

# CHEESE





“Cheese –  
milk’s leap  
towards  
immortality.”

Clifton Fadimen



# *The story of* Cheese

The making of cheese dates back more than 4,000 years. According to an ancient legend, an Arabian merchant put his supply of milk into a pouch made from a sheep's stomach. As he set out on a day's journey across the desert, the rennet in the lining of the pouch, combined with the heat of the sun, caused the milk to separate into what we call curd and whey. That night he found that the whey satisfied his thirst, and the curd (cheese) had a delightful flavour which satisfied his hunger.



Meet the  
*Family*



## BLUE CHEESE

Each Blue cheese has its own personality and flavour profile, and so getting to know the Blues happens best by smell and taste. Many Blue cheeses such as Roquefort, Danablu, Cabrales, Gorgonzola and Blue Stilton carry a protected designation of origin, meaning they can bear the name only if they have been made in a particular region in a certain country. Blue cheeses with no protected origin name are designated simply "Blue cheese".

The characteristic flavour of Blue cheeses tends to be sharp and salty. The pungency of these cheeses is due both to the mould and to types of bacteria encouraged to grow on the cheese: the bacterium *Brevibacterium Linens* is responsible for the aroma of many blue cheeses.

Gorgonzola was made by the monks in the monasteries in the Po Valley in Italy in 879AD.



# PARMESAN, PECORINO & ROMANO

Italian cheeses **Parmesan**, **Pecorino** and **Romano** are robust, hard cheeses.

Parmesan cheese (also known as Grana Padano or Parmigiano Reggiano) has a hard, granular texture and concentrated bite.

Pecorino is made from sheep's milk whereas Romano is made from cow's milk.

Hard, Italian cheeses originated in Northern Italy where they were first made by Benedictine monks during the Middle Ages.

Under European Law it is prohibited to use the word Parmesan unless the region of origin is within the specified areas around Parma and Reggio Emilia.



# MOZZARELLA

With a soft, textured centre and luscious stringy stretch, Mozzarella cheeses are a world-wide family favourite. Other types of Mozzarella include Fior di Latte, Buffalo, Burrata and Bocconcini.

Part of the 'stretched curd' family of cheeses, Mozzarella is kneaded, spun and shaped in warm water during making. This produces the effect of stretching when melted.

Fresh, very moist styles, like Bocconcini, are soft and juicy and are perfect eaten fresh, whereas firmer Mozzarellas are ideal to slice or grate for melting.

Mozzarella was traditionally made using the rare and expensive milk from a 'bufala', meaning female water buffalo.



# FETA CHEESE

Feta is the original mountain shepherd's cheese made for thousands of years in Greece, and later, throughout the Balkans and Middle East. Now it is a favourite throughout Europe, the US and Australia.

A moist, crumbly white cheese, it is formed into large blocks, before being sliced and then stored in brine. The brine effectively 'pickles' the cheese, preserving it and giving it saltiness.

Although traditionally a sheep's milk cheese, today, Feta is made worldwide from sheep's, goat's or cow's milk. Some Fetas are very moist and crumbly; others are firmer and easier to cut. Flavour, texture and style will vary from region to region.

Under European Law the name Feta is protected which limits the name to brined cheese made exclusively of sheep's/goat's milk in Greece. Everywhere else it is called Fetta.



# GOAT'S CHEESE

The lively taste of silky Goat's Cheese means it can be enjoyed in a wide range of cuisines, from Middle Eastern banquets and Italian pasta dishes to French farmhouse platters.

Creamy yet tart, savoury but with sweetness; the contrasting flavours of Goat's Cheese make it an inspiring choice.

Goat's milk cheese can be soft (Chevre), marinated, semi-hard or hard.

Chevre is creamy, tart, spreadable, fresh and unripened.

France produces more goat's cheese than any other country in the world.

Harder style cheese can be mild or matured. The matured cheese is harder in body and stronger in flavour.

Store Goat's milk cheeses wrapped and sealed to prevent the air from entering. They need to be kept refrigerated. The softer fresher cheese will have more moisture and a shorter shelf life.



# BRIE & CAMEMBERT

The most elegant of cheeses, soft white cheeses such as **Brie** and **Camembert** really do live up to their reputation. Well-loved for their velvety white rind and buttery golden centre, they always take centre stage on a cheese platter.

Differences between Brie and Camembert:

- Cream is added to Brie, but not to Camembert;
- Brie is milder;
- Camembert mould has a specific size and weight of 250 grams;
- Brie is whitish inside whereas Camembert is yellowish.

