

Product Guide

Located in the heart of Maine's milk supply,
supporting local family farms

State-of-the-art equipment using old-world
cheese making techniques

Convenient packaging – from retail packs to bulk



MEET OUR CHEESEMAKERS

Our two award-winning cheesemakers, Mark Whitney and Larry Wintle are both New England natives and together they have over 50 years combined experience. With their inspiration and our high-quality standards, Pineland Farms Dairy Company offers the finest of all natural handcrafted cheeses.



ORDERS & INQUIRIES:

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MORE THAN CHEESE. COMMUNITY.



CHEDDARS



CHEDDAR

Our white Cheddar is made by traditional methods to produce a rich and mild flavor.
Retail: 7 oz. bars Foodservice: 5 lb. block



SHARP CHEDDAR

We start with our white Cheddar and age it to enhance the flavor and create a more bold, powerful taste.
Retail: 7 oz. bars Foodservice: 5 lb. block



SMOKED CHEDDAR

Our Smoked Cheddar is smoked with natural hardwood to add old-world character and depth of flavor.
Retail: 7 oz. bars Foodservice: 5 lb. block



RESERVE 2-YEAR CHEDDAR

ACS Gold Medal Winner. Aged 2 years, our Reserve Cheddar's flavor is even bolder, sharper, and more powerful.
Retail: 7 oz. bars Foodservice: 5 lb. block



VINTAGE 4-YEAR CHEDDAR

Another ACS winner, this Cheddar's flavor has continued to develop and leaves your taste buds asking for more.
Retail: 7 oz. bars Foodservice: 5 lb. block



SOUTHWEST CHEDDAR

Rich and mild Cheddar with a little heat from green chilis and red pepper flakes.
Retail: 7 oz. bars Foodservice: 5 lb. block



SMOKED HOT PEPPER CHEDDAR

The heat from the Jalapeno and Habanero Peppers are balanced and mellowed with smokiness from the natural hardwood chips.
Retail: 7 oz. bars Foodservice: 5 lb. block

COTSWOLD-STYLE



NEW GLOUCESTER

ACS Gold Medal Winner. Creamy, buttery, sweet and mild full flavored with garlic and onion notes.
Retail: 7 oz. bars Foodservice: 5 lb. deli block

GOUDAS



GOUDA

Our Gouda is buttery, creamy and smooth with sweet and salty notes.
Retail: 7 oz. bars Foodservice: 5 lb. block



SMOKED GOUDA

Our Smoked Gouda is gently smoked with maple wood chips which adds a depth of flavor and does not overpower the Gouda flavor.
Retail: 7 oz. bars Foodservice: 5 lb. block

SWISS



BABY SWISS

Our Baby Swiss is younger and has a milder flavor than 'grown-up' Swiss.
Retail: bars approx. 8 oz. Foodservice: 5 lb. block

JACKS



MONTEREY JACK

This mild and incredibly creamy Jack is mellow yet full-bodied and has a slightly nutty flavor.
Retail: 7 oz. bars Foodservice: 2.5 lb. block



COLBY JACK

This American original tastes as great as it looks! We start with our award-winning Monterey Jack and blend with Colby for a beautifully marbled, mild and creamy cheese.
Retail: 7 oz. bars Foodservice: 5 lb. block



THREE PEPPER JACK

A trio of hot peppers – Jalapeño, Guajillo, and Habanero – give a great kick of heat to this creamy Jack.
Retail: 7 oz bars Foodservice: 5 lb. block

FETAS



FETA

A Mediterranean classic. Made with cow's milk, this whole milk cheese is brined like a traditional Feta and aged.
Retail: 8 oz. bars Foodservice: 5 lb. block



FETA CRUMBLES

Our classic Feta recipe, crumbled.
Retail: 4 oz. retail tub Foodservice: 3 lb. bulk bag

CURDS



CHEDDAR CURD

These bite size cheddar curds have a fresh, creamy dairy flavor with a mildly nutty finish.
Retail: 6 oz. container Foodservice: 5 lb. bag



RANCH CURD

Our Cheddar Curd seasoned with onion, red bell pepper, chives, and other classic Ranch herbs and spices.
Retail: 6 oz. container Foodservice: 5 lb. bag



GARLIC DILL CURD

Our customers voted and we created! Welcome to our newest curd flavor: Garlic Dill!
Retail: 6 oz. container Foodservice: 5 lb. bag