

AROUND THE RIND



Week of April 20th

| CHEESE | | | |
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| BHARATMA PANEER | 481961 | 2/5# | Paneer is an Indian-style cheese used primarily in cooking dishes. It is a fresh unripened cheese that holds its shape through the cooking process. Mild taste allows it to pick up the flavor of sauce & ingredient. |
| LIFE PROV BRIE 1 KG | 593021 | 2/2.25# | Soft ripening white mold rind, double creme brie with great shelf life. |
| MANCHEGO GRAN VALLE 6 MOS | 481777 | 2/6.6# | The most important of Spanish cheeses, made in the La Mancha region of central Spain and protected with PDO status. Aged for six months it develops great flavors, rich and nutty. |
| MILTON PRAIRIE BREEZE SPECIAL ORDER | 482748 | 1/5# | This cheddar style cheese from Iowa has a sweeter flavor than traditional cheddar with a pleasant sharpness. |
| MONTCHEVRE GOAT, CRUMBLD CSE | 489807 | 2/2# | .Fresh Wisconsin goat cheese crumbles ready to crumble on salads, pasta or pizza. |
| PARMIGIANO REGGIANO 1/8 WHEEL SPECIAL ORDER | 481819 | 10# | The King of Cheeses, Parmigiano Reggiano is made from raw cow's milk under the guidelines of the strict Consortium, aged for 22-24 months to bring out tremendous flavors. No other grating cheese compares! |
| POINT REYES ORIGINAL BLUE | 593040 | 1/6.5# | Beautiful wheel of raw milk cheese made on the Giacomini family farm just north of San Francisco from their herd of Holsteins. This potent and tangy blue is great in a salad, with steak or just on its own. |
| POINT REYES TOMARASHI | 526586 | 10# | TomaRashi, with its blend of heat, umami and nutty flavors, is a total standout in our new Toma with Attitude lineup. The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing chili flakes, nigella, chili powder, orange peel, ginger powder and nori. The result is a gentle heat that warms your palate gradually, making you want more! |
| CRAYSSAC BLACK TRUFFLE BUTTER | 568458 | 6/2.5oz | Haling from California grass-fed cows, this European-style butter is blended with 5% black truffle, black truffle peelings and sea salt to create a traditional French flavor palette. |
| FOURME D'AMBERT | 400010 | 2/4.5# | "Fourme d'Ambert is one of France's oldest cheeses. Made from cow's milk, its production dates from the Roman occupation of France 1,000 years ago, when it was reportedly made by mountain-dwellers in the lush, green, volcanic Auvergne region. There is also an unmistakable 9th-century image of Fourme d'Ambert carved in stone at La Chaume." |
| MILTON CARMELIZED ONION CHEDDAR | 562545 | 5# | This mild cheddar is perfectly blended with caramelized onions that provide a savory-sweet taste that makes it versatile and addictive. |
| TRUFFLE GOUDA | 481851 | 9# | Traditional Dutch cheese in harmonious relation with a melange of black truffles, giving it a creamy smooth flavor with earthy exotic flavors. |
| SMOKED CHEDDAR | 548548 | 2/2/2.5# | This processed cheddar has been naturally smoked giving it a mild smoke flavor. |
| COMTE | 598999 | 2/10# | Made from raw cow milk in the French-Comte of Jura. Aged about 6 mos., it is firm, dense, and bursting with big Swiss flavor. Natural rind with straw color interior. One of best cheeses to use in fondue. |

Supply may be limited, order now while supplies last!
www.freshpoint.com/westcoastflorida