Soft white cheeses will vary from really mild and buttery, to rich and savoury with a light mushroomy aroma. The cheesemaker develops the flavour of the different styles of cheese using selected cultures and cheesemaking methods.

Brie originates from just outside Paris, where the cattle graze on stony river beds. Camembert originates from Normandy, where cattle graze on lush green pastures.

Soft white cheese should be served at room temperature and when it is ripe: rind shows signs of breaking down, soft from the edges to the centre.



# CREAM CHEESE, RICOTTA, COTTAGE CHEESE & MASCARPONE

Snow-white and wonderful, fresh cheeses, like **Cream Cheese, Ricotta, Cottage Cheese and Mascarpone** have a fresh creaminess and mild taste that appeals to young and old. Infinitely spreadable and succulent, these cheeses work their magic from breakfast, lunch and dinner all the way to dessert!

They are also called Fresh unripened cheese because they do not require ageing but rather are prized for their fresh, delicate flavour - the fresher the better!

*In Roman times ricotta became a popular food for serving to important guests.*



## SWISS CHEESE

With a smooth, satiny texture and touch of sweetness, eye cheeses (most well known as Swiss cheeses), are loved for their easy eating and versatility.

You will easily spot this type of cheese by the 'eyes' or holes in its body. Sometimes the size of a five-cent piece or as small as a pin-hole, these eyes will vary in size, depending on the cheesemaking method.

The sweet, nutty and very mild taste of these cheeses, as well as the wonderful way they melt in cooking, makes them a very practical partner in the kitchen.

Cheese makers can actually control the size of the holes in Swiss Cheese by the amount of 'hay dust' they use.



# CHEDDAR CHEESE

Cheddar cheese has always been a dependable and tasty stand-by for a quick snack or sandwich filling, but there is a lot more to Australia's most popular cheese.

You will find there is a Cheddar for every taste and usage - from mild, supple ones that slice well and are favoured by kids, to rich crumbly aged cheddars with bite and a lingering flavour.

Cheddar is so ubiquitous that the name is rarely used: instead, Cheddar is sold by strength alone as e.g. "mild" or "tasty".

Cheddar takes its name from the village of Cheddar in England.

As Cheddar cheese ages, its texture changes from smooth and pliable to dry and crumbly. Flavour also develops from a mild, buttery taste to rich and sharp.



# HALOUMI

Haloumi is the national cheese of Cyprus and can be made from sheep's or goat's milk.

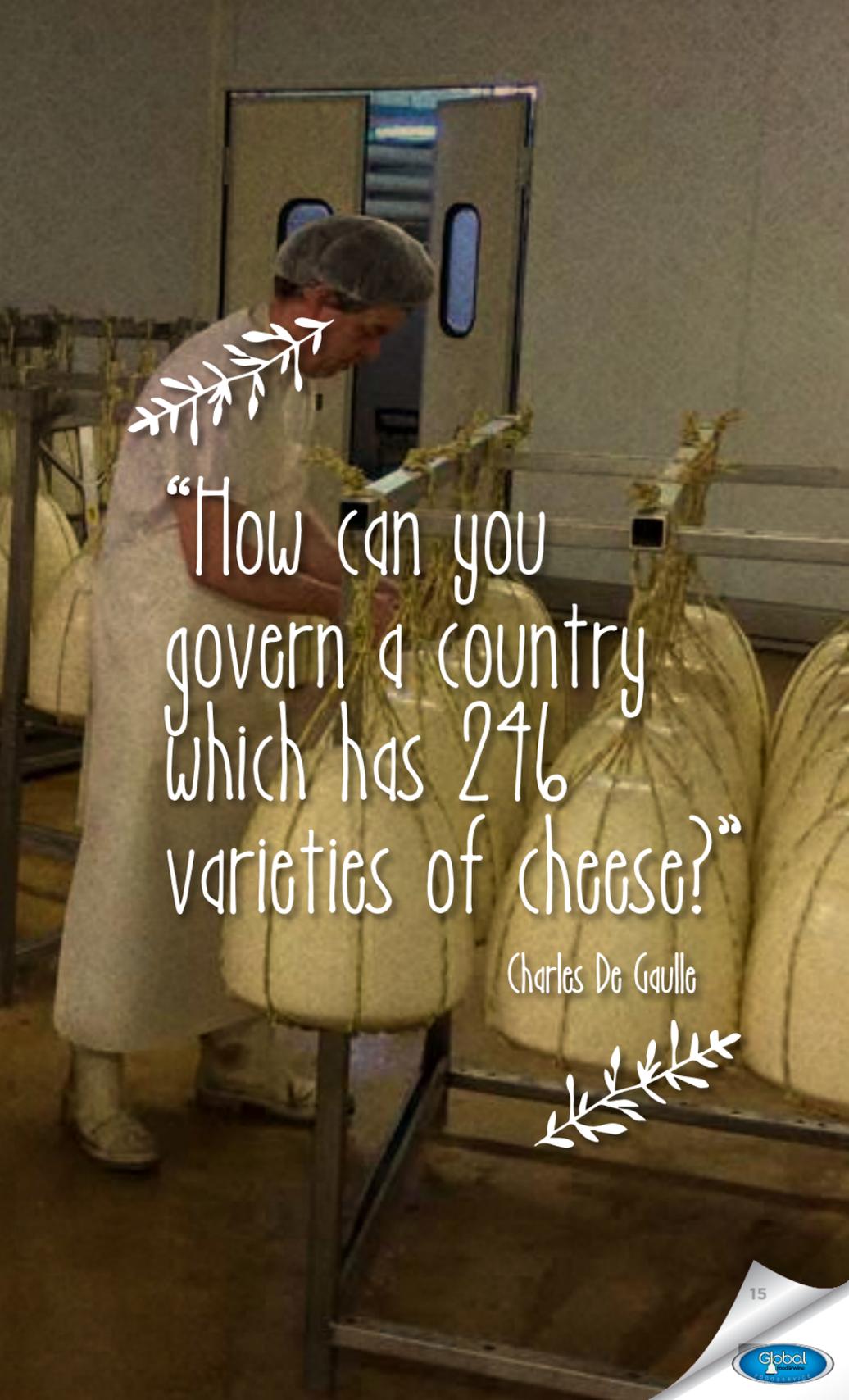
Many Australians have fallen in love with Haloumi with its meaty and enjoyably rubbery texture, versatility and salty flavour.

