

# Product Catalogue

WINTER 2021

Last updated: 14/6/21 v1

## DELI CHEESE LIST



IMPORTERS & SELECTORS OF  
**ARTISAN FOODS**



*Please note during these Covid times, product availability and pricing is fluctuating heavily. We can usually offer suitable alternatives but if you are relying on a specific product please contact us to check availability.*

*We apologise for the inconvenience due to the global supply issue which is ongoing well into 2021*

**Perth:** (08) 9227 5638 or JEN 0422 107 546 or ROSS 0411 268 986

**Regional:** 0407 233 404 or [southwest@artisan-foods.com](mailto:southwest@artisan-foods.com)

**Visit:** 71 Collingwood Street, Osborne Park, Perth, WA 6017

**Virtual:** [www.artisan-foods.com](http://www.artisan-foods.com)

**Email:** [info@artisan-foods.com](mailto:info@artisan-foods.com)

Errors & Omissions Excepted

## VIVALDI GORGONZOLA PDO, 1.5KG (4 / CTN)

Gorgonzola Dolce is aged for 2-3 months. The shorter ageing period gives the cheese a mild and sweet flavour. With a 50% fat content the cheese is a lot softer than piccante version and in some cases spreadable.

Style: Blue mould	Milk: Pasturised cow
Rennet: Animal	
Size: 1.5kg	Affinage: 2 months
Origin: Lombardy, Italy	
Mould: Penicillium Glaucum	

**Gorgonzola Dolce \$41.51 per kg**  
**Gorgonzola Piccante \$43.95 per kg**



## VIVALDI TALEGGIO PDO, 2KG (2 / CTN)

Taleggio is a semi-soft washed rind cheese from the Valtaleggio region in northern Italy, near Lombardy. This cows milk cheese is rectangular in shape and has a thin, soft pink rind with light grey-green mould. It has a strong but pleasant aroma, and is soft and smooth in texture. The flavour is mild and sweet, slightly acidic, with a fruity finish.

Style: Washed rind	
Milk: Pasturised cow	Rennet: Animal
Size: 2kg	
Affinage: 8 weeks	
Origin: Lombardy, Italy	

**\$43.15 per kg**



## FOURME D'AMBERT PDO 2.2KG (2 / CTN)

One of France's oldest cheeses, a traditional, farmhouse blue cheese, more supple and dense than most blues. Although the cheese matures in 40 days, it is cave-aged for two-three months for optimum quality. Slightly tangy, savoury flavour beautifully complements the distinct notes of butter and cream.

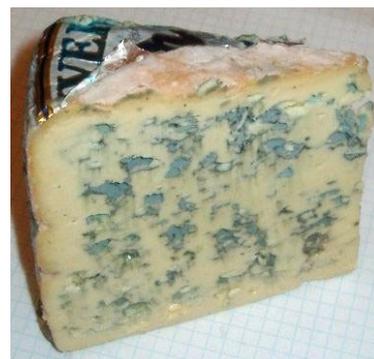
- Pasteurized cow's milk
- Country of origin: France, Auvergne
- Family: Blue
- Type: semi-hard, artisan, blue-veined
- Fat content: 50%
- Texture: creamy, dense and supple
- Rind: natural, Colour: blue
- Flavour: savory, sharp, smooth, tangy
- Aroma: fruity, strong, woody Vegetarian: no

**\$39.75 per kg**



## BLEU D' AUVERGNE PDO 2.3KG (2 / CTN)

Named after its place of origin in the Auvergne region of south-central France. Aged for minimum 4 weeks, by which time the cheese showcases its assertive flavours and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste. The strong aroma and full flavoured characteristics of the cheese are at its optimum when served with sweet dessert wines such as riesling and sauvignon blanc or strong, robust red wines.



- Made from pasteurized cow's milk
- Country of origin: France, Auvergne
- Family: Blue
- Type: semi-soft, artisan - Fat content: 50%
- Texture: creamy and smooth Rind: bloomy
- Flavour: buttery, grassy, herbaceous, salty, spicy, tangy
- Aroma: strong - Vegetarian: no

**\$40.30 per kg**

## BREBIROUSSE D'ARGENTAL 1KG (2 / CTN)

It is a creamy cheese like brie and tastes sweet and buttery. It is soft-ripened cheese with a bloomy rind and pleasant tangy taste. Its orange rind is formed due to annato sprinkled on cheese during maturation. This cheese is super soft and can at times run freely.