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| CORSU VECCHIO | 593056 | 5 kilo | "Corsu Vecchiu is a traditional pressed sheep's milk cheese, or tomme de brebis, from the French island of Corsica. Its name translates to "Old Corsican". The cheese is known for its bold yet balanced flavor, which comes from the wild herbs and flowers the free-ranging sheep graze on. " |
| RACLETTE | 593076 | 10# | With its natural rind, semi-firm texture and smooth earthy medium flavor, raclette marries well with wines and fruit as a table cheese. Though this pasteurized cow's milk cheese is known best for melting. |
| BLUE D'AUVERGNE | 598141 | 2/5.2# | Raw AOC cow's milk cheese of Auvergne. Paste is moist and semi-soft. The veining is bold and deep blue and thoroughly caverened through the paste. The flavor is big, pungent and less salty than other blues |
| ROQUEFORT PAPILLON | 40003 | 2/5.2# | Sharp sheep milk blue from Roquefort, South of France. France's King of Blues . AOC, raw milk, it is spicy, tangy, crumbly and full of moisture. Papillon Roquefort takes 150 days to cure. Exquisite! |
| CAVEMAN BLUE | 593510 | 5# | "A favorite of cheese mongers and connoisseurs, organic Caveman Blue is a favorite choice for a cheese platter. A natural rind allows this cheese to release moisture while cave-aging, developing a fudgy, creamy texture with earthy notes of shitake mushroom, sweet golden beets, brown butter, and moderate "blue" flavor." |
| FETA PAILS | 593007 | 2/9# | An exceptional feta. Big flavor semi-soft, white porous curd is rich and tangy in flavor. Packed in re-sealable tubs and brine. |
| GOAT CRUMBLES | 489807 | 2/2# | Fresh Wisconsin goat cheese crumbles ready to crumble on salads, pasta or pizza. |
| HEREFORD HOP | 482231 | 4.4# | "Full fat hard cheese made with pasteurised cows' milk and natural rennet. Encrusted with toasted hops which give a pleasing edge to the flavour. " |
| MIMOLETTE AGED 12 MONTH | 400007 | 2/6.6# | Historically cave aged with our signature cratered rind. Vibrantly orange and evolved maturation from tender to dry breakable texture. |
| MOZZ BURRATA 6-2/4OZ | 489787 | 6 - 2/4 oz | "Our Burrata features a tender fresh mozzarella shell filled with creamy, rich filling that flows beautifully when cut, creating an unforgettable taste experience perfect for salads, artisan breads, or elegant appetizers." |
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| PARMESAN SHRED | 482583 | cs | A mild, shredded domestic parmesan cheese that is cost effective. Use to top pizza, in salads, pasta or in sauces. |
| PICO AFFINE | 400011 | 8/3.5 oz | This pico is a real local cheese which offers the best of Perigord to satisfy lovers of goat cheese and will quickly find its place on a cheese platter. |
| QUADRUPELLA LA TRAPPE | 400004 | 5 kilo | "Quadrupel is a semi-firm cow's milk cheese infused with this Belgian beer. The hoppy notes play on your tongue while the smooth, creamy texture melts in your mouth. This cheese has great meltability, adding hoppy, tangy flavor to grilled cheese, craft burgers, or decadent, creamy mac and cheese. Or add a cheesy element to side dishes like potato gratin, cheese souffle, fondues, or a side salad with tart apples and fruity dressing." |
| ROGUE RIVER BLUE | 481570 | 5# | "After 9 to 11 months of careful tending in our aging caves, our team hand-wraps each wheel in organic, biodynamic Syrah grape leaves that have soaked in pear spirits. On the Autumnal Equinox each year, we celebrate the release of the year's new Rogue River Blue Cheese." |
| VELLA DRY JACK | 400013 | 8# | "A true masterpiece of American cheese-making. Made like fresh Monterey Jack and further aged for another seven to ten months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and souffles. Delicious shredded on pasta, soups or tacos --for a taste that is unique and special. Coated with an edible rind of cocoa, pepper and canola oil, Dry Monterey Jack will surely become one of your favorites." |
| WALO RAMP | 40000 | 5# | "This cheese conveys the unmistakable flavour of a warm spring day in the forest. Fine citrus notes gently shimmer through the flavour of the wild garlic and give it a remarkable, subtle, aromatic note. " |
| BLEU D'TERMIGNON | 481852 | 18# | "Bleu de Termignon is a cow's milk, uncooked pressed cheese, produced by hand at 2300 m above sea level in a handful of mountain chalets, in the heart of the Vanoise natural park. it is made only during the summer mountain grazing, from June to September. There are currently less than ten producers (between 4 and 7, depending on sources) whose herds include no more than 60 animals." |