Haloumi is often used in cooking and can be fried until brown without melting, owing to its higher-than-normal melting point.

Haloumi is an excellent cheese for frying or grilling (as in saganaki). It has become a favourite cooked with lemon on the barbecue.

It is the high PH (low acid) of the haloumi cheese that causes it's unique non-melting characteristics.





“How can you  
govern a country  
which has 246  
varieties of cheese?”

Charles De Gaulle



# ALBIERO

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**Regarded as a trademark worldwide symbolising deliciousness and quality, the Albiero Dairy Factory was originally founded in the forties in Montorso Vicentino, a small town in the heart of the Veneto Region in Italy.**

It was one of the first Italian companies to produce the Provolone, a delicious, uniquely tasting cheese, typical of the region. Albiero's name stands foremost for the quality of its products and its meticulous manufacturing processes.

Passion and years of experience are reflected in the excellence of all their cheeses, in their perfect range and in their delicate taste.





## **BUFFALO MOZZARELLA**

**400G LOG / 125G TUB**

The prestigious buffalo mozzarella or Mozzarella di Bufala in Italian, is a mozzarella made from the milk of domestic water buffalo. Of a heightened and distinctive flavour, cheeses made from buffalo's milk are higher in calcium and protein and lower in cholesterol than cow's milk.

## **MOZZARELLA**

**FIOR DI LATTE 1KG LOG**

A fresh spun cheese produced with cow's milk, called 'Fior di latte', has a fibrous strand like texture without holes or a crust but rather a skin with a smooth, white and shiny surface.





## MOZZARELLA SHREDDED

1KG

Shredded mozzarella cheese produced from cow's milk, fresh spun to a fibrous, strand texture and shredded ready for direct use on pizzas and in pasta dishes. Gives that lovely stretchy element to pizza slices.

## RICOTTA CRUMBLE IQF

1KG

Light and slightly sweet, it is the principle ingredient of many Italian desserts as well as a delicious filling for ravioli, or for pizza.

The individually frozen crumble can be separated and weighed before use which is an advantage over fresh solid products in that there is zero waste.





## PARMIGIANO REGGIANO

R/W 2KG

Medium-fat, hard and cooked cheese, produced with cow's milk.

This noble cheese undergoes a maturing process of over two years, the longest in the world of dairy products.

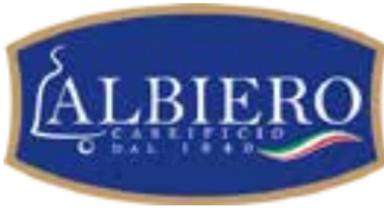
## GRANA PADANO

R/W 2KG

Medium-fat, hard and grainy cheese, produced with cow's milk and characterised by a very long maturing.

