



1800BIGCHEESE.

**WELCOME TO THE FUTURE
OF CHEESE.**



1-800-BIGCHEESE (244-2433)

WWW.1800BIGCHEESE.COM



INTRODUCTION.

WHO IS THE BIG CHEESE?

There's only one Big Cheese – and that man is **Anthony Caliendo**, “The Big Cheese!” Selling over \$100 million in cheese earns him the right to hold the undisputed title. What's been his approach? *Reinvent the market. Reinvigorate taste buds. Rewrite the story on cheese.*

Caliendo began his journey in Italian Cheese after navigating through the 2008 economic downturn. Always the master of change, Caliendo partnered with a little-known Italian cheese manufacturing plant in NJ called **Milano's Cheese** – and he changed the game. Within his first 5 years of taking the lead in the plant's national expansion, he doubled the company's revenues, making Milano's Cheese a household name. True to mission, Milano's Cheese Corp is a premier Italian Cheese manufacturer within the global market, with products in over 15 countries and 4 continents.

Now, Caliendo has partnered with **Logilac, Inc.**, the most innovative cheesemaking facility in the U.S. dedicated to crafting the highest quality alternative cheeses. With their superpowers combined, Caliendo and the team are here to fill the void in bulk alternative cheeses.

“If you're not buying from The Big Cheese then you're paying too much We make it taste better for less!”

-Anthony Caliendo, The Big Cheese



VISION.

WE SEE THE FUTURE OF CHEESE.



FOCUSED RESEARCH & DEVELOPMENT

We have over **70 years of Cheesemaking Experience!**

We are **custom formulators** allowing us to produce and efficient & quality product to meet all of your ingredient needs.

We have the **creativity & experience** to elevate your current products, be it a firmer cheesecake, better cheese stretch on your pizzas or a smoother ravioli filing. We got you!



INDUSTRIAL CHEESE SOLUTIONS

We **work alongside our customers** to develop proprietary formulations, optimizing finished product performance:

- Non-standard of identity (SOI) cheeses
- Plant based cheeses
- Natural & USDA Organic cheeses
- 50lb Blocks
- 50lb Bag/Box
- 30lb Pillow
- 5lb Loaves/Shrink wrapped
- Shredded/grated in various pack-sizes



STRATEGIC LOGISTICAL BENEFIT

We are strategically located **11 miles from Port NY/NJ**, our brand new, state-of-art facility offers an advantage in both inbound and outbound freight.

Our transportation lines have access to **I-80, I-95, I-78, I-87** and many more lanes within minutes. Our lines are geared toward bulk production efficiency with beneficial logistical capabilities for our customers.

THE BIG CHEESE SOLUTION.

**WE'VE SOLVED ALL OF YOUR
CHEESE PRODUCTION PROBLEMS.**



OUR PROCESS SOLUTION 1

SUPPLY CONTROL

Our proprietary manufacturing process is non-reliant upon standard dairy proteins and fats, giving us control over the entire supply chain. The added benefit is that our analogue cheeses are custom blended to improve texture, firmness, meltability and moisture retention, giving you an all-around superior, alternative cheese product.

OUR PROCESS SOLUTION 2

PRICE COMPETITIVE

Our low overhead + lean company philosophy gives us the ability to be price-smart and cost-competitive within the cheese production space. Our specialty is bulk alternative cheese production. That's it. You'll find that all of our lines are designed for maximum bulk efficiency, giving you a quality product at the price point that you desire.

***SQF FOOD SAFETY CODE: FOOD MANUFACTURING, EDITION 9 CERTIFIED**

MISSION.

“TO BE THE MOST RELIABLE PARTNER FOCUSED ON OPTIMIZING OUR CUSTOMERS CORE CHEESE PRODUCTS.”



SOFT CHEESE DIVISION

DESCRIPTION: Our soft cheeses are creamy, high moisture with mild, delicious flavor. We have a light, fluffy Ricotta in 3 variations plus sweet, spreadable cream cheeses, farmer's cheese, cottage cheese and sour creams.

AMERICAN-STYLE & OTHER STYLE CHEESES [NON-SOI]

DESCRIPTION: Our American-style + other style cheese offering includes various flavors and textures including Cheddars, Feta, Gouda, Mozzarellas, Provolone, Swiss and so much more.

