



**BELGIOIOSO®**  
Tradition • Artisan • Quality

Italian cheeses. I considered many areas of the United States; however, Wisconsin, America's Dairyland, was chosen for its superior milk due to the dedication of the farmers and abundant pastures. Wisconsin milk was and still is simply unbeatable.



*Gianni and Mauro, the Cheesemakers who came from Italy with Me*

In the beginning, we introduced cheeses that were known to the American consumer like Provolone, Parmesan and Romano. We made them so well, that people said they never tasted anything so good and wanted more. So, over the years, our Master Cheesemakers introduced cheeses that were not previously made here like Mascarpone, CreamyGorg®, Italice™ and American Grana®, and these too have become favorites.

Today, BelGioioso employees, in eight state-of-the-art facilities, manufacture, age, package and ship over 27 cheese varieties. We still maintain an artisan touch because every cheese is treated individually, according to its own personality, and a section of each plant is specifically designed and dedicated to each variety.

Through the years, our cheeses have won many prestigious awards and have set a standard of excellence in the industry. We thank our farmers and customers for this success and for believing in us.

My children have joined me and will carry on the BelGioioso philosophy of commitment to quality and consistency in the years to come. Our company will continue to grow, but we will never lose the passion we started with. We invite you to join the BelGioioso family.



*The Next Generation being Trained*

*Errico Auricchio*  
President



*This is how Cheese was Made 100 Years Ago*



*Happy People make Good Cheese!*



*Made Daily from Fresh Local Milk.*

# The *Nine Secrets* of BelGioioso

1

## **History, Tradition, Passion, Family**

*Carrying on his great-grandfather's cheesemaking legacy, Errico Auricchio traveled from Italy to Wisconsin in 1979 to start a company based on the foundation of tradition and excellence. He was taught to never cut corners and always do what is best for the cheese, which continues to be the guiding principles in everything we do.*

2

## **Fresh, Quality Milk**

*The key to BelGioioso's quality. The fresher the milk, the cleaner the flavor and the longer the shelf life. Milk picked up in the morning is made into cheese just a few hours later.*

3

## **Artisan Production Methods**

*Our skilled cheesemakers are involved in every step of the cheesemaking process: growing our starter cultures, curd formation, natural salt brining, air drying, and aging. We know the story behind each wheel we craft. BelGioioso has 6 certified Wisconsin Master Cheesemakers – more than any other cheese company.*

4

## **Health and Nutrition**

*Cheeses to please every palate and fit into any diet plan. Our cheeses are rBST free and gluten free. Some of our cheeses are made using non-animal rennet, making them suitable for vegetarians.*

5

## **Food Safety**

*In addition to all required state and federal certifications, we have reached the highest level of food safety certification possible (SQF Level 3).*

6

## **Social Responsibility – Environment and Community**

*We promote the protection of and respect for the environment, using simplified packaging structures and recyclable packaging elements when possible. Our plants are built with energy conservation and efficiency in mind. The identification of and focus on projects and initiatives that support a culture of sustainability and social responsibility to the people, the community and future generations is a priority.*

7

## **Award Winning**

*Throughout the years, BelGioioso has set the standard for excellence. We have been presented with over 165 awards from the World Cheese Championship, the American Cheese Society and the U.S. Cheese Championship, just to name a few.*

8

## **Quality Never Stops**

*The tradition continues. Just as his great-grandfather taught him the secrets to making fine cheese, Errico perpetuates the legacy by passing on these artisan methods to his children. Each of them shares his passion and dedication for producing quality cheeses the BelGioioso way.*

9

## **Savor the Flavor – Quality You Can Taste**

*Our cheeses will leave a nice, clean finish on your palate and you'll know that one taste is never enough. Tasting is the beginning of the path that leads to the discovery of the flavors, aromas and textures of superior cheese. Let your senses guide you and savor the experience of BelGioioso Cheese.*



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4200 Main Street, Green Bay, Wisconsin 54311  
info@belgioioso.com 877-863-2123  
Recipes and more at belgioioso.com





# Our Family of Cheeses



**PROVOLONE** - Created from a recipe rich in tradition, BelGioioso Provolone carries on a legacy of good taste. Never smoked or bleached, this all-natural cheese is made from whole cow's milk and aged in special curing rooms.