- Made from pasteurized sheep's milk
- Country of origin: Rhone-Alpes, France
- Family: Brie
- Type: soft, soft-ripened
- Texture: creamy
- Rind: bloomy Colour: orange
- Flavour: buttery, creamy, mushroomy, sweet, tangy
- Aroma: grassy

**\$62.40 per kg**

## CHEVRE D'ARGENTAL 1KG (1 / CTN)

- Made from pasteurized or unpasteurized goat's milk
- Country of origin: France
- Type: soft, semi-soft, hard, firm
- Texture: firm and soft
- Colour: white
- Flavour: earthy, tangy, tart
- Synonyms: Goat cheese



**\$65.85 per kg**

## CREMEUX D'ARGENTAL 2KG (1 / CTN)

- Made from unltrafiltered cow's milk
- Country of origin: Lyon, France
- White mould
- Fat: 60%
- Rennet: Animal
- Affinage: 3 weeks



A soft white mould cheese with a slight hint of mushrooms and a delicious soft, silky interior. It has indulgent buttery characteristics as it is produced from milk that has been specially filtered to yield a silkier texture than Brie.

**\$51.25 per unit**

## LINGOT D'ARGENTAL 1KG (2 / CTN)

The Lingot d'Argental inherited its creaminess and ease of cutting from the Pavé d'Affinois. This is a soft cheese with a bloomy white rind. It's texture is especially mild and smooth, comparable to a triple-cream cheese. The flavour is fresh & delicate

Style: White mould  
Milk: Ultrafiltered cow  
Rennet: Animal Fat: 60%  
Size: 1kg  
Affinage: 3 weeks  
Origin: Lyon, France

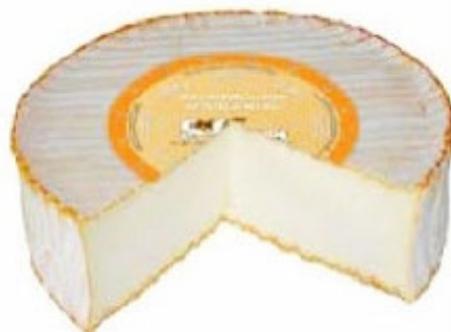


**\$55.15 per kg**

## VACHEROUSSE D'ARGENTAL 2KG (1 / CTN)

Vacherousse d'Argental is a pure cow's milk brie-style cheese made in the Lyon region of France. Vache Rousse means 'red cow'. The milk is obtained from the cows that graze in the Jura mountains. Its bloomy white rind is edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milk with hints of meadow and the rind is not at all bitter. Creamy texture with subtle sweetness.

Style: White mould  
Milk: Pasturised cow  
Size: **2kg**  
Origin: Lyon, France



**\$54.00 per kg**

## COMTE 6 MONTHS, 2.5KG

---

Comté requires a long maturing period of at least six months. It's chewy paté acquires a fruity taste when made with summer milk, and a nutty taste when made from the milk of winter. During the maturation period it forms a hardened crust, which becomes a nice golden yellow.

Style: Hard  
Milk: Unpasteurised cow  
Rennet: Animal  
Fat: 45%  
Size: 40kg  
Affinage: 8 months  
Origin: Franche Comte, France

**\$39.00 per kg**



## MANCHEGO 3 MONTHS / 12 MONTHS, 3KG

---

Manchego is a pasteurised Sheeps' milk cheese firm in texture, aged for 3 or 12 months. The thick aromatic milk produces a rich cheese.

Style: Hard  
Milk: Pasturised Sheep  
Size: 3kg  
Affinage: 3 months / 12 months  
Origin: Spain

**3- month aged \$31.10 per kg**  
**12- month aged \$32 per kg**

**(2 / CTN)**



## HONEY BEE GOAT GOUDA, 5KG **(1 / CTN)**

---

Made with a drizzle of honey added to pure goats milk for a cashew- like nutty sweetness. Slightly sweet, full of flavour yet not strong or salty. Slice, grate or cube

Style: Hard  
Milk: Pasturised Goat  
Size: 5kg  
Origin: Netherlands

**\$36.39 per kg**



## TWO SISTERS ISABELLA GOUDA, 10KG

---

Isabella is a gourmet cheese of exceptionally high and consistent quality. It is like a buttery aged Gouda but nuttier and sweeter. It cuts with ease. Made with milk from free-range grass grazing Holsteins, It can be served as an hors d'oeuvre, in meals or as part of a delightful after-dinner cheese plate. It goes well with both red and white wines. It offers a true indulgence for the genuine cheese connoisseur.

