



2020 RETAIL CATALOG





SCHUMAN CHEESE
SINCE 1945

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SCHUMAN CHEESE
SINCE 1945

WELCOME

It is both an honor and a privilege to continue the work my grandfather began back in 1945. Seven decades later, I'm very proud to share the family legacy with my own children. We are passionate about ensuring that Arthur Schuman's vision to enhance everyday eating experiences with the highest quality cheese is alive and well – and will be – for generations to come.

I'm often called upon to explain what makes Schuman Cheese the best partner for our customers. I'm proud to say that for four generations, the answer has remained the same. Our business thrives on relationships: from the close-knit group of family farmers who provide us high-quality milk to our cheesemakers and our customers, great relationships enable us to make great cheese. We appreciate the transactions, to be sure, but it's our genuine desire to collaborate with our customers, earn their trust and as a result, share their success.

Over the years, we have taken great care to remain, in fact and in spirit, a family-run company. It means we take doing business with our customers personally. We approach customers with an eye to understanding their unique needs. Whether it's a customized solution or production at scale, we work to create a fit that's just right. In other words, we treat our customers as an extension of our family.

We're grateful you're considering doing business with Schuman Cheese. Thank you and welcome to the family!

Neal Schuman, CEO



“One of the greatest honors is a customer who considers our team an extension of their own family.”

Neal Schuman, CEO (3rd Generation)



SCHUMAN CHEESE
SINCE 1945



**OUR CORE
PURPOSE:**
TO ENHANCE EVERYDAY
EATING EXPERIENCES
WITH THE HIGHEST
QUALITY CHEESE

OUR STORY

It all began in 1945 with Arthur Schuman, his sons, Jerome and Howard, and a family passion for great cheese. The trio traveled between New York City and points in Italy to bring the best Italian cheese to the American market. The Schuman family's commitment to quality cheese quickly earned them recognition from their peers. For three generations, a member of the Schuman family has led Cheese Importers Association of America and has been inducted into the Order of Agriculture Merit by the French government.

After spending 50 years traveling the world in search of great cheese, the Schuman family brought their expertise home, to make cheese here in America. In 2006, Schuman Cheese acquired Lake Country Dairy with the dream to produce great Italian-style cheese in America's heartland. Within three years, Schuman Cheese was winning awards at the American Cheese Society Competition, the Wisconsin State Fair, the World Championship Cheese Contest and many others.

We're proud of our awards of course, but the best award is being enjoyed every day by millions of Americans. Our Cello, Yellow Door Creamery and Bella Rosa brands are distributed across the United States. We're proud to be the cheese maker for many national grocers and restaurants across the country.

That's because we make and prepare some of the finest cheeses available, in addition to our world-wide network of expert cheese makers. Our first-class facilities grate, shred, shave and slice cheese according to each of our customer's needs. And we still travel, all over the world, to bring the best cheeses to the American market. We remain committed to our core purpose: to enhance everyday eating experiences with the highest quality cheese.

OUR PROMISE

For four generations, the Schuman family has earned a reputation for delivering world-class cheese to customers from around the globe. We've earned this reputation by staying true to our values:

HONESTY AND INTEGRITY: Doing the right thing, every day

COMMITMENT: Focusing on the well-being of our employees, customers, suppliers and community

PRIDE: Making and selling products we can enthusiastically share with our own families

INNOVATION: Keeping ahead of a dynamic industry and anticipating our customers' needs

LEADERSHIP: Setting high standards and promoting excellence throughout the cheese industry

More than a value system, these ideals are the very foundation of our business. They represent a commitment to our customers that Schuman Cheese can meet their needs – every time, without exception.





SCHUMAN CHEESE
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MEET OUR CHEESEMAKER, CHRISTOPHE MEGEVAND

Christophe Megevand is our head cheesemaker, putting nearly 40 years of experience formulating and crafting hard and soft cheeses to work every day. Christophe, who was raised in Europe and cultivated a love for artisan cheese from his earliest years, oversees the production of the entire line of Schuman cheeses. Drawing from his intimate knowledge of Old World cheeses, Christophe demands that his team emulates the traditional methods that are the foundation of exceptional cheese. His passion for the craft of great cheese making is matched by his stringent quality standards. The result? Award-winning cheeses, from rich, nutty wedges of our signature Cello Copper Kettle to the notes of butter and hazelnut in the Monteau variety of our Alpine Collection.

FARM FRESH QUALITY

Great milk is the key to great cheese, and there's no better place than Wisconsin to find the finest quality milk. The rich land of the Lake Country region has a water and mineral character mimicking the European terroir that has produced some of the world's most celebrated cheeses. This favorable environment is home to the four privately-owned family farms with whom we have long-standing and exclusive relationships. Their farms are within 50 miles of the dairy, ensuring that every gallon of fresh, quality milk is worthy of the Schuman name.