Mild Provolone	Aged 60 days
Medium Provolone	Aged 4 months
Sharp Provolone	Aged 7 months
Extra Sharp Provolone	Aged 12 months
Provolone Extra	Aged 24 months



**RECENT AWARDS:** 2019, 2015, 2013 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018, 2012 - World Championship Cheese Contest (2<sup>nd</sup> Place)  
2019, 2012, 2011 - American Cheese Society (3<sup>rd</sup> Place)



**AMERICAN GRANA**® - Huge 65-pound wheels are created by Master Cheesemakers using the same authentic craftsmanship as is practiced in Italy. This Premium Parmesan cheese is allowed to mature a minimum of 18 months in our special caves (24 months for La Bottega di BelGioioso® Extra Aged American Grana). All-natural ingredients and the distinctive aging process are what creates its deep, nutty flavor and granular texture. This specially produced cheese is exclusive to BelGioioso, and is now available as a snacking cheese.

**RECENT AWARDS:** 2018 - American Cheese Society (2<sup>nd</sup> Place)  
2017 - U.S. Championship Cheese Contest (2<sup>nd</sup> Place)  
2016 - World Championship Cheese Contest (2<sup>nd</sup> Place)



**ARTIGIANO**® - Grounded in tradition with an eye toward the future, Artigiano is crafted using home grown cultures that have been developed over decades to achieve a flavor palette all its own. Pleasantly nutty and sweet, Artigiano is mixed in small batches and cured using proprietary, artisanal methods to achieve its delicate crystalline texture.

Artigiano® Classico	Artigiano® Aged Balsamic & Cipolline Onion
Artigiano® Vino Rosso	Artigiano® Mocha

**RECENT AWARDS:** 2019 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class (Vino Rosso)  
2018 - American Cheese Society (3<sup>rd</sup> Place) (Aged Balsamic & Cipolline Onion)  
2017 - American Cheese Society (1<sup>st</sup> Place) Best of Class (Aged Balsamic & Cipolline Onion)



**ASIAGO** - This firm table cheese originated in the hills of Northern Italy. We hand-craft three distinct Asiago cheeses. Our original is made from part-skim milk and aged 5 months; its wonderfully pronounced flavor makes it incredibly appealing to many people. Whether it is sliced, shredded or cubed for a zesty snack, Asiago is sure to provide a sweet, full taste that is hard to resist. Our 12-month Aged Asiago has a full, sharp flavor. Asiago Fresco™ is aged for 60 days, creating a mild flavor with a soft and creamy texture and is now available as individually packaged snacking cheese.

**RECENT AWARDS:** 2017 - U.S. Championship Cheese Contest (2<sup>nd</sup> Place)  
2015 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)  
2012 - American Cheese Society (1<sup>st</sup> Place) Best of Class



**AURIBELLA**® - This firm cheese is made with whole milk and aged at least 6 months in special curing rooms to produce its full-bodied, noticeably robust flavor. Its slightly crumbly texture makes it perfect for shredding or grating, and the taste will keep you coming back for more.

**CRESCENZA-STRACCHINO**™ - Made in petite 3.5-pound wheels from whole pasteurized cow's milk, this fresh rindless cheese has a mild flavor with a touch of tartness that tantalizes and makes you want more. Its soft texture and creamy consistency allows the cheese to spread and melt with ease. BelGioioso Crescenza-Stracchino is made to order and has a 90 day shelf life.

**RECENT AWARDS:** 2017 - American Cheese Society (3<sup>rd</sup> Place)  
2013 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)  
2009 - World Cheese Awards (2<sup>nd</sup> Place) Silver Award



**FONTINA** - This semi-soft cheese that originated in the Val d'Aosta region of Italy is touted as a true Italian classic. Made from whole milk and aged over 60 days, it develops a mild, yet slightly sweet flavor and a smooth, almost silky texture. Fontina melts beautifully and is perfect for making sauces and fondue. Now available as individually packaged snacking cheese.

**RECENT AWARD:** 2016 - American Cheese Society (3<sup>rd</sup> Place)



**FRESH MOZZARELLA** - Our traditional package of balls or log shapes are submerged in water, providing authentic mouth-watering goodness and optimum freshness with a 37 day shelf life. Sizes available: 2.5 g. Pearls, 1/3 oz. Ciliegine, 1 3/4 oz. Bocconcini, 4 oz. Ovolini, 10 oz. Ball and 1 lb. Log. 1/3 oz. Ciliegine balls are now available marinated in a 12 oz. cup.