Matured Grana Padano is perfect for eating "as is" as well as grated.





## GRANA PADANO GRATED

**1KG**

The grated version of this medium-fat, Italian classic is ready for use in a wide variety of dishes and sauces to give that extra special taste. Perfect sprinkled liberally over pasta servings to finish them.

## GORGONZOLA

**R/W 1.5KG**

A veined Italian blue cheese made from un-skimmed cow's milk. Usually matured for 2 - 3 months for a soft and creamy texture, gorgonzola can be melted into a risotto, served with pasta or as a pizza topping as an alternative to being served on a cheese platter.





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## SCAMORZA DOLCE

**260G**

Scamorza is a stretched curd cheese, similar to mozzarella but more mature. Artisanal cheese makers generally form the cheese into a round shape, then tie a string around the mass one third from the top and hang it to dry. The resulting shape is pear-like. This is sometimes referred to as “strangling” the cheese.

Its delicate taste and soft texture are widely appreciated both in traditional and modern gastronomy throughout the world.

## SCAMORZA SMOKED

**260G**

Smoked Scamorza or “Affumicata” acquires a tawny color and a light smokey, aromatic flavour after undergoing the smoking process which gives it a delicate and unique taste.





## PROVOLETTO BALL ROPE

**1.5KG**

Semi-hard in texture and made from cow's milk, Provolone contains high amounts of calcium and protein, however it is also high in sodium. This cheese goes admirably with full-bodied and aged red wines and its delicate taste and soft texture are widely appreciated both in traditional and modern gastronomy throughout the world.

## PROVOLONE DOLCE TOPOLINO

**1KG**

Provolone Dolce, which is aged for 2-3 months, is a semi-hard textured cheese made from cow's milk and has a pale yellow to white colour and sweet taste.





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## **PROVOLETTO DOLCE SALAMINO ROPE**

**1KG**

A soft cheese, Provoletto Dolce, is made with calf's rennet and the smooth texture makes it a favourite for snacking on. Aged for maximum 90 days and generally processed by a wax covering treatment, the traditional Italian method includes hanging it from the ceiling in the curing room, hence the presence of the rope.

## **PROVOLONE DOLCE**

**R/W 5KG**

Provolone Dolce is the same soft cheese made with calf's rennet in a larger size. It is actually quite closely related to mozzarella being a pulled-curd cheese, meaning that the warm curds of cheese are literally pulled into elastic bands of cheese. Rather than served fresh, like mozzarella or burrata, these elasticized strings of curd are then formed into wheels, brined in a salty bath, and aged.





## PROVOLONE BALL SMOKED

R/W 1.3KG

Smoked Provolone is full of flavour and is a wonderful addition to pasta dishes, adding a creamy, smokey taste. As well as lending itself as an addition to the classical cheese platter, it can also be sliced and grilled or pan cooked for variety.

## PROVOLONE PICCANTE

R/W 5KG

A strong cheese made with baby goat's and/or lamb's rennet.

The seasoning lasts approximately from three to six months or more.

Its compact close texture and spicy, sharp flavour proposes it as a prestigious and flavoursome main course, designed for the most discriminating tastes and refined palates who love tradition.





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## **ASIAGO**

**R/W 10KG**

Asiago, an Italian cow's milk cheese originating from the Alpine area of the Asiago Plateau in the regions of Veneto and Trentino is excellent for cooking in a variety of dishes.

## **PECORINO SARDO**

**R/W 4KG**

Made in Sardinia from sheep's milk, this semi-hard cheese comes in two types, Dolce and Mature. The Sardo Dolce has a smooth crust enclosing a white, soft textured slightly sweet and sour cheese which is appreciated as a table cheese.

The Mature Pecorino Sardo has a pale to dark yellow crust and a crumbly, slightly spicy tasting body which is suited to both table and grating.



# MORE FROM ITALY

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## **AMBROSIA CHEESE**

**R/W 4KG**

A semi-soft cow's milk cheese with a creamy light yellow colour with a buttery aroma and sweet to very sweet taste. Typically aged for about 3 months it is covered with small irregular holes. Delicious as a snack cheese it can be sliced, grilled or melted and is great addition to a cheeseboard.