SCHUMAN CHEESE
SINCE 1945



OUR CAPABILITIES

MONTFORT

- Montfort, Wisconsin

LAKE COUNTRY DAIRY

- Turtle Lake, Wisconsin
- 54,000-sq.-foot production facility

FALL CREEK

- Wisconsin team of 100+ full-time employees
- Produces our Darfresh boards, custom snack packaging

SCHUMAN CHEESE MIDWEST

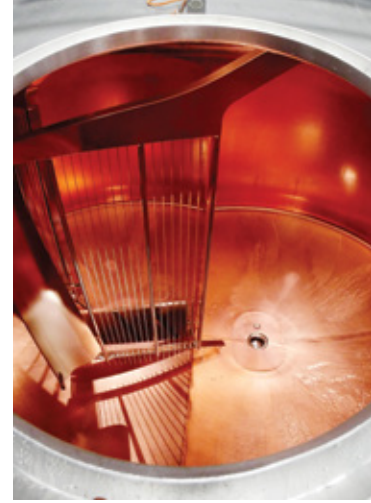
- Elgin, Illinois
- Approx. 100 million lbs. of wheels produced annually

SCHUMAN CHEESE HEADQUARTERS

- Fairfield, New Jersey
- SQF level 3 certified processing plant next to headquarters
 - Over 40,000 sq ft.
 - 115+ full-time employees

OUR CAPABILITIES - PROCESSING

Our world-class processing facilities in Wisconsin, Illinois and New Jersey shred, cut, slice, cube and cup more than 100 million pounds of cheese every year, ensuring our customers receive the highest quality cheese in just the form they need. The same stringent standards we apply to cheese making also influence our approach to processing and logistics. As a vertically integrated company, we keep close tabs on our cheese from vat through shipping, so we know every step of the way that quality is front and center.



“We’ve spent decades cultivating the knowledge, artistry and patience to deliver truly delightful cheeses for every occasion.”

Christophe Megevand,
Head Cheesemaker





SCHUMAN CHEESE
SINCE 1945

VERTICALLY INTEGRATED

IMPORTERS

Our experts hand select the best cheeses from around the globe

CHEESE MAKERS

Inspired by learnings in Europe, we opened plants to make our own award-winning cheeses

PROCESSORS

Our state-of-the-art facilities ensure we meet our customers' exact needs, including packaging, shape, size & form

PRODUCT INNOVATORS

A team of experienced and inventive experts brings new products and solutions to market



“Our team’s goal is to make cheeses that are exciting, accessible and delicious, both for new consumers and cheese-lovers alike.”

Lize Willers, Director of Innovation



OUR CHEESES

We like to think that cheese makes everything better. Whether it's a cheese board served at an elegant event or a hearty slice that serves as an on-the-go snack, we know that high quality cheese can elevate these everyday experiences from something ordinary into the extraordinary. To that end, Schuman Cheese proudly offers a comprehensive line of exceptional domestic and imported cheeses that have earned acclaim worldwide.





Sixty years after Schuman Cheese began importing the best Italian cheeses, we brought what we learned about making great cheese home to the USA.

Cello's team of artisan cheesemakers began their work in 2006, at our very own creamery in Wisconsin. Thanks to rich pastures, pure, fresh water and the careful husbandry of a select group of family farmers, we are able to use the very best milk from Wisconsin's dairyland.

Our flagship offering is Cello Copper Kettle. It's the only domestic Parmesan made in a copper vat, mimicking centuries-old Italian cheese-making methods.



CELLO COPPER KETTLE PARMESAN

Handcrafted using authentic Italian methods, this world-renowned cheese is the only U.S. Parmesan made using a traditional copper vat for a one-of-a-kind, award-winning combination of fruity, cooked caramel flavors that offer unique notes of crushed apple and pineapple.

After aging, cheese produced in copper vats has superior texture, flavor and aroma compared to the same exact recipe made in stainless-steel vats.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WHEEL WITH REPACK LABELS	CELRI2000RP	088231406273	90088231406276	20 LB	365 DAYS ²	13.82 x 13.82 x 5.89	9 / 6	0.65
EXACT WEIGHT WEDGE	CELRI0110	088231405849	10088231405846	12/8 OZ	365 DAYS ¹	8.125 x 6.75 x 5.375	30 / 6	0.21
SHREDDED CUP	CELRI0310	088231405887	10882314058871	12/4 OZ	120 DAYS ¹	14.375 x 9.75 x 4.875	13 / 8	0.39
CHISELS	417866	088231417866	10088231417863	12/5 OZ	120 DAYS ¹	14.38 X 9.75 X 6.44	12 / 6	0.523
SHAVED	417811	088231417811	10088231417818	12/5 OZ	120 DAYS ¹	14.38 X 9.75 X 6.44	12 / 6	0.523

CELLO ARTISAN PARMESAN

Every wheel of our Parmesan is brined, hand-turned and shelf-cured for optimal quality and a complex flavor composition that is truly a delicious work of art.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WHEEL WITH REPACK LABELS (rBGH FREE)	CELRI1000RP	088231406266	90088231406269	20 LB	365 DAYS ²	13.82 x 13.82 x 5.89	9 / 6	0.65
EXACT WEIGHT WEDGE	CELRI0100	088231405832	10088231405839	12/8 OZ	365 DAYS ¹	8.125 x 6.75 x 5.375	30 / 6	0.21
GRATED CUP	CELRI0300	088231405870	10088231405877	12/5 OZ	120 DAYS ¹	14.375 x 9.75 x 4.875	13 / 8	0.39

¹from date of packaging

²past cure and from date of packaging

CELLO HAND-CRAFTED ASIAGO

Our Asiago proves that some things truly do grow better with age; aging for 10 months, a bit longer than most, results in a superior, traditional smooth and balanced flavor.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WHEEL WITH REPACK LABELS (rBGH FREE)	CELRI3000RP	088231406280	90088231406283	20 LB	365 DAYS ²	13.82 x 13.82 x 5.89	9 / 6	0.65
EXACT WEIGHT WEDGE	CELRI0120	088231405856	10088231405853	12/8 OZ	210 DAYS ¹	8.125 x 6.75 x 5.375	30 / 6	0.21
ITALIAN BLEND SHREDDED CUP	CELRI0320	088231405894	10882314058949	12/4 OZ	120 DAYS ¹	14.375 x 9.75 x 4.875	13 / 8	0.39

