

PRODUCT GUIDE



AFINO
BY GRANDE.



To stand out from other restaurants and pizzerias, it takes one-of-a-kind ingredients and flavor combinations. Adding a variety of quality cheeses is an excellent approach.

MOZZARELLA				
	00104	Mozzarella — Part Skim	Loaf	8/7 lb. Vacuum•Pak
	00106	Mozzarella — Whole Milk	Loaf	8/7 lb. Vacuum•Pak
	00702	Mozzarella — Part Skim	Shredded	6/5 lb. Tray•Pak
	00703	Mozzarella — Whole Milk	Shredded	6/5 lb. Tray•Pak
BLENDS				
	00706	50/50 Blend	Diced	6/5 lb. Tray•Pak
PROVOLONE				
	00320	Provo•Nello® Provolone	Salame	4/7 lb. Vacuum•Pak
FRESH CURD				
	00175	Fresh Curd	Pillow	2/10 lb. Vacuum•Pak
RICOTTA				
	00138	Sopraffina®	Smooth	2/3 lb. Reclosable Container
FIOR•DI•LATTE				
	00163	Ovoline	4 oz. Ball	2/3 lb. Reclosable Container
	00165	Cepponelli®	11.43 oz. Logs	1/5 lb. Reclosable Container
PARMESAN				
	00872	Parmesan — Wheel Qtrs.	Quarters	4/6 lb. Vacuum•Pak
	00967	Parmesan	Grated	4/5 lb. Resealable Bag
AGED PROVOLONE				
	00244	Gigante	Salame Qtrs.	2/12 lb. Vacuum•Pak



MOZZARELLA

Mozzarella — Part Skim

- Creamy white with a delicate dairy flavor for use in a variety of applications across your entire menu
- Available in loaf and shredded

Mozzarella — Whole Milk

- Creamy white with a rich dairy flavor for use in a variety of applications across your entire menu
- Available in loaf and shredded



BLENDS

50/50 Blend

- Combines the rich flavors of Part Skim Mozzarella and Provo•Nello,® Provolone
- Gives your signature dishes extra flavor



PROVOLONE

Provo•Nello,®

- Smaller 3 7/8" diameter for ease of handling
- More slices per pound creates greater yield and cost savings
- Available in salame



FRESH CURD

- Full-cream curd provides exceptional flavor that is easy to work with and versatile
- Great for chefs who prefer to make their own fresh mozzarella
- 100% all natural color, without added whiteners



RICOTTA

Sopraffina,®

- Smooth, fine texture and full-body performance perfect for calzones, ravioli and other pasta dishes
- Easy to spread and never runs when baked



FIOR•DI•LATTE ("Flower of the Milk")

Ovoline ("Egg-like Ovals")

- Perfect for slicing on classic Caprese salads or sandwiches

Cepponelli,® ("Logs")

- Makes slicing simple while creating greater coverage, better eye appeal and less waste



PARMESAN

- Subtly nutty and full of flavor for distinguished versatility across your menu
- Smooth texture makes it easy to grate
- Great for pizzas, specialty breads, soups, salads, pastas, sauces and dressings or on its own



AGED PROVOLONE

- Provides unmatched, authentic Old-World flavor that differentiates your recipes from the competition
- Handcrafted and hand-roped by cheese artisans in the Old-World tradition
- Naturally aged and lightly smoked with applewood to add a rich, signature taste to dishes such as antipasti, soups and salads



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