HARD ITALIAN NATURAL & STYLE CHEESES

DESCRIPTION: Our hard Italian cheeses are aged, low moisture products with complex nutty, sweet and intense flavors. Their firm, granular and crumbly textures makes them ideal for grating, slicing, shaving and shredding.

HISPANIC-STYLE CHEESES

DESCRIPTION: Our Hispanic/Latin cheeses range in delicious hard and semi-hard textures + flavors. We have a full offering of cheeses that are perfect for Latin-inspired and Mexican cooking such as Cotija, Queso Blanco and Asadero.

*Natural Cheeses: Cream Cheese, Cottage Cheese & Ricotta | *USDA Organic available in Parmesan, Romano, Asiago, Ricotta & Feta (Imported from Greece)
*All products available in 5LB Loaves/Shrink-Wrapped | *All products can be shredded/grated in various pack sizes

PRODUCTS.

SOFT CHEESE Product List



SOFT CHEESES

DESCRIPTION	PACK SIZE	TYPE
Ricotta, Skim Milk (Low Fat)	30lb Pillow	Pillow
Ricotta, Part-skim	30lb Pillow	Pillow
Ricotta, Whole Milk	30lb Pillow/50lb Bag/Box	Pillow/Box
**Cream Cheese	30lb Pillow	Pillow
**Cottage Cheese	30lb Pillow	Pillow
Farmer's Cheese	30lb Pillow/50lb Bag/Box	Pillow/Box
**Sour Cream	30lb Pillow	Pillow

**Available Q4 2025

PRODUCTS.

AMERICAN STYLE + OTHER CHEESE Product List



AMERICAN-STYLE & OTHER STYLE CHEESES [NON-SOI]

DESCRIPTION	PACK SIZE	TYPE
American White	50lb	Block
American Yellow	50lb	Block
Cheddar Style EZ-melt	50lb	Block
Cheddar Style White	50lb	Block
Cheddar Style Yellow	50lb	Block
Feta	50lb/28lb Pail	Block/Pail
Gouda Style	50lb	Block
Monterey Jack Style	50lb	Block
Muenster Style	50lb	Block
Mozzarella Blend (90/10)	50lb	Block
Mozzarella Substitute	50lb	Block
Mozzarella EZ-melt	50lb	Block
Provolone	50lb	Block
Pepper Jack Style	50lb	Block
Swiss Style	50lb	Block
Cheddar Restricted Melt	50lb	Block
Paneer Cheese	50lb	Block

PRODUCTS.

HISPANIC + HARD ITALIAN CHEESE Product List



HISPANIC-STYLE CHEESES

DESCRIPTION	PACK SIZE	TYPE
Asadero	50lb	Block
Cotija	50lb	Block
Mexican Style	50lb	Block
Oaxaca	50lb	Block
Quesadilla	50lb	Block
Queso Blanco	50lb	Block

HARD ITALIAN NATURAL & STYLE CHEESES (DOMESTIC & IMPORTED)

DESCRIPTION	PACK SIZE	TYPE
Parmesan (Domestic/Imported)	Retail, Foodservice, Manufacturing	Shredded, Grated, Shaved
Romano (Domestic/Imported)	Retail, Foodservice, Manufacturing	Shredded, Grated, Shaved
Asiago (Domestic/Imported)	Retail, Foodservice, Manufacturing	Shredded, Grated, Shaved
Parmesan Style	50lb	Block
Romano Style	50lb	Block
Asiago Style	50lb	Block

MOZZELLA®

WHOLE MILK LOW-MOISTURE MOZZARELLA
+ **MOZZARELLA STYLE** Cheese Blend



MOZZARELLA-STYLE CHEESE BLEND

DESCRIPTION

Mozzarella Style Blend

PACK SIZE

4/5lb Bag

TYPE

Shredded

INGREDIENTS: Whole Milk Low-Moisture Mozzarella Cheese (Milk, Salt, Cultures, Enzymes), Mozzarella Style Cheese (Water, Palm Oil, Potato Starch, Salt, Potassium Sorbate), Cellulose (to prevent caking).

This freshly shredded 50/50 blend of whole-milk mozzarella and mozzarella-style cheese offers reliable *melt, stretch, and performance*. With a 90-day refrigerated shelf life and **365** days when frozen, this product fits easily into pizza, pasta, and many everyday menu items!



GLOBAL SALES OFFICE:



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GET IN TOUCH.



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MILANO'S

