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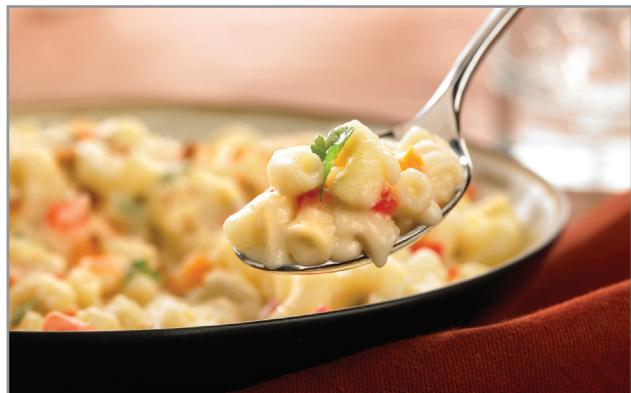
Rochester Cheese is an established supplier with over 25 years of experience providing custom cheese solutions that add flavor and value to your products. We work with a diverse customer base, including some of the nation's largest food companies, to create custom formulations ideal for industrial applications.

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. Process cheese can be produced with or without color and is packaged in 40-pound cases. 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. Club blends can be produced with or without color and are packaged in industrial weight sizes ranging from 40-pound blocks to 2,000-pound lined totes.

While our production is currently based in Spring Valley, MN, an expansion effort is currently underway at our Rochester-based warehouse to include production lines for our process and club cheeses. This state-of-the-art production facility will increase our capacity and reduce the amount of time to produce finished products, allowing us to be a leader in the ever-growing demand for club and pasteurized process cheese.

To learn more about how our dedicated staff can deliver quality cheese solutions for your sauces, soups, dips, dressings, snacks, frozen entrees and beyond, call us at 1-877-497-9477 or visit us on the web at www.rochestercheese.com. Rochester Cheese is a subsidiary of farmer-owned Swiss Valley Farms.