



MAINE COWS MAINE MILK MAINE CHEESE

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



100%
FRESH MILK

ALL
NATURAL

HAND
CRAFTED

SUPPORTING
FAMILY
FARMS



NO
ANTIBIOTICS
OR ARTIFICIAL
GROWTH
HORMONES

MAINE COWS. MAINE MILK. MAINE CHEESE.

CHEDDARS



CHEDDAR

Our white Cheddar is made by traditional methods to produce a rich and mild flavor.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block, 40 lb. bulk



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. deli block, 40 lb. bulk

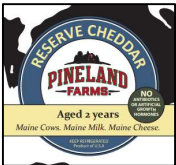


SMOKED CHEDDAR

Our Smoked Cheddar is smoked with natural hardwood to add old-world character and depth of flavor.

Retail: 7 oz. bars

Foodservice: 5 lb. deli block



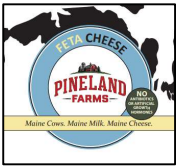
RESERVE CHEDDAR

Aged 2 years, our Reserve Cheddar's flavor is even bolder, sharper, and more powerful.

Retail: 7 oz. bars

Foodservice: 10 lb. block

FETAS

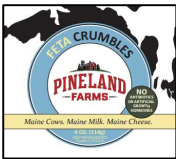


FETA

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. deli block, 20 lb. bulk



FETA CRUMBLES

Our classic Feta recipe, crumbled.

Retail: 4 oz. retail tub

Foodservice: 3 lb. bulk bag

SWISS



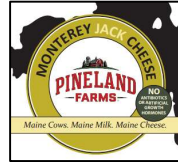
BABY SWISS

Our Baby Swiss is younger and has a milder flavor than 'grown-up' Swiss.

Retail: bars approx. 8 oz. each

Foodservice: 5 lb. deli 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: 5 lb. deli block, 40 lb. bulk



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. deli block, 40 lb. bulk



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. deli block, 40 lb. bulk

CURDS



CHEDDAR CURD

These bite size cheddar curds have a fresh, creamy dairy flavor with a mildly nutty finish.

Retail: 8 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: 8 oz. container

Foodservice: 5 lb. bag



BUFFALO CURD

Cheddar Curds perfectly spiced featuring a Habanero pepper powder.

Retail: 8 oz. container

Foodservice: 5 lb. bag



PIZZA CURD

Sundried tomatoes, spices, garlic, and onion feature in these delicious bites.

Retail: 8 oz. container

Foodservice: 5 lb. bag



GARLIC DILL CURD

Our customers voted and we created! Welcome to our newest curd flavor: Garlic Dill!

Retail: 8 oz. container

Foodservice: 5 lb. bag



MEET OUR CHEESEMAKERS

Meet our two award-winning cheesemakers, Mark Whitney and Larry Wintle. Together they have over 50 years combined experience. Both New England natives, they have expertise in cheese, fluid milk, ice cream, yogurt and a variety of other dairy specialties. With their inspiration and our high quality standards, Pineland Farms Dairy Company offers the finest of all natural handcrafted cheeses.



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