Style: Hard  
Milk: Pasturised Cow  
Size: 10kg  
Affinage: 12 months  
Origin: Netherlands

**\$28.50 per kg**



## TWO SISTERS SERAFINA GOUDA, 10KG

---

Serafina has developed a sweet butterscotch flavour, nutty and salty. Although this is a hard cheese it softens quickly in your mouth. Pairs well with deep dark reds, perfect for sharing with friends.

Style: Hard  
Milk: Pasturised Cow  
Size: 10kg  
Affinage: 18 months  
Origin: Netherlands

**\$28.50 per kg**



## GOUDA SMOKED, 5KG

---

This cheese is naturally smoked with real oakwood chips using a cold smoke technique – no artificial ingredients, flavoring or processing are used! It's creamy, smooth, mellow and lightly smoky, slices well and melts beautifully. Ideal for BBQ Parties, melted on steaks or burgers. It's a perfect complement to meats and cold cuts, delicious with mustard.

Style: Hard  
Milk: Pasturised Cow  
Size: 5kg wheel  
Origin: Netherlands

**\$23.15 per kg**



## BRILLAT-SAVARIN 200g X 6 / CTN

Brillat-Savarin is a triple cream dessert cheese that was created by cheese-maker Henri Androuët in the 1930s. Young cheeses taste similar to fresh cheese but usually they are matured for about four to five weeks to develop more complex flavours. A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles. Brillat-Savarin pairs well with Pale Ale and Champagne and sometimes with a Domaine Chandon Rosé or a Viognier.

- Made from pasteurized cow's milk
  - Country of origin: France
  - Region: Ile de France
  - Type: semi-soft, artisan
  - Texture: creamy and dense
  - Rind: mold ripened
  - Flavour: buttery, nutty, sour
  - Aroma: milky
- Fat content: 75%
- Colour: white
- Vegetarian: no



**\$13.53 per unit**

## GERMAIN AFFINE CHABLIS - 200g x 6 / CTN

This wash rind cheese is washed with Chablis wine, which turns the cheese slightly orange as it ripens. The cheese takes on the distinctive taste of the Chablis wine. Ideal on a cheeseboard or in salads, it has a high melting point, great on fresh, sliced bread.

- Made from pasteurized cow's milk
- Country of origin: France
- Type: washed rind



**\$12.56 per unit**

## GERMAIN EPOISSES - 125g x 6 / CTN

Epoisses is a full flavoured wash rind cheese that excites the taste buds with its complex, light fruity taste. The rind is washed with Marc de Bourgogne, the potent pomace of French Brandy, delivers a powerful perfume of undergrowth with creamy paste inside. Epoisses is a PDO since 1991.

- Made from pasteurized cow's milk
- Country of origin: France
- Type: washed rind



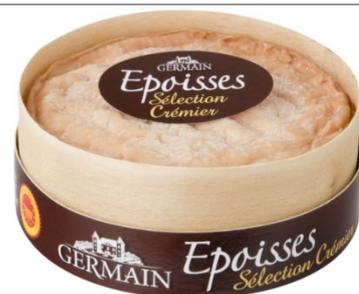
**\$10.00 per unit**

## GERMAIN EPOISSES CREMIER - 250g x 6 / CTN

Larger size and using fuller fat milk

- Made from pasteurized cow's milk
- Country of origin: France
- Type: washed rind

**\$16.75 per unit**



## GERMAIN LANGRES - 180g x 6 / CTN

Langres is a French cow's milk cheese that originated from the plateau of Langres in Ardenne, France. A white penicillium rind, the central pate is soft and crumbly, and appears creamy in colour. Well-balanced cheese, fruity taste. It looks great on the cheeseboard and goes with a salad, red wine or champagne.

- Made from pasteurized cow's milk
- Country of origin: France
- Type: washed rind

**\$11.38 per unit**



## GERMAIN TRIPLE CREAM - 180g x 6 / CTN

The most decadent of all cheeses. The cheese was created by the renowned Fromagerie Germain Company, based in Chalancy, France. It is a ripened cow's cheese in which cream was added to make it even creamier. It has a smooth butter-like texture and creamy flavour. As the rind is made with geotrichum, the cheese is less bitter and more velvety. This cheese is ideal for a cheese plate.