CELLO ITALIAN-STYLE FONTAL

The heritage of Italian cheese making – hand-crafting, brining and careful shelf-curing – gives our Italian-Style Fontal its smooth, creamy texture and mild, slightly sweet flavor.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WHEEL WITH REPACK LABELS	CELRI8000RP	088231409823	90088231409826	10 LB	240 DAYS ³	10.5 x 10.5 x 4.938	12 / 9	0.32
EXACT WEIGHT WEDGE	CELRI0170	088231408635	10088231408632	12/8 OZ	210 DAYS ¹	8.125 x 6.75 x 5.375	30 / 6	0.21

¹from date of packaging

²past cure and from date of packaging

³from date of make

CELLO TRADITIONAL ROMANO

Our Romano starts with cow's milk, but we add sheep rennet for a slightly sharp, robust flavor more reminiscent of traditional Pecorino Romano.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WHEEL WITH REPACK LABELS	CEL RIS4000RP	088231406297	90088231406290	18 LB	365 DAYS ²	9.32 x 9.32 x 8.14	20 / 6	0.41
EXACT WEIGHT WEDGE	CEL RIS0130	088231405863	10088231405860	12/8 OZ	365 DAYS ¹	8.125 x 6.75 x 5.375	30 / 6	0.21

CELLO PRE-PAIRED CHEESE FLIGHTS

A trio of specialty cheeses selected to create the perfect cheese board accompanied by wine and beer pairing suggestions for easy entertaining.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
RETAIL CHEESE TRAY - HOLIDAY	417965	088231417965	10088231417962	14/10 oz	N/A	12.31 x 11.31 x 10.375	12 x3	0.836
RETAIL CHEESE TRAY - EVERYDAY	419440	088231419440	10088231419447	14/10 oz	N/A	12.31 x 11.31 x 10.375	12 x3	0.836

¹from date of packaging

²past cure and from date of packaging

CELLO MASCARPONE

Award-winning Italian-style mascarpone handcrafted with fresh cow's milk and sweet cream for a delicate, sweet flavor and silky smooth consistency.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
RICH & CREAMY MASCARPONE CUP	CELMAS0105	088231100423	10088231100420	6/1 LB	210 DAYS ¹	14.38 x 9.69 x 3.63	13 / 14	0.29

CELLO HAND-RUBBED FONTAL

A refreshed brand with award-winning taste and one-of-a-kind hand-rubbed Fontal cheese. Gorgeous on a cheese platter and perfect for snacking with crackers.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
BERGAMOT & HIBISCUS RUBBED FONTAL WHEEL	420098	N/A	90088231420098	5 LB	210 DAYS ²	10.31 x 10.31 x 3.36	0001012013	0.20
SMOKY PEPPER RUBBED FONTAL WHEEL	420111	N/A	90088231420111	5 LB	210 DAYS ²	10.31 x 10.31 x 3.36	0001012013	0.20
TUSCAN RUBBED FONTAL WHEEL	WLYDCTUSC299	N/A	90088231413120	5 LB	210 DAYS ²	10.31 x 10.31 x 3.36	0001012013	0.21

¹from date of packaging
²from date of make



YELLOW DOOR CREAMERY

The world's flavors are found in cheese. But many stop short of exploring the unknown and miss out on the wonder a new cheese can offer. This got us thinking: how can we better encourage more people to enjoy the amazing range of flavors our head cheesemaker, Christophe Megevand, has created during his 40 years of cheese making?

Our inspiration came from a yellow door: Its warmth invites you in; the bright, friendly color promises something a bit out of the ordinary. The same is true for our Yellow Door Creamery brand. It's the home for cheeses inspired by the greatest European varieties, but made authentically American at our Wisconsin creamery.

Under our Yellow Door Creamery brand, Christophe has put an American accent on Alpine-style cheeses. And, even now, he's patiently preparing the next Yellow Door Creamery favorite.

Cheeses that welcome and delight. That's what Yellow Door Creamery is all about.



YELLOW DOOR CREAMERY ALPINE COLLECTION

Each delicious variety of Yellow Door Creamery's Alpine collection pays homage to an Alpine cheese: Valis, inspired by Raclette, has a slightly sweet and nutty taste with superior meltability. Altu is a Gruyere-style cheese with notes of fruit followed by an earthy and nutty finish. Monteau's fruity flavors with hints of butter and hazelnut call to mind the Haute Savoie region's famous Abondance cheese.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	VALIS WHEEL WITH REPACK LABELS	VALIS1010	N/A	90088231415643	10 LB	105 DAYS ¹	10.13 x 10.13 x 4.3	12 / 9	0.26
	ALTU WHEEL WITH REPACK LABELS	ALTU1020	N/A	90088231415667	22 LB	180 DAYS ¹	13.56 x 13.56 x 5.25	6 / 8	0.56
	MONTEAU WHEEL WITH REPACK LABELS	MONTE1020	N/A	90088231415650	22 LB	120 DAYS ¹	13.56 x 13.56 x 5.25	6 / 8	0.56

¹from date of packaging

BELLA ROSA™

Discover the best of quality and convenience with Bella Rosa. Our trays take the finest cheeses and pre-slice them into ideal sizes for crackers, sandwiches and snacks. From American favorites to delicious European selections, they are perfect for any occasion and come ready to serve. Or dress up favorite recipes with ease using ready-to-sprinkle grated Italian cheeses.