## **FONTINA CHEESE**

**R/W 3KG**

Originating from the Aosta Valley in Italy, Fontina cheese is a semi-soft cow's cheese with a gentle buttery, nutty flavour, ranging from mild to more intense, with earthy, mushroomy, tones. Renowned for use in fondues, as well as in sauces and baked dishes, due to its wonderful melting properties, it is a very versatile cheese. With a fat content of approx. 45%, the interior of the cheese is pale cream in colour and riddled with holes known as "eyes".



# MORE FROM ITALY

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## MONTASIO CHEESE

R/W 7KG

Italian cheese originating from Veneto, can be grated and used in any dish where a hard cheese such as Parmigiano would be appropriate. With taste and the texture becoming more intense as it matures, younger Montasio is soft and delicate, becoming more aromatic as it seasons. Fresh Montasio has a compact texture, with an ivory colour, small holes and a smooth, thin, light brown rind. The mature wheels have small grains inside and a darker colour.

## TALEGGIO CHEESE

R/W 2KG

Pinkish in colour with light mould patches, Taleggio rind is thin and soft. The texture is uniform and compact, softer under the rind and at the end of the aging process, more crumbly at the centre.

The colour of the texture can go from white to yellowish, with a few tiny holes. Flavour is sweet with a hint of tartness, slightly aromatic, sometimes with a truffle aftertaste and a distinctive aroma.





“Life is great. Cheese  
makes it better.”

Avery Ames





# Di ROSSI

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**Di Rossi is a one-stop supplier of a comprehensive range of locally produced value added cheese products. As a medium sized fully accredited cheese manufacturer all cheeses are produced under customer specific proprietary brands including the Premium Di Rossi brand and the Budget CPM brand (cheese plus more).**

The mission of Di Rossi Foods is to provide existing and prospective customers with safe, consistent and high quality, competitive value added products, where the customer is the most important consideration.





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## **MOZZARELLA**

### **SHREDDED 2KG**

'A' Grade quality Australian full cream stretched curd cheese. This all round melting cheese has flavour & long stretch characteristics that make it ideal for pizza, tacos, lasagne, plus a range of other pasta dishes.

## **AUTHENTIC MOZZARELLA**

### **SHREDDED 12KG**

Premium Italian Style Mozzarella Shred - a high yield, high stretch & High Moisture Mozzarella with little browning and not too oily. This is why the DiRossi Authentic Mozzarella is one of the best in the market.

Handcrafted from full cream milk, in the traditional Italian style, so you can enjoy the perfect pizza, Parmigiana or lasagne every time.





## **MOZZARELLA PIZZA 50/50** **SHREDDED 2KG**

The finest “two cheese blends”, both cheeses delicately crafted from full cream milk.

Mozzarella for its supreme meltability combined with full bodied Tasty Cheddar. Pizza Cheese is sure to deliver a full flavour pizza experience.

If you want a melting cheese with consistency and full flavour with countless applications, this is it.

## **PARMESAN** **SHREDDED 1KG**

Finely shredded for easy proportioning, produced using only the highest quality Australian milk.

This traditional aged, rich flavour is an excellent enhancement over popular salads, pasta dishes, omelettes, rice dishes, use as a garnish, blend into sauces, pasta, lasagnes and salads.

Mild to semi rich sweet flavour.





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## **PARMESAN** **SHAVED 1KG**

DiRossi Shaved Parmesan is light thin flakes of cheese with a rich, sweet pungent flavour.

The perfect accompaniment to any Caesar salad, salad dishes, gourmet pasta, inside a wrap, as a garnish or a light sprinkle to your favourite meal.

## **CHEDDAR SLICED TASTY 90'S**

**1.5KG**

Consistent good mild to tasty flavour, easy to pull apart slices.

90's = 1.8mm, for use in toasted & fresh sandwiches, focaccias, rolls, and burgers.





## SWISS SLICED

1KG

Good melting properties with sweet, nutty, to mild pungent flavours. Great for a variety of uses such as in toasted & fresh sandwiches, focaccias, rolls, and burgers.

## CPM PARMESAN

GRATED 2KG

Finely grated Parmesan with enough flavour and bite that won't break the bank and not too overpowering.

Perfect accompaniment for any pasta, sprinkle on pizza or salad, soup, risotto and omelettes.

Tapioca is added to stop binding which makes it easy for sprinkling and excellent for thickening sauces.

Hi taste, light texture with mild sweet pungent flavour.





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## **CPM TASTY CHEDDAR**

### **SHREDDED 2KG**

A blend of cheddar cheese with a hint of Swiss to make a good rich flavour.

Widely used in bakeries, cafes and sandwich bars, perfect for sandwiches, toasties, rolls, focaccias and croissants.

