

Dedicated  
Dairy Farmers



Passionate  
Cheesemakers



# BLUE CHEESE & GORGONZOLA

## About Our Blue & Gorgonzola Cheeses

Our Mindoro, WI facility handcrafts a Danish-style blue cheese which is then aged over 60 days. Named Mindoro Blue®, it displays a rich and buttery, yet piquant flavor. Also manufactured at this facility is Mindoro Gorg®, which has a creamier and milder flavor profile than its blue counterpart, and is aged over 90 days.

Natural

No Artificial  
Colors, Flavors  
or Preservatives

Made With Milk From  
Cows Not Treated  
With r-BST\*

Organic  
Production  
Capable

## Applications

Blue & Gorgonzola cheeses are the perfect addition when crumbled over any salad, burger or steak. They also can be used in dressings, dips and sauces. Their intense flavor pairs well with bacon, mushrooms, apples, figs and pears.

### Product Description

### Pack/Size

Mindoro Blue Wheel	6/6#
Mindoro Blue Wheel	2/6#
Mindoro Blue Wheel	1/6#
Mindoro Blue Crumbles	4/5#
Mindoro Blue Crumbles	2/5#
Mindoro Blue Crumbles	1/5#
Mindoro Blue Crumble Cup	12/6oz

### Product Description

### Pack/Size

Mindoro Gorg Wheel	2/6#
Mindoro Gorg Wheel	1/6#
Mindoro Gorg Crumbles	4/5#
Mindoro Gorg Crumbles	1/5#
Mindoro Gorg Crumble Cup	12/5oz

## Why Swiss Valley Farms?

### Farmer-Owned Heritage

As a farmer-owned cooperative, we have full control of our milk supply. You can trust that we will maintain consistency in the quality cheeses we produce.

### Industry Veteran

With over 50 years of experience in the dairy industry, we've developed a reputation as a quality, reliable supplier of cheese. Additionally, we employ some of the best cheesemakers in the industry and it is their expertise that allows us to continually meet the high standards of quality our customers have come to expect.

### Award-Winning Cheeses

We are a recognized quality leader, and you don't have to take our word for it -- Swiss Valley Farms cheeses have been recognized at state, national and international contests for years. We are constantly updating our ever-growing library of awards. You can view them at <http://www.swissvalley.com/business/awards.cfm>.



\*The FDA has determined that no significant difference has been shown between milk from rBST-treated cows and non-rBST-treated cows.



563.468.6600 [www.swissvalley.com](http://www.swissvalley.com)