The Thermoform package of balls or logs is specially formulated to be stored without water. This package provides an extended shelf life of 60 days and easier handling. Sizes available: 2.5g Pearls, 1/3 oz. Ciliegine, 4 oz. Ovolini, 8 oz. Ball, 8 oz. Log, 1 lb. Log and 2 lb. Log. Pre-sliced, marinated, smoked and snack-size options are also available.



Fresh Curd is available in bulk sizes, allowing you the hands-on experience of completing the curd-molding process in-house.

**RECENT AWARDS:** 2019 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018, 2012, 2011 - American Cheese Society (2<sup>nd</sup> Place)  
2017, 2011 - U.S. Championship Cheese Contest (2<sup>nd</sup> Place)



**BURRATA** - This fresh cheese resembles a Fresh Mozzarella ball, but when split open, you will be delighted to discover a rich-tasting soft filling of fresh pieces of Mozzarella and heavy cream inside. Slice Burrata and serve on leaves of endive for a simple and tasty appetizer. Each ball is hand-formed, made to order and packaged in water for a 37 day shelf life. A Black Truffle flavored Burrata is also available.

**RECENT AWARDS:** 2019 - American Cheese Society (3<sup>rd</sup> Place)  
2017 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2016, 2013 - American Cheese Society (2<sup>nd</sup> Place)  
2016, 2014 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class



**STRACCIATELLA** - The rich sweet, milky filling you love in Burrata is now available in cups. Stracciatella, "The Heart of Burrata", is shreds of Fresh Mozzarella soaked in sweet cream. Stracciatella has become increasingly popular as a topping for pizzas, pastas and salads or served as an appetizer with fresh bread and tomato slices.

**RECENT AWARDS:** 2019 - American Cheese Society (1<sup>st</sup> Place) Best of Class



**UNWRAP & ROLL FRESH MOZZARELLA SHEET** - Create your own specialty roll or layer into lasagna.

**FRESH MOZZARELLA, PROSCIUTTO & BASIL ROLL** - Each piece of this award-winning product is formed by rolling our Fresh Mozzarella cheese with the finest prosciutto and fresh basil leaves. The result is a unique cheese with a mouth-watering, savory flavor. This distinctive cheese has a 60 day shelf life.

**RECENT AWARDS:** 2019 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)  
2016, 2012 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2012 - American Cheese Society (1<sup>st</sup> Place) Best of Class



**CREAMY GORG**® - This soft cheese, originally produced in the town of Gorgonzola, Italy, is now made in Wisconsin, using the authentic Italian recipe. In keeping with tradition, it is aged 90 days, during which time the small holes in the rind allow air to penetrate, facilitating the growth of mold and creating an exceptionally full flavor and creamy texture.

**RECENT AWARDS:** 2018 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2014, 2012 - World Championship Cheese Contest (2<sup>nd</sup> Place)  
2011 - World Cheese Awards (2<sup>nd</sup> Place) Silver Award



**CRUMBLY GORGONZOLA** - Crumbly Gorgonzola originates from the United States and has a semi-soft, crumbly texture and full, earthy flavor. It is aged 90 days and lends its unique flavor and texture to many culinary applications, including salads, dips, burgers and sandwiches.

**RECENT AWARDS:** 2018 - World Championship Cheese Contest (3<sup>rd</sup> Place)  
2017 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)  
2015 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class



**GORGONZOLA WITH COW AND SHEEP'S MILK** - This unique Gorgonzola is made with just the right combination of cow and sheep's milk. During the 90 day aging process, the wheels are pierced to allow the air to penetrate and the distinctive blue veining to flourish. This time honored process gives our Gorgonzola its deep flavor, earthy aroma and smooth texture.

**RECENT AWARDS:** 2019, 2015 - American Cheese Society (2<sup>nd</sup> Place)  
2018 - World Championship Cheese Contest (3<sup>rd</sup> Place)  
2017 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)



**ITALICO**™ - This BelGioioso original combines fresh pasteurized cow's milk with a minimum two month aging to create an elegant washed-rind cheese. The rose-colored rind is a result of the salt and water washing done during the aging process. Italiceo™ has a distinctive, earthy flavor and semi-soft, creamy texture that is best served as a table cheese with bread and fruit.