BELLA ROSA CUPS

Handcrafted in Wisconsin with fresh milk from local farms and aged to perfection for a delicious, nutty flavor, Bella Rosa Parmesan and Romano cheeses are ready to serve.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
GRATED PARMESAN CUP	418805	088231418801	90088231418805	12/5 OZ	120 DAYS ¹	14.40 x 9.70 x 6.00	12 / 6	0.41
SHREDDED PARMESAN CUP	412650	088231412656	10088231412650	12/5 OZ	120 DAYS ¹	14.0 x 9.5 x 6.25	12 / 6	0.48
SHAVED PARMESAN CUP	BEL2908	088231412908	10088231412905	12/5 OZ	120 DAYS ¹	14 x 9.5 x 6.25	13 / 6	0.48
FRESH GRATED ROMANO CUP	419402	088231419402	10088231419409	12/5 OZ	150 DAYS ¹	14.09 x 9.39 x 5.38	12 / 6	0.41

BELLA ROSA SNACKS

Combining superior quality all-natural cheddar cheese, premium sea-salted roasted nuts and juicy dried cranberries, Bella Rosa Snacks are perfect for on-the-go enjoyment.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SNACKS TO GO WHITE CHEDDAR CHEESE	418931	088231418924	90088231418938	16/1.5 OZ	150 DAYS ¹	6.7 x 5.6 x 8.1	49 / 5	0.18
SNACKS TO GO SHARP CHEDDAR CHEESE	418900	088231418917	10088231418907	16/1.5 OZ	150 DAYS ¹	6.7 x 5.6 x 8.1	49 / 5	0.18

¹from date of packaging

BELLA ROSA PARTY TRAYS

Carefully curated with entertaining in mind, Bella Rosa Party Trays feature convenient pre-sliced cracker-sized selections of a variety of great-tasting, high-quality European cheeses.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
EUROPEAN TRAY	412568	088231412564	20088231412568	6/1 LB	120 DAYS ¹	14.257 x 10.257 x 3.765	11 / 16	0.319
PARTY TRAY	MID7909	088231100348	100882311003485	12/1 LB	120 DAYS ¹	16.31 x 10.69 x 6.63	10 / 10	0.67
PARTY TRAY	MID7907	088231419440	100882319991333	12/1 LB	120 DAYS ¹	16.31 x 10.69 x 6.63	10 / 10	0.67
PARTY TRAY	MID7916	088231100355	10882311003558	6/2 LB	120 DAYS ¹	16 x 10.375 x 8.81	10 / 10	0.85

¹from date of packaging

SPECIALTY IMPORTS

We've been on the road since our founding in 1945, traveling the world in search of the best cheeses. Our 70-year partnership with the Zanetti family in Italy goes back four generations and brings us the best Parmigiano Reggiano and Grana Padano in the business. For over 20 years, we've partnered with Garofalo to bring authentic Bufala Mozzarella to the U.S. market. From our earliest partnerships in Italy, we've expanded our network of preeminent, independent cheese makers to become the exclusive importers for famous companies across Europe. We partner with top cheese makers to ensure a quality and regional uniqueness you can only find from Schuman Cheese.



ZANETTI

Schuman Cheese has been the exclusive agent for Zanetti for four generations. Zanetti is the largest producer of Grana Padano in Italy; hundreds of thousands of wheels of Grana Padano and its other signature cheese, Parmigiano Reggiano, are curing at all times. Zanetti Grana Padano has the highest market share in the United States, as does Zanetti's Parmigiano Reggiano. This is a testament to the high, consistent quality of the Zanetti products.



PARMIGIANO REGGIANO

PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
UCI TYPICAL PARMIGIANO REGGIANO QUARTERS	UCI05301QX1F	088231999867	90088231999860	18 LB	365 DAYS ¹	18.1 x 9.6 x 6.1	10 / 10	0.61
UCI TYPICAL PARMIGIANO REGGIANO WHEEL	UCI05301W	088231412373	90088231412376	75 LB	365 DAYS ¹	18.25 x 18.25 x 10	4 / 5	1.93
GRASSI PARMIGIANO REGGIANO WHEEL	UCI05315	088231999829	90088231999822	75 LB	365 DAYS ¹	18.1 x 18.1 x 9.80	6 / 5	1.86
GRASSI PARMIGIANO REGGIANO QUARTERS	UCI05315QX1F	088231801948	90088231801942	18 LB	365 DAYS ¹	18.10 x 18.10 x 9.80	10 / 10	1.86
PARMIGIANO REGGIANO WEDGE	ZAN0001	0814857020001	08002710412694	12/6 OZ	365 DAYS ¹	9.06 x 6.3 x 5.31	25 / 6	0.18
SHREDDED PARMIGIANO REGGIANO	ZAN0002	0814857020025	08002710412762	12/5 OZ	150 DAYS ¹	14.4 x 9.7 x 6	12 / 6	0.49

GRANA PADANO



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
GRASSI GRANA PADANO 1/8	UCI05303BE	088231999812	90088231999815	2/9 LB	365 DAYS ¹	10.4 x 10.4 x 10.4	8 / 6	0.65
GRANA PADANO WEDGE/CUT	ZAN0003	0814857020018	08002701412748	12/6 OZ	365 DAYS ¹	9.06 x 6.3 x 5.35	25 / 6	0.18
GRASSI GRANA PADANO WHEEL	UCI05303B	088231999874	90088231999877	75 LB	365 DAYS ¹	18.10 x 18.10 x 9.80	5 / 6	1.86

