art Facility
 - 3 Cheese Aging Rooms (floor to ceiling cheese)
 - Dry Storage Room
 - Finished Goods Refrigerated Warehouse



BARTLETT, IL



WEST CHICAGO, IL

MANUFACTURING EXCELLENCE

Quality System

- Dedicated Food Safety and Quality Team
- Stringent Good Manufacturing Practices
- HACCP/FSMA Compliant
- Organic Certified Facility
- Annual Inspections:
 - SQF Level 3 Certified
 - Military
 - High Profile National/International customers
- Microbiological, Analytical and Organoleptic Testing:
 - Raw material off-site storage facilities
 - Incoming raw materials
 - Finished product COA's when required
- In-Process Monitoring Checks
 - Metal Detection
 - Weight Checks
 - Oxygen Retention Checks
 - Seal Checks
 - Visual Checks

PACK SIZES

FOODSERVICE

- 6 x 5 lbs
- 4 x 5 lbs
- 2 x 5 lbs
- Bags/Tubs
- Portion Control

FOOD INGREDIENT

- Bulk packaging available
- Totes – 100 x 10 lbs & 40 x 25 lbs
- Custom pack sizes to meet batch specifications
- Colored film available

RETAIL

- Shakers – 3 oz, 8 oz, and 16 oz
- Cups – 5 oz & 6 oz grated or shredded
- Exact Weight Wedges – 5 oz or 8 oz
- Random Weight Wedges
- Plant Based Slices Packs – 8 oz
- Plant Based Gusseted Bags – 8 oz



HARD CHEESES



PARMESAN



ROMANO



ASIAGO



**PARMIGIANO
REGGIANO**



FONTINA



GRANA PADANO



PECORINO ROMANO



**PARMESAN, ROMANO,
& ASIAGO WHEELS**



**BLACK WAXED
PARMESAN, ROMANO,
ASIAGO WHEELS**

SPECIALTY CHEESES



**FRESH
MOZZARELLA**



PLANT-BASED



FETA



GOAT CHEESE



MASCARPONE



BLUE CHEESE



GORGONZOLA



CUBED CHEESES



**MEXICAN STYLE
CHEESES**



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WE ARE PRIVATE LABEL

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