**KASSERI** - Originally produced from ewe's milk in Greece and Bulgaria, this firm table cheese is now made from whole cow's milk and special cultures in Wisconsin. It is aged at least 4 months, at which time it develops a slightly piquant, yet smooth and mellow flavor.



**MASCARPONE** - In 1990, BelGioioso became the first American company to manufacture this fresh Italian cheese in the United States. We now offer three types of Mascarpone for various applications. Our classic version is a naturally sweet, yet surprisingly light cheese (½ the calories of butter) produced from only the freshest cream. Its soft, creamy texture spreads with ease and blends well with other ingredients. Espresso Mascarpone is our flavored version, already mixed with real coffee. Crema di Mascarpone™ is a BelGioioso original, produced for those who prefer a sweeter flavor and whipped, textured body to their Mascarpone.

**RECENT AWARDS:** 2019, 2015, 2013 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018, 2017, 2014 - American Cheese Society (1<sup>st</sup> Place) Best of Class  
2018, 2010 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018 - World Championship Cheese Contest (2<sup>nd</sup> Place)



**PARMESAN** - The King of Italian cheeses, made using part-skim milk to be naturally low in fat. Much care goes into its aging process; in fact, it remains in special curing rooms for over 10 months to produce its teasingly sweet, nutty flavor. Now available as individually packaged snacking cheese. Our Vegetarian Parmesan, also aged for 10 months, has the same great flavor and consistency, only without the animal rennet.

**RECENT AWARDS:** 2019, 2017 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2018 - American Cheese Society (1<sup>st</sup> Place) Best of Class  
2018, 2012, 2010 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class  
2017 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class



**PEPATO** - In Italian, Pepato means "with pepper." We use whole black peppercorns to create this delicately spiced table cheese. Part-skim milk and 5 month aging characteristics give this cheese a natural, low fat consistency and spicy flavor profile.



**PEPERONCINO**® - Spicy red pepper flakes are added to this table cheese to create a hot, zesty pepper cheese. Made similar to Pepato, this cheese is aged a minimum of 5 months, blending a mellow flavor with the spicy flavor of red peppers.



**RICOTTA CON LATTE**® - This all-natural cheese is produced from the highest quality whey and milk, and boasts a fresh, clean flavor. With no preservatives, this is a clean label product with only 4 natural ingredients. Each batch is made to order, guaranteeing freshness. We offer different smoothness and moisture levels for various applications. The clean, milky flavor is like no other, which establishes it as the finest ricotta cheese available. Our Part Skim variety has 73% moisture and is made for optimal performance in cooking and baking. Our Whole Milk offering, with 75% moisture, is best used in desserts and fresh applications. Platinum Ricotta is made with a touch of cream, available for foodservice.

**RECENT AWARDS:** 2019 - American Cheese Society (2<sup>nd</sup> Place)  
2019, 2018 - American Cheese Society (3<sup>rd</sup> Place)  
2017 - U.S. Championship Cheese Contest (2<sup>nd</sup> Place)  
2016 - World Championship Cheese Contest (1<sup>st</sup> Place) Best of Class



**RICOTTA SALATA** - Aged 60 days, this semi-firm table cheese has a pleasant milky flavor with a hint of salt. Its smooth, white appearance and rather dry texture makes it perfect for shredding over pizza and pasta or crumbling onto salads or grilled vegetables.

**RECENT AWARDS:** 2011 - U.S. Championship Cheese Contest (2<sup>nd</sup> Place)



**ROMANO** - Aged at least 5 months to fully develop its strong character and robust flavor, this hard grating cheese is made from the freshest part-skim milk. Its sharpness will allow you to use less cheese while adding an abundant amount of flavor to any dish. Romano is one of the most popular of all Italian cheeses.

**RECENT AWARDS:** 2015 - U.S. Championship Cheese Contest (3<sup>rd</sup> Place)  
2013, 2011 - U.S. Championship Cheese Contest (1<sup>st</sup> Place) Best of Class

Our cheeses have won over 198 awards. Visit [belgioioso.com](http://belgioioso.com) to see a full list of our prestigious awards.