¹from date of packaging

PECORA BIANCA

Pecora Bianca Pecorino Romano bears a Protected Designation of Origin mark that guarantees its authenticity, quality and methods of production. The hard sheep's milk cheese, which is typically aged for seven to nine months, has a thin rind and a compact structure. As the cheese ages, the flavor becomes increasingly robust, color intensifies and the texture becomes more dense and compact. Pecora Bianca Pecorino Romano wedges are random weight and are vacuum packed in an oxygen barrier film.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
WEDGE	ARG07902NP	041471904862	90414719048629	20/7-9 OZ	365 DAYS ¹	14.4 x 9.7 x 7	15 / 6	0.55

DODONI

Recognized around the world as the leading producer of Greek PDO Feta Cheese, Dodoni uses top quality milk from sheep and goats that graze the ecologically diverse pastures of the Epirus region of Greece. Authentic Greek flavors are apparent throughout the brand's product line, which includes Dodoni Greek PDO Feta Cheese, PDO Feta Cheese, PDO Organic Feta Cheese, Halloumi and Manouri.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
GREEK FETA IN BRINE BRICK	DOD1045	088231411567	10088231411564	12/14 OZ	600 DAYS ¹	12.2 x 11.57 x 6.54	12 / 8	0.53
GREEK FETA PLASTIC CONTAINER BRICK	DOD1197	643342815224	N/A	18/7 OZ	600 DAYS ¹	15.75 x 7.87 x 4.33	12 / 10	0.31
GREEK FETA BRICK	DOD1193	088231411512	10088231411519	16/7 OZ	600 DAYS ¹	10.55 x 8.46 x 5.12	12 / 13	0.26
PDO CRUMBLLED GREEK FETA	DOD1393	643342815316	25201168815317	12/5 OZ	180 DAYS ¹	14.4 x 9.6 x 5.1	12 / 12	0.41
ORGANIC PDO GREEK FETA BRICK	DOD1365	643342218155	25201168218156	18/7 OZ	600 DAYS ¹	15.75 x 7.87 x 4.33	12 / 10	0.31
HALLOUMI WEDGE	DODHAL01	852908007090	10852908007097	10/8 OZ	420 DAYS ¹	15.75 x 3.75 x 4.13	30 / 14	0.14
MANOURI WEDGE	DOD7190	643342715906	25201168715907	12/7 OZ	240 DAYS ¹	13.3 x 4.8 x 5.4	33 / 8	0.20

¹from date of packaging

EL PASTOR

At the base of the medieval town of Benavente in the agriculturally rich Zamora region of Spain sits one of the most quality-driven and innovative cheese companies in Europe. Quesos El Pastor is a third-generation family-owned company and is regarded as the preeminent producer of Iberico, Castellano and Zamorano in Spain. In addition, the company makes some of the best fresh goat and sheep's milk cheeses in the world.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
3-MONTH IBERICO WEDGE	ELP1771	088231413530	10088231413537	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
6-MONTH IBERICO WEDGE	ELP1696	088231413554	10088231413551	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
12-MONTH IBERICO WEDGE	ELP3858	088231413578	10088231413575	6/7 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
GOAT CHEESE IN RED WINE WEDGE	ELP2528	088231415503	10088231415500	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
FRESH GOAT LOG	ELP3553	088231413592	10088231413599	2/35.2 OZ	180 DAYS ¹	11.97 x 8.50 x 4.17	15 / 13	0.25
FRESH GOAT LOG	ELP2296	088231413608	90088231413601	8/3.8 OZ	180 DAYS ¹	8.11 x 6.42 x 4.84	27 / 11	0.15
TAPAS PLATTER	ELP4010	088231416852	1088231416859	N/A	120 DAYS ¹	9.26 x 5.88 x 5.15	N/A	N/A
3-MONTH IBERICO WHEEL	ELP1029	088231413547	90088231413540	2/106 OZ	365 DAYS ¹	15.94 x 8.27 x 4.80	10 / 12	0.36
6-MONTH IBERICO WHEEL	ELP1293	088231413561	90088231413564	2/106 OZ	365 DAYS ¹	15.94 x 8.27 x 4.80	10 / 12	0.36
12-MONTH RESERVA IBERICO WHEEL	ELP3854	088231413585	90088231413588	2/106 OZ	365 DAYS ¹	15.94 x 8.27 x 4.80	10 / 12	0.36

¹from date of packaging

TORERO MATADOR

Torero Matador Manchego is a DOP-certified cheese crafted exclusively in the La Mancha region of Spain from 100 percent Manchega sheep milk, which gives it its unique taste. Featuring a distinctive rind and firm, buttery texture, it is aged to offer complex flavors ranging from fruity and tangy to caramel and nutty. The star of any cheese plate, it also melts and grates beautifully.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
3-MONTH MANCHEGO WEDGE	TM1770	088231413462	10088231413469	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
6-MONTH MANCHEGO WEDGE	TM2297	088231413486	10088231413483	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10
12-MONTH MANCHEGO WEDGE	TM2299	088231413509	10088231413506	6/5.2 OZ	365 DAYS ¹	15.28 x 5.55 x 2.09	29 / 16	0.10

PECORINO ROMANO

Our Pecorino Romano is produced exclusively from the fresh milk of sheep raised in Sardinia, Italy. Time-honored craftsmanship and the finest natural ingredients combine to create a delicate balance of salty and nutty creaminess. Aged a minimum of nine months to attain its distinctively savory and sharp flavor, Pecorino Romano is an excellent grating cheese for pasta, soups, salads, steamed vegetables and sauces.



PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
ARGITONI PECORINO ROMANO RW WEDGE	ARG07960	n/a	90414719050509	14/1 LB	365 DAYS ¹	12.375 x 10.375 x 6	15 / 6	0.45
PECORINO ROMANO 1ST QUALITY ARGITONI	RX11000A1	088231405351	90088231405354	1	365 DAYS ¹	14 x 13.5 x 12	9/4	1.3125
ARGITONI PECORINO ROMANO NO CLIP	RX11000AQNC	88231999850	90088231999853	¼ PK 4	365 DAYS ¹	13.75 x 14 x 12.25	9/5	1.37
PECORA BIANCA PECORINO ROMANO NP	ARG07902NP	41471904862	90414719048629	20/7-9 OZ	365 DAYS ¹	14.375 x 9.625 x 6.875	15/6	0.55
ARGITONI PECORINO ROMANO	ARG07921	n/a	90882319997447	¼ PK 1	365 DAYS ¹	14.375 x 9.625 x 6.875	13/6	0.55

¹from date of packaging

GAROFALO

Handmade in the traditional make process using milk from a specially selected breed of bufala (Italian for buffalo) in the Campania region of Italy, each ball of Mozzarella is individually wrapped and placed in its own water to be salted and aged to perfection. The result is a sweet and slightly sour flavor enhanced by its soft, smooth consistency.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	BUFALA MOZZARELLA CUP	GAR0125	088231800569	10088231800566	8/125 G	25 DAYS ¹	15 x 8.67 x 2.2	10 / 16	0.17

MARGOT LE GRUYÈRE

Founded in 1886, Margot Fromages is the only private, family-owned company specializing in the aging and ripening of Swiss Le Gruyère. The secret to the superior quality of Margot Le Gruyère lies in the naturally cool, humid and mineral-rich Margot Cave, which provides the ideal environment for the cheese to develop its distinctive aroma and texture.



PRODUCT	PRODUCT CODE	UPC	GTIN	CASE PACK	CASE WEIGHT	CASE L x W x H	CASE/PALLET	TI / HIGH
PDO 6 MONTH CAVE AGED DERINDED 1/4 WHEELS	100111	n/a	90088231419023	4	80 LB	25.2 x 25.6 x 4.33	16	2 / 8
PDO 6 MONTH CAVE AGED 1/4 WHEELS	100211	n/a	90088231419030	1	20 LB	25.2 x 25.6 x 4.33	54	9 / 6
PDO 6 MONTH CAVE AGED DERINDED KING CUT	100311	n/a	90088231419047	2	8.9 LB	9.84 x 7.87 x 4.33	45	5 / 9
PDO 10 MONTH CAVE AGED 1/4 WHEELS	100411	n/a	90088231419054	1	20 LB	25.2 x 25.6 x 4.33	54	9 / 6
PDO 12 MONTH CAVE AGED 1/4 WHEELS	100511	n/a	90088231419061	1	20 LB	25.2 x 25.6 x 4.33	54	9 / 6

¹from date of packaging

PASTURES OF EDEN

Enjoy a taste of the Mediterranean with Pastures of Eden Feta. Its mild, salty flavor is excellent for topping salads and rustic pizza or serving with fruit. Imported from Israel, this unique, creamy cheese is produced from a select herd of sheep bred by a third-generation cheese-making family near the city of Jerusalem. Pastures of Eden Feta is certified kosher.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	FETA CHEESE	SGBA14300	041471908105	90041471908108	24/1 LB	210 DAYS ¹	20.5 x 11.75 x 5	6 / 12	0.7
SPECIAL ORDER	SHEEP'S MILK FETA CHEESE IN 8 KILO PAILS	SGBA-14000KOS	041471908051	n/a	1/17.6 LB	180 DAYS ¹	10.50 x 10.50 x 7.50	16 / 5	0.48
SPECIAL ORDER	SHEEP'S MILK FETA	SGBA15100	088231990581	n/a	3x12/7 OZ	210 DAYS ¹	20.5 x 11.75 x 5	6 / 12	0.7

BUSTI

Careful milk selection and other methods established by the founding Busti family members have remained constant through the years. From salt sourced exclusively from Volterra to natural products including extra virgin olive oil, tomato paste and renowned white truffles from San Miniato, something special goes into each and every batch. Hand-formed wheels are slow matured on spruce wood shelves and beds of straw in controlled and natural environments for a distinctive flavor known only as Busti.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	PECORINO TOSCANO WHEEL	BUSTOSCSEM18	088231410386	90088231410389	2/11.02 LB	180 DAYS ¹	15.62 x 7.67 x 4.52	12 / 6	0.31
SPECIAL ORDER	FRESCOVERDE WHEEL	BUSFRESCO9	088231408895	90088231408898	2/6.6 LB	180 DAYS ¹	15.62 x 7.67 x 4.52	12 / 6	0.31
SPECIAL ORDER	TARTUFO WHEEL	BUSILTARTUF10	088231408901	90088231408904	3/6.6 LB	180 DAYS ¹	15.62 x 7.67 x 4.52	12 / 6	0.31

¹from date of packaging

MAURI

A leader in the soft and semi-soft Italian cheese market, Mauri is recognized for its ancient tradition of artisan cheese making. Deep in the Lombardy region of Italy, the Old World tradition of aging cheese in natural grottoes still creates products with exquisite flavor. Expert master craftsmen work diligently to ensure the rich milk of the region is handled with care, producing a superior line of Italian cheeses that truly deliver the authentic flavors of Italy.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	BONTALEGGIO TALEGGIO PDO WEDGE	MAU05158	8000902001589	08000902011588	10/7 OZ	90 DAYS ¹	8.46 x 8.46 x 3.14	15 / 10	0.13
SPECIAL ORDER	BONTAZOLA GORGONZOLA DOLCE WEDGE	MAU05429	8000902004290	08000902014299	8/7 OZ	100 DAYS ¹	16.53 x 4.72 x 7.48	18 / 5	0.34
SPECIAL ORDER	BONTAZOLA GORGONZOLA PICCANTE WEDGE	MAU05526	8000902005266	08000902015265	8/5.3 OZ	100 DAYS ¹	16.53 x 4.72 x 7.48	18 / 5	0.34

