



Product Catalogue

SUMMER 2022

Last updated: 7/12/21 v1

IMPORTERS & SELECTORS OF
ARTISAN FOODS

DELI CHEESE LIST



*All our fresh cheese is air freighted at great expense for maximum code, never frozen.
Please pre-order your cheeses by the dates listed over - for approx delivery dates below.*

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 2022

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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Errors & Omissions Excepted

EMAIL ORDER TO: DANIEL@ARTISAN-FOODS.COM

Description	Units per CTN	ORDER (Cartons)	ORDER (Cartons)	ORDER (Cartons)	ORDER (Cartons)	ORDER (Cartons)	ORDER (Cartons)	ORDER (Cartons)
Email Order Needed To Artisan By:		4/01/2022	1/02/2022	1/03/2022	29/03/2022	26/04/2022	24/05/2022	21/06/2022
Cheese shipment ETA In Perth w/c:		14/02/2022	14/03/2022	11/04/2022	9/05/2022	6/06/2022	4/07/2022	1/08/2022
EASTER STOCK								
ITALY								
Vivaldi								
EXAMPLE.....Gorgonzola Dolce 1.5kg	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								
Brebrousse Argental 1kg	1							
Brillat Savarin 100g	6							
Brillat Savarin 200g	6							
Buffone d'Argental 1.8kg	1							
Cambozola 2.2kg	3							
Camembert Royal Faucon 250g	12							
Camembert Royal Faucon 1kg	2							
Chabichou d'Antan 150g	8							
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							
Delice des Deux Sevres 150g	8							
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							
Pont l'Eveque Marie Hazel 220g	6							
Prefere Montagnes Petit 250g	6							
Shropshire Clawson 8kg	1							
Stilton Clawson 8kg	1							
Saint Maure d'Antan Petit 170g	6							
Saint Maure d'Antan Petit Ashed 170g	6							
Tete de Moine 900g	4							

Truffle Royal Brie 1.3kg	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							

WHITE MOULD

CREMEUX D'ARGENTAL 2kg

A soft white mould cows' milk 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. Made traditionally in Lyon, France – 60% fat, 3 weeks aged.

\$51.25 per kg 2 wheels per carton



LINGOT D'ARGENTAL 1kg

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. The texture is especially mild and smooth, comparable to a triple-cream cheese. The flavour is fresh & delicate. Made traditionally in Lyon, France – 60% fat, 3 weeks aged.

\$55.15 per kg 2 logs per carton



GERMAIN TRIPLE CREAM 180g

The most decadent of all cheeses. The cheese was created by the renowned Fromagerie Germain Company, based in Chalancey, France. 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 pasteurized cow's milk cheese is ideal for a cheese plate.

\$11 per unit 6 per carton



CAMEMBERT ROYAL FAUCON 250g

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.

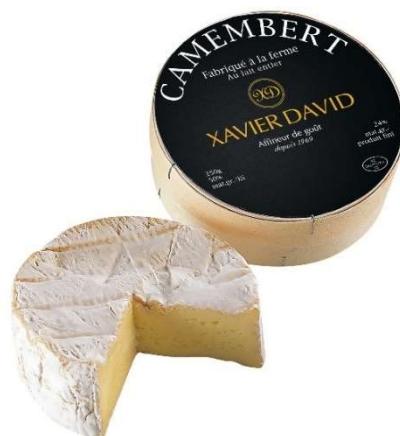
\$10.87 per unit 12 per carton



XAVIER DAVID CAMEMBERT 250g

Hand-ladled, ripened for three weeks, this camembert comes from cows that have only been fed on crops produced on the farm: maize, grass, entire plants, potatoes and minerals. Surprisingly creamy, a quality achieved by the farm through the selection of the best cow's milk. Yellowish white rind, inside is creamy with defined flavours. Made from pasteurized cow's milk.