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| BEEMSTER ROYAAL GRAN CUR | 598600 | 20# | "This special selection cheese was developed by our master cheesemakers to honor our Appointment as a Purveyor to the Royal Court of the Netherlands - a distinction awarded only to companies that are 100 years old or older, are regionally representative and significant, and held in high regard by the citizens of Holland. " |
| AFFIDELICE AU CHABLIS | 523585 | 6/250 g | "Affidéllice au Chablis is a soft, pasteurized cow's milk cheese from Burgundy, France, that matures within 3-4 weeks. This cheese shares many similarities with Époisses, particularly in its rich flavors and washed rind. The smooth, slightly wrinkled rind ranges from orange to brick red and is washed weekly with Chablis wine, infusing it with a tangy, wine-forward flavor and distinctive aroma." |
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| TOMARASHI | 526586 | 10# | "TomaRashi, with its blend of heat, umami and nutty flavors, is a total standout in our new Toma with Attitude lineup. The key to the flavor is Shichimi Togarashi, a Japanese spice blend containing chili flakes, nigella, chili powder, orange peel, ginger powder and nori. The result is a gentle heat that warms your palate gradually, making you want more!" |
| VACCHE ROSSE PARMIGIANO REGGIANO | 425411 | 1 kilo | A truly special and very rare expression of the "King of Cheeses". Made only from the milk of the native Reggiana cows of Northern Italy, this version is richer due to the higher butterfat content of the milk. Available in very limited quantities as there are only 3,000 Reggiana Cows in production in all of Italy. |
| LOU BREN | 593501 | 2.2# | A sheep milk cheese from Southern France, similar to the famed St. Nectaire cheese. This washed rind cheese is rich and umami packed. |
| VALENCAY | 407805 | 6/8 oz | One of the most well known cheeses from the Loire Valley. This uniquely shaped cheese is bright and lactic. |
| MEAT | | | |
| ANGELS SALAMI, BLACK TRUFFLE | 418015 | 6/6.5 oz | Black Truffle Salami, a customer favorite, made with 100% Berkshire pork meat and 5% black truffle from Perigord, France. Prepared with red wine, armagnac and spices with a deep, earthy truffle flavor. |
| NUESKE BACON SLAB 12-14# | 462024 | 1/13# rw | Sweet and smoky whole slab bacon. Hand trimmed, cured and smoked for a minimum of 24 hours over glowing embers of genuine apple wood. The entire slab is saturated with the sweet apple wood smoke. |
| SPECIALTY | | | |
| ARTICHOKE, LONG STEM | 592000 | 2/2 kg | Long stem artichokes are tender and lend themselves well to antipasta salads and plate presentations. |
| BLACK GARLIC WHOLE | 450044 | 2/16.9 oz | Whole Black Garlic Bulbs are fermented in an ideal environment. Craftsmen patiently mind the fermentation for approx. 30-45 days and their craftsmanship yield a wonderfully versatile ingredient. Sublime! |
| CHUNG PASTE, HOT PEPPER KOREAN | 489987 | 1/2.2# | Gochujang! Authentic fermented Korean Paste made of rice and red peppers. |
| DIVINA OLIVE, GREEK PITTED MIX | 489814 | 2/5# | Here we have a pitted mix of authentic Greek varietal olives: Kalamata, Mt. Athos, Athos, Mt. Pelion Blond & Black in aromatic wild herbs. |
| GARNICHE DRIED BLD ORANGE ROUNDS | 799787 | 1# | Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages. |
| GARNICHE DRIED LEMON ROUNDS | 799786 | 1# | Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages. |
| GARNICHE DRIED LIME ROUNDS | 799785 | 1# | Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages. |
| GARNICHE DRIED ORANGE ROUNDS | 799784 | 1# | Dehydrated citrus is a great way to reduce labor, waste and create visually appealing beverages. |
| ILIADA EVOO, PDO KALAMATA | 481539 | 4/3 liter | Made with hand picked olives that are grown and milled around the city of Kalamata in the south central Peloponnese, Greece. This oil is has an unusual flavor profile with strong aromas of hay and grass. |
| ILIADA OLIVES, KALAMATA PITTED | 514584 | 1/17.64# | Rich flavored and fruity taste unique for KALAMATA variety olives. The fruits maintain and gain their full body taste by being fermented naturally in brine (water and sea salt). |