- Made from pasteurized cow's milk
- Country of origin: France
- Type: white mould

**\$8.25 per unit**



## GERMAIN PICO - 125g x 8 / CTN

Pico is a petite goat's milk soft cheese, likened to a Camembert, but with a flavour all of its own. It is a delicate cheese, with a goaty tang, but with a rich buttery creaminess. Aged to produce an earthy and tender rind. Try it with a fruity Champagne.

- Made from pasteurized goat's milk
- Country of origin: France
- Type: white mould

**\$8.86 per unit**



## CAMEMBERT ROYAL FAUCON - 250G x 12 / CTN

Arguably the most famous french cheese, *Royal Faucon Camembert* is rich and creamy made from pasteurised milk. Enjoy with a **Cabernet Franc** red or **Champagne!**

- Made from pasteurized cow's milk
- Country of origin: France
- Type: soft cheese



**\$10.87 per unit**

## LE DELICE DES CREMIERS 100g / 200g

Delice des Creliers is a rich, indulgent triple cream cow's milk cheese with a soft, sweet and buttery flavour. Crème fraîche is added to the milk during the manufacturing process and gives a slight sourness and a hint of spice on the palate. It is covered in a fully white mould that will soften the outside of the cheese when allowed to ripen.

Style: White mould  
Milk: Pasturised cow  
Rennet: Calf  
Fat: 75%  
Size: **6 x 100g** / **6 x 200g**  
Affinage: 3 weeks  
Origin: Burgundy, France



**100g - \$8.67**

**200g - \$12.50**

## LE DELICE DES CREMIERS TRUFFLE 100g / 200g



**100g - \$12.20**

**200g - \$20.00**

## GRES CHAMPENOIS PETIT 150g

---

From a small dairy in the Champagne region of France, the milk is enriched with crème fraîche, resulting in a cheese which is smooth in texture, pale yellow in colour, with a palate that is creamy, elegant and slightly sour. Matured for 2 weeks to develop the white mould, with the rind remaining very thin, decorated with fern leaf.

Style: White mould	
Milk: Pasturised cow	
Rennet: Animal	Fat: 72%
Sizes: 150g x 5	
Affinage: 14 days	Origin: Champagne, France

**\$11.80 per unit**



## ORTOLAN TRUFFLE - 135g x 6 / CTN

---

Tender Brie Cheese with a generous truffle line. 55% fat content.

**\$10.11 per unit**



## CAMBOZOLA PER KG

---

Cambozola is a cow's milk cheese that is a combination of a French soft-ripened triple cream cheese and Italian Gorgonzola. Often marketed as a blue brie made from the same *Penicillium roqueforti* mold used for Gorgonzola. Cream is added giving a richer consistency. The rind is similar to Camembert. It is considerably milder than Gorgonzola. A creamy texture with a subdued blue flavor.

**\$49.95 per kg**



## LA TUR - 220g x 6 / CTN APPROX – 1.4KG

---

Soft ripened cheese, pasteurized cows, sheep & goats milk. Cylinder shaped, lightstraw yellow colour, edible soft and wrinkled rind. A long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours.

**\$60.40 per kg**



## HALOUMI CHEESE, AUSTRALIA

---

Original Cyprus-style Haloumi cheese, from a Sydney owned and operated family company.

900g Log **\$19.95 per log**



## LOBETHAL, ADELAIDE HILLS, SA

---

Brie wheel (approx. 1.2kg) **\$22 per kg**

## MAFFRA CHEESE CO, GIPPSLAND, VIC

---

### DELI / FOODSERVICE

Cloth aged Cheddar **\$49 per kg**

Triangular Mature Cheddar **\$32.70 per kg**

### RETAIL

Cloth aged Cheddar **\$7.18 per 150g (8 per carton)**

Mature Cheddar **\$4.98 per 150g (10 per carton)**

Peppercorn Cheddar **\$4.55 per 150g (10 per carton)**

Red Leicester **\$4.55 per 150g (10 per carton)**

Stockman's Cheshire **\$4.55 per 150g (10 per carton)**

White Wensleydale **\$4.55 per 150g (10 per carton)**

Description	Units per CTN	ORDER (Cartons)						
Email Order Needed To Artisan By:		21/06/2021	19/07/2021	16/08/2021	13/09/2021	11/10/2021	25/10/2021	29/11/2021
Cheese shipment ETA In Perth w/c:		2/08/2021	30/08/2021	27/09/2021	25/10/2021	15/11/2021	6/12/2021	17/01/2022