THE LITTLE MILK COMPANY

A cooperative of 10 family-owned dairy farms in the Irish provinces of Munster and Leinster rely on organic farming methods to produce the highest quality milk from grass-fed herds of Jersey and Montbeliarde cows. This great-tasting milk and traditional cheese making techniques are the foundation of an award-winning line of handmade and hand-turned cheeses, including the trio of distinctive Cheddars offered by Schuman Cheese.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	9-MONTH ORGANIC MILD CHEDDAR WEDGE	LMC2010	610696098672	10797776513564	16/7 OZ	180 DAYS ¹	8.6 x 7.8 x 4.4	24 / 11	0.17
SPECIAL ORDER	12-MONTH ORGANIC MATURE CHEDDAR WEDGE	LMC1021	797776513505	10797776513519	8/5.3 OZ	150 DAYS ¹	8.47 x 8.47 x 2.84	20 / 18	0.12
SPECIAL ORDER	18-MONTH ORGANIC VINTAGE CHEDDAR WEDGE	LMC1031	797776513512	10797776513526	8/5.3 OZ	180 DAYS ¹	8.47 x 8.47 x 2.84	20 / 18	0.12

¹from date of packaging

BELGOMILK

Brugge is a unique line of small batch Belgian cheeses created by the master cheesemakers at Belgomilk with the finest milk from cows that graze the pastures of the Flemish Polders. Brugge Rodenbach is soaked in the famous Rodenbach Flemish Red Ale for 2 weeks, creating a deep, zesty flavor with a sour cherry finish. Known as “The Jewel of Bruges,” Brugge Fleuron features a delightfully soft, velvety texture under a brass colored rind with a sweet, nutty flavor and a slightly spicy finish.



	PRODUCT	PRODUCT CODE	UPC	GTIN	PACK SIZE	SHELF LIFE	CASE L x W x H	TIE / HIGH	CUBE
SPECIAL ORDER	RODENBACH RANDOM WEIGHT WHEEL	BELBRU3000	-	-	1/7 LB	120 DAYS ¹	9.37 x 9.37 x 5.31	15/10	0.27
SPECIAL ORDER	FLEURON RANDOM WEIGHT WHEEL	BELBRU4000	-	-	1/5 LB	90 DAYS ¹	9.84 x 9.84 x 3.35	14/15	0.19

¹from date of packaging

OUR PRIVATE LABEL OFFERINGS

PARTNERING TO BUILD YOUR BRAND

At Schuman Cheese, we know the products delivered under your brand have to provide your customers with both quality and value. We know customers will make shopping decisions based on your brand's price, quality and overall experience – and that you are counting on your suppliers to delight them.

With our deep cheese expertise, relationships in the cheese industry and entrepreneurial spirit, Schuman Cheese is ready to develop the custom solution to grow your brand. We'll work with you to source the right cheese, to process according to your specifications, and to create the packaging that meets your supply chain needs and delights your customer.

Our vertical integration means you can count on the highest quality cheese – from the source of our milk, to where we shred, grate or slice it, to delivery at your warehouse.

Take a look at our current capabilities. If you don't see what you need, your Schuman sales representative will gladly connect you with our experts to discuss sourcing, processing, packaging – whatever it takes to be your partner in growth!





SCHUMAN CHEESE
SINCE 1945



OUR CHEESES

MAKE: Parmesan, Organic Parmesan, Asiago, Romano, Fontal, Mascarpone

IMPORTS: Our core imports include Parmigiano Reggiano, Grana Padano and Pecorino Romano. Please contact your Schuman Cheese representative to determine private label availability of our other imported cheeses.

DOMESTICALLY SOURCED: Cheddar, Swiss, Colby, Pepper Jack, Aged Cheddar, Havarti and Gouda

BLENDS: Our experts have created delicious blends according to our customers' needs. Please ask your Schuman Cheese representative for more information on the blend that meets your needs.

OUR PROCESSING

From large wheels and wedges down to cracker slices and shreds, we offer a range of formats for every customer's needs. Our state-of-the-art facilities also ensure we're able to offer custom forms to meet unique requests.

- CUBES • CUPS • CUT & WRAP • GRATED
- SHAVED • SHREDDED • SLICED • WEDGES
- WHEELS • BLOCKS

OUR PACKAGING

- BAGS • SLICED PACKS • CUPS • JARS
- CHEESE TRAYS • CHEESE BOARDS • SNACKS





SCHUMAN CHEESE
SINCE 1945



WORLD CLASS FACILITIES

Our two make facilities have been winning awards from the moment they opened. Our head cheesemaker, Christophe Megevand, oversees our operations to ensure the highest standards of taste, quality and safety.

MAKE PLANTS

Lake Country Dairy

Turtle Lake, Wisconsin

Feature Capabilities: Parmesan, Romano, Asiago, Fontal

Montfort Creamery

Montfort, Wisconsin

PROCESSING PLANTS

Fairfield, New Jersey

Feature Capabilities: Cut/Wrap Wedges,
Shredded/Grated Cups, Jars, Cheese Flights

Elgin, Illinois

Feature Capabilities: Shredded/Grated Bags,
Party Trays, Slices

Fall Creek, Wisconsin

Feature Capabilities: Snacks, Cheese Flights



We take great pride in preparing and packaging our high-quality cheese to make it easy to enjoy. Likewise, we are committed to ensuring our products meet the high safety and quality standards of our customers and meet all regulatory requirements. We adhere to established Global Food Safety Initiatives, which are regularly audited and validated.



