

Rochester Cheese

Rochester Cheese is an established supplier with over 25 years of experience providing custom cheese solutions that add flavor and value to your products. We work with a diverse customer base, including some of the nation's largest food companies, to create custom formulations ideal for industrial applications.

At Rochester Cheese, we produce blends in a wide variety of flavors and performance profiles, specific to customer needs. We offer process cheese blends, produced by the addition of cheese, steam heat, emulsifier salts and other ingredients. We also offer cold-blended club cheese, produced by grinding and blending several cheddar cheeses into a semi-solid mass without the use of heat.

In 2014, we began operation at our new production plant located in Rochester, MN. The site, which was formerly a warehouse, was expanded to include a state-of-the-art production facility. This

investment has increased capacity while reducing lead time and exceeding quality standards for our customers.

We are now positioned to expand our product line to include cheese analogs. Cheese analogs are intended as replacements for cheese or as cheese imitations. Additional equipment is currently being installed and new formulations are being developed that will allow us to not only be a better partner to our existing customers, but also expand our presence in the market. These renovations allow our company to be a leader in the ever-growing demand for club, pasteurized process, enzyme-modified cheeses and now, cheese analogs.



You may not be able to **SEE** our **BENEFITS** but they're a part of everything we make.

At Rochester Cheese, we specialize in supplying custom cheese solutions ideal for your application needs.

- Pasteurized Process Cheeses
- Cold Pack/Club Cheeses
- Enzyme-Modified Cheeses
- Analog/Imitation Cheeses



a subsidiary of 

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