\$18.33 per unit 12 per carton



BRILLAT-SAVARIN

Brillat-Savarin is a triple cream pasteurized cow's milk cheese created by Henri Androuët in the 1930s. Matured for about four to five weeks to develop more complex flavours with a typical white, bloomy rind and 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 of butter, salt and cream with hints of mushroom, nuts and truffles. Brillat-Savarin pairs well with Pale Ale and Champagne. Made in Ile de France with a Fat content of 75%.

100g - 6 per carton - \$8.55 each

200g - 6 per carton - \$13.53 each

500g - 3 per carton - \$33 each



GRES CHAMPENOIS PETIT 150g

From a small dairy in the Champagne region of France, the pasteurized cow's 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. 72% fat content, 14 days aged – from the Champagne region.

\$11.80 per unit 5 per carton



LE DELICE DES CREMIERS

Delice des Cremiers is a rich, indulgent triple cream pasteurized 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. Made in Burgundy, France, with a high 75% fat content.

100g - 6 per carton - \$8.67 each

200g - 6 per carton - \$12.50 each



LE DELICE DES CREMIERS TRUFFLE

Delice des Cremier with a layer of Black truffle

100g - 6 per carton - \$12.20 each

200g - 6 per carton - \$20.00 each



ORTOLAN TRUFFLE 135g

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

\$10.11 per unit

6 per carton



CHEVRE D'ARGENTAL 1kg

Made from pasteurized or unpasteurized goat's milk in France, this has a firm and soft texture, with a flavour of earthy, tangy, tart - a classic Goat cheese

\$65.85 per kg

1 per carton



GERMAIN CROTTIN DE CHEVRE 60g

Crottin is a white mould Goats Cheese made from pastuerized milk

\$4.55 per unit

6 per carton

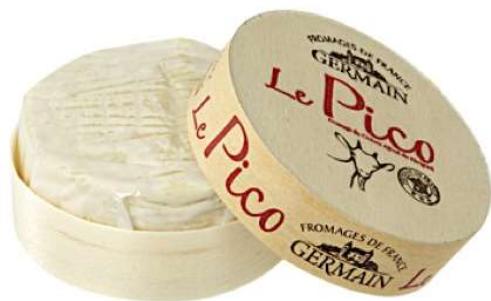


GERMAIN PICO 125g

Pico is a petite pasteurized 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 earthly and tender rind. Try it with a fruity Champagne.

\$8.86 per unit

8 per carton



LA TUR 220g

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

6 per carton (approx. 1.4kg)

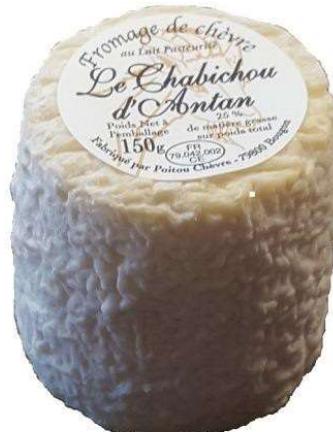


CHABICHOU D'ANTAN 150g

Pastuerized Goats Cheese form the French Loire Valley. Soft, creamy dense and firm – spreadable. Bloomy rind, flavours of lemon zest and a goaty aroma.

\$13.50 per unit

8 per carton



PETIT SAINT MAURE D'ANTAN 170g

Pasteurized Goat's Cheese in a log, aged 2-6 weeks. Very traditional Loire Valley cheese, chalky in the middle, creamy towards the edges. Beautiful with dry fruits and nuts or any kind of fruit jam or chutney. Also can be ashed in black ash.

\$15.95 per unit **6 per carton**
\$15.95 per unit "Ashed" **6 per carton**



PONT L'EVEQUE AOP MARIE HAREL 220g

Very popular cheese in Normandy, slightly orange crust. A very subtle flavour, with a slight taste of hazelnut and butter. Made from raw milk.

\$12.90 per unit **6 per carton**



DELICE DES DEUX SEVRES 150g

A goat's cheese made in an oval shape with a salted charcoal coating, giving it quite the enticing appearance. The interior is delicate smooth and white with a slightly granular texture. A creamy, citrusy goat cheese that will be a definite crowd pleaser. Aging time minimum 2 weeks.

