

# CROPP COOPERATIVE



## ORGANIC CHEESE

Organic Valley makes its organic, award-winning, premium cheeses available for industrial applications. All of our cheeses are crafted with quality and flavor in mind, and perform beautifully in a wide range of applications. Choose from a variety of flavor profiles and melt characteristics to create finished products with the attributes you want.

### Here's what makes our cheeses organic:

- Organic Valley farms are certified organic by the USDA.
- Organic Valley farmers do not use antibiotics, synthetic hormones, toxic pesticides or GMOs.
- Organic animal feed cannot contain GMOs.
- USDA-certified organic products are eligible for export to Canada or the EU under an arranged Equivalency Arrangement. EU organic standards allow antibiotics for livestock, so any products derived from treated animals cannot be exported to the U.S. as organic.
- Organic Valley also certifies to China's National Organic Standards. Selected products are eligible for export to China as organic.

**Ask us about other organic dairy export possibilities to serve your needs around the world.**

- **MILD CHEDDAR:** buttery with a more complex flavor profile than most mild cheddars
- **COLBY:** semi-hard American cheese variety with a mild creamy taste and slightly firm texture
- **MONTEREY JACK:** semi-hard American cheese variety with a fresh, mild flavor
- **SWISS:** pale yellow, shiny with large 'eyes'
- **MUENSTER:** mild flavor with a smooth, soft texture
- **ASIAGO:** depending on aging, assumes different textures while maintaining a sharp and full-flavored taste
- **PARMESAN:** hard, granular cheese that is not pressed
- **ROMANO\*:** hard, salty cheese similar to Parmesan but with deeper piquant flavor, excellent for grinding
- **LOW-MOISTURE PART-SKIM MOZZARELLA:** southern Italian style, soft and creamy; we offer both stirred-curd mozzarella and stretched-curd Pasta Filata
- **COTTAGE CHEESE:** small curds of soft, white cheese in a cream base
- **BLUE CHEESE\*:** creamy, tangy blue cheese named one of the best blue cheeses in America by the American Cheese Society and was a medalist at the World Dairy Expo

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#### **Most Organic Valley cheeses are suitable for vegetarian options.**

We use vegetarian enzymes in most of our cheeses, making them suitable for vegetarians. Vegetarian enzymes are produced by a controlled fermentation process.

*\*An animal-derived lipase enzyme is used in two varieties of our cheeses, Blue Cheese and Romano.*

**ORGANICVALLEY.COOP**

WE CARE FOR THE EARTH WHILE BRINGING YOU THE HIGHEST QUALITY FOOD