Our True Cheese truth in labeling initiative emphasizes the importance of quality and authenticity in cheese production. Products bearing this label do not contain excessive fillers.

For certain products, we are proud to offer special certifications, including:





SCHUMAN CHEESE
SINCE 1945

OUR AWARDS

Schuman Cheeses are among the most highly decorated cheeses in the world. Our trophy case is filled with more than 100 top awards from the most prestigious contests in the United States and abroad.



RICH & CREAMY MASCARPONE

2019	2nd Place	World Dairy Expo Championship Dairy Products Contest
2018	1st Place	Wisconsin State Fair
2018	Silver	International Cheese & Dairy Awards
2018	3rd Place	World Dairy Expo Championship Dairy Products Contest
2017	2nd Place	World Dairy Expo Championship Dairy Products Contest
2017	3rd Place	World Dairy Expo Championship Dairy Products Contest
2017	3rd Place	Wisconsin State Fair
2016	2nd Place	Wisconsin State Fair
2015	2nd Place	American Cheese Society Competition
2014	Best of Class	World Championship Cheese Contest
2014	Gold	Los Angeles International Dairy Competition
2014	2nd Place	Wisconsin State Fair

ITALIAN-STYLE FONTAL

2018	Gold	International Cheese & Dairy Awards
2018	2nd Award	World Championship Cheese Contest
2017	2nd Place	American Cheese Society Competition
2017	Bronze	International Cheese & Dairy Awards

TRADITIONAL ROMANO

2019	2nd Place	Wisconsin State Fair
2018	1st Place	Wisconsin State Fair
2018	3rd Place	American Cheese Society Competition

THICK & SMOOTH MASCARPONE

2019	1st Place	World Dairy Expo Championship Dairy Products Contest
2018	2nd Place	World Dairy Expo Championship Dairy Products Contest
2018	3rd Place	American Cheese Society Competition
2016	1st Place	World Dairy Expo Championship Dairy Products Contest
2016	1st Place	American Cheese Society Competition
2014	Gold	Los Angeles International Dairy Competition
2014	Silver	The Guild of Fine Foods World Cheese Awards Contest
2014	3rd Award	World Championship Cheese Contest
2014	3rd Place	American Cheese Society Competition
2014	3rd Place	Wisconsin State Fair

SHREDDED ITALIAN CHEESE BLEND

2019	3rd Award	U.S. Championship Cheese Contest
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SCHUMAN CHEESE
SINCE 1945



YELLOW DOOR
CREAMERY

HAND RUBBED FONTINAS

CREAMY DILL

- 2019 2nd Place World Dairy Expo Championship Dairy Products Contest
- 2019 3rd Place American Cheese Society Competition

DIJON & HERB

- 2019 1st Place Wisconsin State Fair
- 2018 2nd Place World Dairy Expo Championship Dairy Products Contest

MAYAN COCOA & COFFEE

- 2019 1st Place American Cheese Society Competition
- 2018 2nd Place Wisconsin State Fair

TUSCAN

- 2019 Silver International Cheese & Dairy Awards
- 2019 Bronze International Cheese & Dairy Awards
- 2018 Gold International Cheese & Dairy Awards
- 2018 2nd Award World Championship Cheese Contest
- 2017 2nd Place American Cheese Society Competition
- 2016 3rd Place Wisconsin State Fair

ALPINE COLLECTION

ALTU

- 2019 Silver International Cheese & Dairy Awards
- 2019 2nd Place American Cheese Society Competition
- 2019 2nd Place Wisconsin State Fair
- 2018 Grand Master Wisconsin State Fair
- 2018 1st Place Wisconsin State Fair
- 2017 Gold International Cheese & Dairy Awards

BELLOUX

- 2017 2nd Place World Dairy Expo Championship Dairy Products Contest

MONTEAU

- 2019 1st Place World Dairy Expo Championship Dairy Products Contest
- 2019 Bronze International Cheese & Dairy Awards
- 2019 3rd Place Wisconsin State Fair
- 2018 Gold International Cheese & Dairy Awards
- 2018 2nd Place Wisconsin State Fair
- 2017 Grand Master Wisconsin State Fair
- 2017 1st Place Wisconsin State Fair
- 2017 Silver International Cheese & Dairy Awards
- 2017 3rd Place American Cheese Society Competition

REDHEAD

- 2019 2nd Award U.S. Championship Cheese Contest
- 2019 2nd Place American Cheese Society Competition

VALIS

- 2019 2nd Place World Dairy Expo Championship Dairy Products Contest
- 2018 1st Place World Dairy Expo Championship Dairy Products Contest
- 2017 3rd Place American Cheese Society Competition



SCHUMAN CHEESE
SINCE 1945



THANK YOU!

Our mission is to enhance everyday eating experiences with the highest quality cheese. We hope to be your partner in this delicious effort.

Thank you for considering Schuman Cheese. Our cheesemakers are available to help you create custom formulas and blends to meet your exact specifications. This, paired with our state-of-the-art facilities, ensures we can answer your precise requirements down to the packaging, shape, size and form.

For further information, contact:
800-888-2433
info@schumancheese.com
schumancheese.com



“Four generations of expertise and partners who genuinely care. That’s why our customers rely on Schuman Cheese.”

Allison Schuman,
Senior Director, Sales
(4th generation)





SCHUMAN CHEESE

SINCE 1945