**XMAS STOCK**

## ITALY

### Vivaldi

<b>EXAMPLE.....Gorgonzola Dolce 1.5kg</b>	4	3	= you would receive 12 x 1.5kg Gorgonzola					
Gorgonzola Dolce 1.5kg	4							
Gorgonzola Dolce 12kg	1							
Gorgonzola X-Creamy in Container 6kg	1							
Gorgonzola Piccante 1.5kg	4							
Gorgonzola Piccante 12kg	1							
Mascarpone-Gorgonzola 1.2kg	2							
Taleggio 2kg	2							
Taleggio DOP 230g	8							
Buffalo Camembert 250g	4							
La Tur 250g	6							

## FRANCE

### Germain / Rians

Germain Affine Chablis 200g	6							
Germain Crottin Single 60g	6							
Germain Epoisses 125g	6							
Germain Epoisses Cremier 250g	6							
Germain Langres 180g	6							
Germain Pico 125g	8							
Germain Triple Crème 180g	6							
Rians Cabrette 150g	12							
Rians Brebette 150g	6							

### Xavier David Range

Xavier David Brillat Savarin 500g	3							
Xavier David Fromage De Meaux 3kg	1							

Xavier David Camembert 250g	12							
Xavier David Pyramide De Chevre 220g	6							
Xavier David Buche De Chevre 250g	5							

**Auvergne Range**

Fourme d'Ambert PDO 2.2kg	2							
Bleu d'Auvergne PDO 2.3kg	2							

**Fromi**

Brebirousse Argental 1kg	1							
Brillat Savarin 200g	6							
Cambozola 2.2kg	3							
Camembert Royal Faucon 250g	12							
Camembert Royal Faucon 1kg	2							
Chevre d'Argental 1kg	1							
Cremeux D'Argental 2kg	2							
Delice Cremiers 100g	6							
Delice Cremiers 200g	6							
Delice Cremiers Truffe 100g	6							
Delice Cremiers Truffe 200g	6							
Gres Champenois Petit 150g	5							
Gres D'Or Petit 125g	6							
Lingot Argental 1kg	2							
Mimolette 3.6kg	2							
Ortolan Truffle 135g	6							
Ossau Iraty 6 Mths 4.5kg	2							
Shropshire Clawson 8kg	1							
Stilton Clawson 8kg	1							
Vacherousse d'Argental 2kg	2							

Other - Washed Rind								
Raclette - approx 6.5kg (Mifroma) - cow's milk - France	1							
Other - Semi Hard								
Asiago PDO approx 12kg (Zanetti) - Cow's milk - Italy	1							
Caciocavallo approx 2kg (Soresina) - Cow's milk - Italy	12							
Fontina PDO approx 12kg (Arnoldi) - Cow's milk - Italy	1							
Fontal approx 12kg (Ca. form) - Cow's milk - Italy	1							
Provolone Dolce approx 6kg (Soresina) - Cow's - Italy	1							
Provolone Piccante app. 6kg (Soresina) - Cow's - Italy	1							
Murcia al Vino PDO App.2kg (Albeinz) - Goat - Spain	2							
Other - Hard								
Beaufort Alpage approx 5kg (Xavier David) - Cow, Fr	1							
Comte 6 mth app 40kg (Marcel Petit) - Cow, France	1							
Comte 18 mth app 35kg (Xavier David) - Cow, France	1							
Comte 36 mth app 40kg (Marcel Petit) - Cow, France	1							
Comte 6 mth app 40kg (Marcel Petit) - Cow, France	1							
Gouda 12 mth Isabella - 8kg - Cow, Holland	1							
Gouda 18 mth Serafina - 8kg - Cow, Holland	1							
Gruyere approx 40kg (Mifroma) - Cow, Switzerland	1							
Gruyere approx 2.5kg (Mifroma) - Cow, Switzerland	1							
Montasio PDO approx 6kg (Zanetti) - Cow, Italy	1							
Honey Bee Goat Cheese approx 5kg - Goat, Holland	1							