## **CPM MOZZARELLA**

### **SHREDDED 2KG**

A blend of mozzarella for melting & stretch and tasty cheese that gives excellent flavour.

A great economical all round cheese shred with many uses such as pizza, Parmigiana, schnitzel, and even great for sauces.





“Age is of no importance unless you’re a cheese.”

Billie Burke





# MONTEFIORE

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**Montefiore are passionate about cheese, but not just any cheese.**

Their pride comes from creating the very highest quality Italian-style cheese for the Australian market. The cheese features the finest in fresh ingredients and is made according to time-honored Italian recipes.

The combination of nutrition, texture and taste are testament to their commitment of producing only the very best.

**Once you have tried it you will agree that Montefiore Cheese is magnificent!**





## FIORDILATTE

1KG

Deliciously smooth mozzarella cheese made in the traditional Italian way.

'Fior di Latte' means 'Flower of Milk' in Italian. Traditionally made in the Agerola region, it is similar to mozzarella but, as its name suggests, is made with 100% cow's milk. Semi-soft and with an elastic texture, it is suspended in water to retain both its freshness and its delicate flavour.

## BOCCONCINI

1KG

Classic mozzarella balls, perfect with salads, pizza, or just on their own.

Bocconcini is the Italian word for small mouthfuls, which accurately describes these small, semi-soft balls of mozzarella. Usually packaged in whey or water, bocconcini are spongy in texture and absorb the flavours of the foods around them.





## **BOCCONCINI CHERRY OVOLINE**

**1KG**

Classic mozzarella with a delicious mild & milky flavour. Ovoline is the same cheese as Bocconcini, only in smaller, egg-shaped balls of mozzarella. As with Bocconcini, they have a soft, spongy texture and are packaged in either whey or water. They are a great addition to many dishes since they absorb the flavours of the foods around them.

## **MOZZARELLA SALAMINI**

**1KG**

Classic Italian traditionally made stretched soft curd mozzarella, sweet and fresh flavor, great on pizza and focaccia.





## MASCARPONE

250G / 500G / 1KG

Traditional Italian soft cheese. Ideal for desserts and savoury dishes.

Thought to originate from the Lombardy region of Italy, mascarpone is a fresh cream cheese, milky white in colour. Soft enough to spread, it is made from pure enriched cream. The name probably comes from the Italian dialect word mascarpa, referring to any cheeses made from whey.