\$13.90 per unit **8 per carton**



FROMAGE TRUFFLE NOIRE 1kg

Made from unpasteurized cow's milk. Soft- ripened, creamy and smooth with a bloomy rind. The flavour is buttery, mushroomy, with pronounced truffle notes and a strong truffle aroma.

\$115 per kg **1 per carton**



PREFERE DES MONTAGNES 250g



Pasteurized cow's milk - aged 6 days.

Enjoy the sticky orange rind, which when cut into wafts an aroma of hazelnuts and oaky white wine, a buttery flavour and tender rind linger - goes with a fruity Beaujolais. Prefere Montagnes is a Reblochon style cheese.

\$16.50 per unit **6 per carton**

ROYAL CAMEMBERT TRUFFLE AND MASCARPONE 310g

The popular Camembert cheese is given the added richness of a blended truffle and mascarpone cream centre.

\$37.00 per unit 4 per carton



ROYAL BRIE TRUFFLE DE MEAUX STYLE PER kg

A truly decadent cheese, making it the perfect addition to any luxury seasonal cheeseboard. The 'king' of the Brie's, the Brie De Meaux, inside this glorious cows' milk cheese, a sandwiched layer of crème fraîche, mascarpone and chopped black truffles is spread and then the layers are fused back together during a maturing process. This glorious cheese pairs perfectly with champagne!

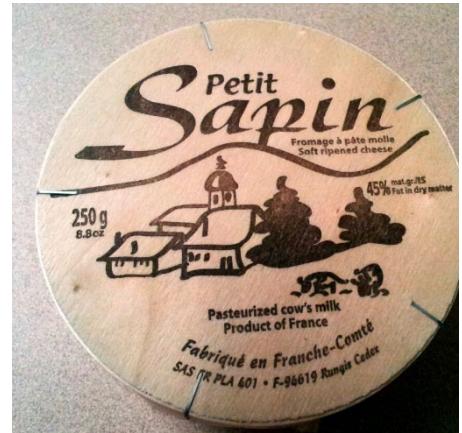
\$82 per kg 1 per carton



PETIT SAPIN 250g

Petit Sapin is a wonderful, pasteurized cow's milk cheese made in the style of a Vacherin Mont d'Or in the Franche-Comte region of France. Presented in a wooden box and are encircled with a strip of Spruce bark that helps to hold the cheese together and imparts a delightful, woody and nutty flavour to the cheese. This should not be removed when serving the cheese. The texture of Petit Sapin is smooth, silky and buttery, with distinct aromas of sweet cream. Flavours are of almonds, vanilla, clean cellar and milk.

\$18.40 per unit 6 per carton



BUFFLONE D'ARGENTAL

Bufflonne d'Argental is a soft cheese with a bloomy rind, hand-made in Italy's Bergamo region, using the very finest buffalo milk. It combines the mild flavour, creamy texture and freshness of buffalo-milk cheese. A square shape, handsome white bloomy rind, dense and creamy paste, fresh aromas and distinctive flavours.

\$71 per kg 1 per carton



BUFFLONE D'ARGENTAL WITH TRUFFLE

Bufflonne d'Argental stuffed with summer truffles (Tuber aestivum vitt. 3%)

\$104 per kg 1 per carton

BUFFLONE D'ARGENTAL WITH PISTACHIOS

Combines the mild flavour, creamy texture and freshness of buffalo-milk cheese with crunchy Italian DOP pistachios.

\$91 per kg 1 per carton

WASHED RIND

VIVALDI TALEGGIO PDO Approx. 2kg

Taleggio is a semi-soft washed rind pasteurised cow cheese from the Val Taleggio region near Lombardy. This cow's 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.

\$43.15 per kg 2 per carton



VACHEROUSSÉ D'ARGENTAL 2KG

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 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. Pasteurized cow's milk.

\$54.00 per kg 2 per carton



GERMAIN AFFINE CHABLIS 200g

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.