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| MALDON FOODSERVICE, SEA SALT | 481858 | 1/3.1# | Maldon salt has become known for its flavor and quality, sought after by the health conscious and gourmets alike. The resealable plastic tub contains sparkling white crunchy sea salt flakes. |
| MIKE'S HONEY, HOT CHILIES | 402226 | 4/24 oz | Mike's signature infusion of New York wildflower honey and Brazilian chili peppers creates a perfect balance of sweet followed by a slow building heat. |
| NELLIE JOES KEY WEST LIME JUIC | 591013 | 12/16z | This famous juice is the original and has long been the favorite choice of America's bakers when preparing the very best Key lime pies. Bets kept in a cool environment to protect the color and flavor. |
| ILLEN CHERRIES, BADA BING .5G | 401374 | 4/72 oz | Using only natural ingredients, these cherries contain no preserva- tives, red dyes or corn syrup and are pitted and packed with stems on, for year round enjoyment. |
| FCC BLACK SQUARE CRACKERS HERITAGE | 562695 | 6/4.9 oz | All-butter, with a crumbly texture and delicate flavour that makes them a natural and gentle partner for any cheese. |
| FCC CRACKER EVOO & SEA SALT | 546258 | 6/4.9 oz | Intentionally subtle, so as to never overwhelm the cheese, serve with Pecorino or any hard cheese. |
| FCC GLUTEN-FREE EVOO CRACKER | 542685 | 6/3.5 oz | A crunchy cracker made to partner with any hard cheese, but perfect to eat alone. Made from a blend of gluten-free cereals, tapioca, buttermilk, extra virgin olive oil and sea salt. |
| SYRUPS | | | |
| SYRUP PUMP PET BTL | 418821 | 1/10ct | Syrup pump will deliver 1/4oz of syrup and is designed to fit only the 1883 PET syrup bottles. |
| SYRUP, CARAMEL PET | 494875 | 2/1l | Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients. |
| SYRUP, RASPBERRY PET | 488801 | 2/1 l | Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients. |
| SYRUP, VANILLA PET | 467736 | 2/1 l | Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients. |
| SYRUP, ALMOND | 495852 | 2/1 l | 1883 almond syrup provides a classic rich taste, close to almond milk. The ideal companion for Pastis, a choide for Tiki cocktails, also delights coffee, hot chocolate, water or milk. |
| SYRUP, PEPPERMINT | 425695 | 2/1 l | Enjoy the cool crisp flavor of peppermint in a syrup that will sublimate very recipe with its rare freshness. |
| SYRUP, PUMPKIN SPICE | 485685 | 2/1 l | 1883 Pumpkin Spice Syrup offers a delicious blend of spices & pumpkin aromas. |
| SYRUP, SIGAR-FREE CARAMEL | 495862 | 2/1 l | 1883 Sugar Free Caramel Syrup is perfect for adding that classic caramel flavor to coffee, hot chocolate & more without worrying about added sugars. |
| SYRUP LAVENDER PET | 704124 | 2/1 l | Created in the heart of the French Alps, 1883 syrups are unrivaled in the commitment to flavor authenticity, purity of taste and aromatic intensity which is achieved through the selection of the best ingredients. |
| SYRUP COCONUT PET 1L | 495855 | 2/1 l | 1883 Coconut Syrup offers a delicious flavor close to fresh grated coconut, achieved through the selection of the best ingredients. |
| SYRUP PEACH PET | 467854 | 2/1 l | 1883 Peach Syrup reveals a fresh, round taste of peach enhanced by the perfect balance of sweetness and acidity. |
| SYRUP MANGO PET | 458524 | 2/1 l | The 1883 syrups delights with its intense Mango scent and floral notes |
| SYRUP CHAI TEA PET | 423854 | 2/1 l | 1883 Chai Tea Syrup elevates your drink game effortlessly. From cocktails to coffee, its rich flavors enhance every sip. Simply pour, mix, and savor the art of exquisite taste. |
| PASTRY | | | |
| NIELSEN 32OZ, VAN MADAGASCAR #21032 | 419971 | 1/32 oz | Highest quality, cold-processed vanilla extract made with only Madagascar beans. |
| NIELSEN 32Z, VAN PASTE PURE | 470127 | 1/32 oz | A proprietary blend of select vanilla beans is used to make this highest quality vanilla paste. The added vanilla pod seeds highlights the natural vanilla content. |
| VANILLA BEANS, MADAGASCAR GOUR GOURMET | 450008 | 1/.5# | Highest quality vanilla planifolia beans from Madagascar. These beans have the classic rummy flavor with a long finish. Perfect for baking, custard and sauces. |