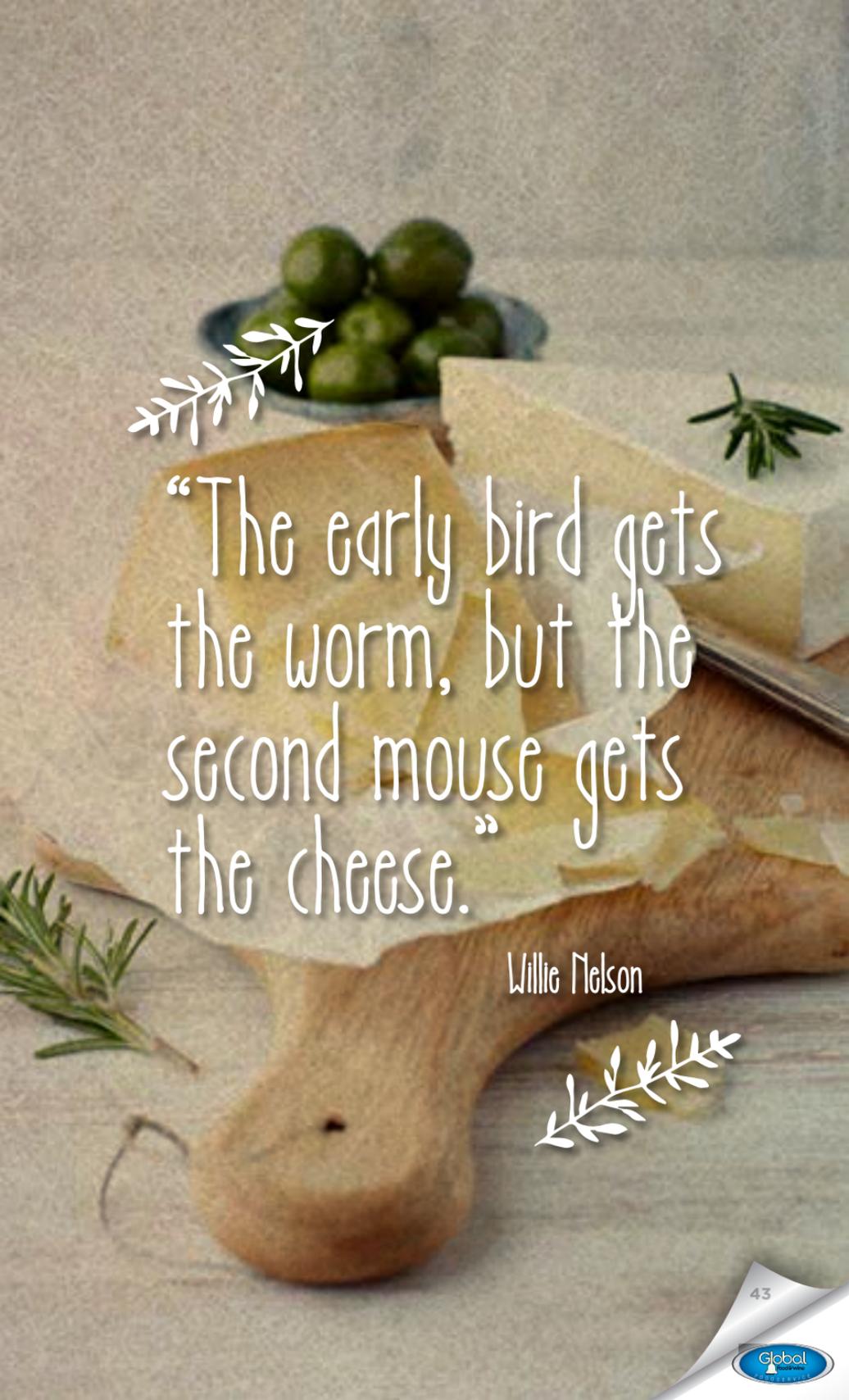
## RICOTTA

2KG

Traditional Italian smooth creamy cheese, naturally low in fat.

A whey cheese that originated in the countryside around Rome, ricotta is a low-fat and highly nutritious liquid cheese with a slightly grainy texture that is similar to but smoother than cottage cheese. Made from the whey drained off while making cheeses like mozzarella, ricotta is white, moist and has a slightly sweet flavour.



A wooden cutting board with a wedge of cheese, a small bowl of limes, and sprigs of rosemary. The scene is set on a light-colored surface. The text is overlaid on the image.

“The early bird gets  
the worm, but the  
second mouse gets  
the cheese.”

Willie Nelson



**Countrywide**  
Food Service Distributors

# COUNTRYWIDE

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Countrywide has over 100 distributors across Australia servicing a wide variety of food service operators including:

- Cafés and Restaurants
- Pubs and Clubs
- Hotels and Motels
- Health and Aged Care Facilities
- Schools and Educational Institutions
- Takeaways, Fast Food Outlets and Pizza Shops
- Caterers
- Bakeries
- Contract Group and Franchise Organisations

Food Safety is important to Countrywide. With distributors and suppliers HACCP accredited, you are assured that the quality products you purchase have been stored and handled in a safe and correct environment.

## Countrywide Private Label

We offer a range of quality Countrywide branded products at a competitive price. These products are exclusive to Countrywide and are only available through your local Countrywide distributor.



## **MOZZARELLA**

### **SHREDDED 2KG**

Free Flowing Shredded Mozzarella Cheese with a smooth and even texture, a fresh taste and a pleasing fragrance, suitable for melting. This shredded mozzarella cheese can be used to make pizza any baked Italian dishes or used in salads, as well as on bruschetta.

## **CHEDDAR**

### **SHREDDED 2KG**

Free Flowing Shredded Tasty Cheddar Cheese, for a wide variety of uses as garnish, to make salads, sauces and toppings. One can also use this to make sandwiches and pizzas. This cheddar cheese has a long shelf life.



## **TASTY SLICED [90]**

**1.5KG**

Full flavoured natural cheddar cheese slices in convenient catering size packs supplying value for money.

Excellent for burgers, melting, use in sandwiches and numerous dishes.

## **SANDWICH SLICED [81]**

**1.5KG**

Blended and pasteurised from selected Australian tasty cheeses making it a great tasting cheese slice with excellent shelf life ideal for sandwiches, burgers and melting. The 81 easy peel slices per pack makes a convenient product , excellent value for money providing yield advantage over smaller packs.



## SPECIALTY CHEESES

Innovation and diversity always at the forefront, Global Food & Wine lives up to its name by offering a vast range of specialty cheeses from around the world with delicacies from Sweden, Greece, Holland, France, Italy, Lebanon and Switzerland, as well as of course our local Australian varieties.