\$12.56 per unit 6 per carton



GERMAIN EPOISSES 125g

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 pomace of French Brandy, delivering a powerful perfume of undergrowth with creamy paste inside. Epoisses is a PDO since 1991.

\$10.00 per unit 6 per carton



GERMAIN EPOISSES CREMIER 250g

Larger size and using fuller fat milk, made from pasteurized cow's milk

\$16.75 per unit 6 per carton



GERMAIN LANGRES 180g

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.

\$11.38 per unit

6 per carton



BREBIROUSSE D'ARGENTAL 1kg

A creamy cheese like brie, tastes sweet and buttery. Soft-ripened cheese with a bloomy rind and pleasant tangy taste. Its orange rind is formed due to annatto sprinkled on cheese during maturation. This cheese is super soft and can at times run freely. Made from pasteurized sheep's milk from Rhone-Alpes, France.

\$62.40 per kg

2 per carton



SEMI HARD & HARD

COMTE AGED 6-MONTHS

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. Made from unpasteurised cow's milk with a fat content of around 45%.

\$39.00 per kg

2.5kg piece



TWO SISTERS ISABELLA GOUDA, 10kg

Isabella is a gourmet cheese of exceptionally high and consistent quality. It's a buttery aged Gouda but nuttier and sweeter. It cuts with ease. Made with milk from free-range grass grazing Holsteins. It offers a true indulgence for the genuine cheese connoisseur. Aged 12 months from the Netherlands

\$28.50 per kg

whole wheel



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. Aged 18 months from the Netherlands.

\$28.50 per kg

whole wheel



GOUDA SMOKED, 5kg

This cheese is naturally smoked with real oakwood chips using a cold smoke technique – no artificial ingredients, flavouring or processing are used! Creamy, smooth, mellow and lightly smoky, slices well and melts beautifully from the Netherlands

\$23.15 per kg whole wheel



HONEY- BEE GOAT GOUDA, 5kg

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

\$36.39 per kg whole wheel



MANCHEGO 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. Origin -Spain.

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



TRUFFLE MANCHEGO 3kg

\$59.50 per kg whole wheel

TETE DE MOINE (approx 900g)

(Monk's Head) Swiss Raw Milk Cheese - the Tête de Moine was invented and initially produced more than eight centuries ago by the monks of the abbey of Bellelay, located in the mountainous zone of the Bernese Jura. Traditionally, the cheese is prepared for eating in an unusual way: the cheese loaf is carefully scraped with a knife to produce thin shavings, which is said to help develop scented flavours by allowing oxygen to reach more of the surface. It is excellent with dry white wine, after being matured for a minimum of 2½ months on small spruce plank - Shave, Curl Or Cube

\$79 per kg 4 per carton

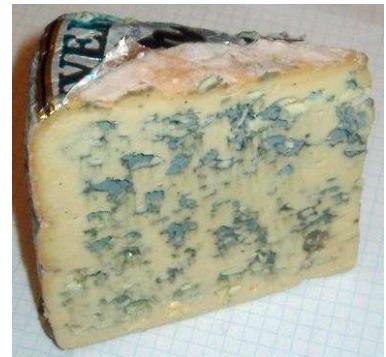


BLUE MOULD

BLEU D' AUVERGNE PDO 2.3kg

Named after its place of origin in the Auvergne region of south-central France. Aged for min. 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.

\$40.30 per kg 2 per carton



FOURME D'AMBERT PDO 2.2kg

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.

\$39.75 per kg 2 per carton



CAMBOZOLA 2.2kg

Cambozola is a cow's milk cheese that is a combination of a French soft-ripened triple cream cheese and Italian Gorgonzola - marketed as a blue brie made from the same Penicillium 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 flavour.

\$49.95 per kg 3 per carton



GORGNZOLA DOLCE PDO, 1.5kg

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.

\$41.51 per kg 4 per carton



GORGNZOLA PICCANTE PDO, 1.5kg

\$43.95 per kg 4 per carton