

Natural Cheese



Featuring: All natural blue cheese crumbles

Classic varieties

- Cheddar
- Co-Jack
- Swiss
- Gouda
- Havarti

Better-for-You

- Reduced fat
- Reduced sodium

Italian

- Parmesan
- Mozzarella
- Ricotta
- Asiago
- Fontina
- Provolone

Hispanic

- Pepper Jack
- Monterey Jack
- Cotija
- Manchego

Artisan Blends
and many more!



Make it your ingredient.™

Natural yet functional

Sargento Natural Cheeses meet the highest standards of our expert cheese graders. While our natural cheeses are made using time-honored methods without any artificial ingredients—just fresh milk, salt, natural cheese cultures and enzymes—their functionality and flavor delivery will vary by type and aging.

Using natural cheese in your application lets you meet the growing consumer demand for a clean label that has simple, easily understandable ingredients. And our team of cheese specialists and culinologists will help you select the ideal cheese for your next application, based on your flavor and functionality targets.

For a customized solution, create your own Sargento ingredient at www.SargentoFoodIngredients.com



Natural Cheese



Sliced, diced, cubed, shaved or crumbled, Sargento Natural Cheese is a perfect addition to almost any product from salads and sandwiches to entrees, soups and meal kits. Our culinary staff will help you choose the best cheese type and format for your application, so that your customers keep coming back for more.

Features

- Wide range of domestic & imported varieties
- All natural ingredients
- Clean label meets consumer desire for simple ingredient statement
- Portion control to bulk sizes
- Capabilities to shred, dice, cube, crumble, shave and cut shapes
- Variety of packaging materials
- Custom blends

Consumer insight

More than half of consumers today say they 'often' read labels, according to a recent FDA survey. This penchant for label reading is fueled not only because people have begun to understand that their dietary habits directly influence their health, but also because of a growing interest in where foods are sourced and produced. All of this has led to a desire among consumers for less processed, more natural products.

Product development partners

Whether you're looking to develop a new product, match an existing one or create a line extension, we're ready to support you with our team of talented technical service experts in consumer insights, culinology, food science, sensory science, food safety and process engineering. We'll help you create your next successful product.

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Sargento Foods is GFSI certified

Available Formats

- Portion Control–
Clear white or printed film pouches (7 g - 12 oz)
- Duets® – 2 side by side perforated pouches
- Bulk (1 lb - 40 lb cases)

Applications

- Appetizers/Dips
- Bread/Bakery
- Entrees
- Protein
- Salads
- Snacks
- Vegetables/Sides

Better-for-You products

The Sargento Better-for-You line includes reduced sodium and reduced fat cheeses. Our reduced sodium cheeses have 25% less sodium than traditional versions, yet they are made without using sodium replacers or flavor masking ingredients. Sargento Reduced Fat Cheeses are made with 2% milk and fat levels are reduced by 33%. You never have to compromise taste or texture with Sargento Better-for-You items, and you can always get them in the format and packaging you want.



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