## More Cheese Please...

	BRAND	PRODUCT
BLUE & GORGONZOLA	Italy	Gorgonzola 195g
	Holland	Blue Vein Wedges [7x100g]
	Holland	Blue Vein Danish R/W 3kg
	Holland	Bluemellow Soft R/W 1.8kg
	Holland	Blue Castello Cheese 150g
	Holland	Blue Castello Cheese R/W 1kg
	Great Britain	Stilton Cheese Wheel R/W 2kg
	France	Roquefort Cheese 1.4kg
	Australia	Blue Cheese R/W 1kg
	Australia	Blue Vein Wedges [4x100g]
	FETTA	Bulgaria
Bulgaria		Fetta Sheep Bulgarian 900g
Bulgaria		Fetta Goat Bulgarian 450g
Holland		Fetta Danish 16kg
Holland		Fetta Danish 220g
Australia		Fetta 200g
Australia		Fetta Cubed 2kg
Australia		Fetta Danish 2kg
Australia		Fetta Greek Style 2kg
Australia		Fetta Persian in Oil 2kg
GOAT	Austria	Goat Caprakaas Cheese R/W 4kg
	Holland	Goat Chevrette Cheese R/W 4kg
	Holland	Goat Cheese Wedges 8x230g
	Spain	Goat Cheese Roll Soft 1kg
GOUDA	Holland	Gouda Mild Dutch 48% R/W 5kg
	Holland	Gouda Spiced Dutch R/W 5kg
EDAM	Holland	Edam Balls Dutch R/W 2kg
	Holland	Edam Wedge Dutch 8x220g
SMOKED	Holland	Dutch Smoked Wedges 12x150g
	Holland	Dutch Smoked Log R/w 2.5kg

	BRAND	PRODUCT
<b>HALOUMI</b>	Greece	Haloumi 250g
	Greece	Haloumi 750g
	Australia	Haloumi 2kg
	Australia	Haloumi R/W 330g
<b>BRIE</b>	Australia	Brie R/W 1kg
	France	Brie 125g
<b>CAMEMBERT</b>	Australia	Camembert R/W 1kg
	France	Camembert 125g
<b>SPECIALITY</b>	Sweden	Ambrosia Cheese R/W 4kg
	Australia	Liquid Cheese Sauce [2x2kg]
	Lebanon	Shanklish Cheese R/W 200g
	Australia	Cream Cheese 2kg
	Holland	Esrom Cheese Dutch R/W 1.5kg
	Australia	Goat Curd 1kg
	Greece	Kasseri Cheese Greek R/W 8kg
	Germany	Harzer Kaaz Cheese 200g
	Holland	Havarti Cheese 60% R/W 4kg
	Greece	Kefalograviera Cheese R/W 9kg
	Holland	Leydon Cheese R/W 11kg
	Spain	Manchego Cheese 1kg
	Switzerland	Mini Chol Soy Cheese R/W 4.5kg
	Australia	Neufchatel Cheese 2kg
	Holland	Pecaaso 100% Sheep R/W 4.5kg
	Switzerland	Emmenthal Swiss R/W 3kg
	Switzerland	Gruyere Swiss R/W 3kg
Switzerland	Masdam Swiss R/W 2.5kg	

# More in our range of



*pasta*

**FACT:** According to the International Pasta Organization, there are more than 600 different shapes of pasta produced throughout the world.



*olives*

**FACT:** The oldest certified olive tree is more than 2000 years old - Olive Tree of Vouves Crete, Greece. It is probably one of the oldest olive trees in the world and still produces olives today.



*tomatoes*

**FACT:** For the best tomato based sauces, the 'Brix' of a tomato should be a minimum of 6. This guarantees the best texture throughout the sauce.



*flour*

**FACT:** Thicker based Northern Italian pizzas use '0' flour. For the Southern Italian thinner style pizzas, a '00' flour is recommended.

# Mini Food Bibles



## seafood

**FACT:** The oldest fishhook ever found, dates back to about 42,000 years ago.



## meat & game

**FACT:** There are only two ways to cook any piece of meat. Hot and fast, or low and slow. Anything in between is liable to end in toughness.



## smallgoods

**FACT:** Meat curing can be traced back as far as 3000BC, when cooked meats and fish were preserved in sesame oil and dried.



## olive oil

**FACT:** Because oil flows from the olives naturally when they are crushed, the vitamins and natural ingredients are not destroyed with chemicals and preservatives.

**Sharing our Knowledge can grow your business**



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