



AGROPUR

EXPORT

Cheese Solutions



Exceptional Cheese. Expert Solutions.

5
Who we are

10
Locations

13
Our products

30
Contact

index



Who
we are

Our Cooperative

Agropur Cooperative is a North American dairy industry leader that was founded in 1938. A multi-billion-dollar operation, it processes more than 7.1 billion liters of milk per year at its 29 North American plants as a quality cheese and dairy ingredient manufacturer. Agropur is a source of pride to its 3,000 members and 7,500 employees who pursue its vision every day: "Better Dairy. Better World."

www.agropur.com



Agropur's Core Values

Agropur's five core values are embedded into our every day and drive us to be the best possible provider for our customers and support system for our colleagues.

Boldness

Demonstrating courage and creativity in a constantly changing world.

Communication

Sharing information to ensure informed decisions.

Integrity

Acting diligently and honestly.

Excellence

Transcending the rest to be the best.

Collaboration

Working together in a spirit of trust and collaboration.



Exceptional Cheese. Expert Solutions.

Agropur is a top 20 global dairy producer. Agropur US Operations has seven SQF certified plants located throughout the Midwest with international support in Canada, Mexico, Switzerland, China and Singapore. Agropur's cheese operations produce 450,000 metric tons of quality, award-winning, rBST-free cheese annually. Able to produce more than 20 different varieties of cheese, Agropur's US cheese operations specialize in mozzarella, provolone, cheddar and feta.

Master Cheesemakers

The Wisconsin Master Cheesemakers® Program is the most ambitious and rigorous advanced training program in the country and the only master program outside of Europe. All of Agropur's cheesemaking and curing takes place under the supervision of our experts. Their pride in the art of cheesemaking along with our dedicated, hardworking cheesemaking teams has led to exceptional and repeated contest success.

Agropur is honored to have three individuals certified by the Wisconsin Master Cheesemakers Program who have put their passion into cheesemaking for many years. Our extraordinary success is proof of our commitment to producing consistent quality cheeses for the world to enjoy.



Pat Doell

Cheesemaker since 1997

Fourth Generation Cheesemaker
Certified in Mozzarella and Provolone

Tom Blauert

Cheesemaker since 1981

First Generation Cheesemaker
Certified in Mozzarella and Low Fat Mozzarella

Charlie Henn

Cheesemaker since 2001

First Generation Cheesemaker
Certified in Cheddar

Locations

U.S. Cheese Locations

Appleton, Wisconsin- US Headquarters

3500 E. Destination Drive
Appleton, WI 54915
T: (920) 944-0990

Hull, Iowa

332 Division St.
PO Box 820
Hull, IA 51239
T: (712) 439-6780

Jerome, Idaho

547 W. Nez Perce
Jerome, ID 83338
T: (208) 324-8806

Lake Norden, South Dakota

408 Dakota St.
P.O. Box 169
Lake Norden, SD 57248
T: (605) 785-3683

Agropur Corporate Headquarters

Montreal, Canada
4800 Rue Armand-Frappier
Saint-Hubert, QC J3Z 1G5, Canada
T: +1 (450) 878-2333

Le Sueur, Minnesota

719 N. Main St.
Le Sueur, MN 56058
T: (507) 665-3353

Little Chute, Wisconsin

3805 N Freedom Road,
Appleton, WI 54913
T: (920) 788-2115

Luxemburg, Wisconsin

N2915 County Road AB
Luxemburg, WI 54217
T: (920) 845-2901

Weyauwega, Wisconsin

105 E. 3rd Ave.
Weyauwega, WI 54983
T: (920) 867-2137





Our Products

**American
Style Cheese**

Cheddar
Colby Jack
Monterey Jack
Muenster

**Italian Style
Cheese**

Asiago
Mozzarella
Parmesan
Provolone
Romano

**Feta Style
Cheese**

Fat Free
Flavored
Reduced Fat
Premium
Traditional

**Dutch Style
Cheese**

Gouda

**IQF
Cheese Sticks**

Mozzarella Sticks
Provolone Sticks

**IQF
String Cheese**

Mozzarella Sticks

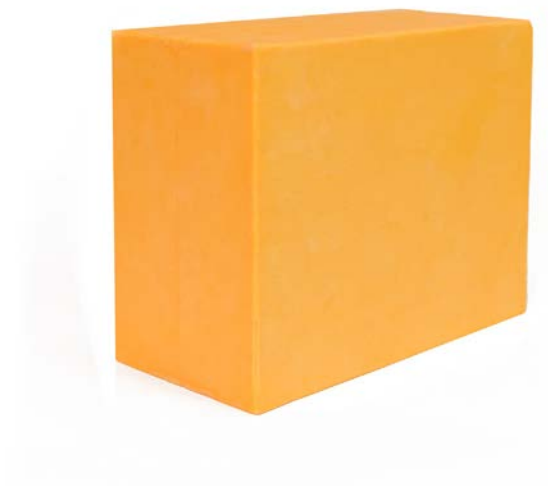




Cheddar

Agropur's **cheddar** has a rich, nutty flavor that becomes increasingly sharp with age; and a smooth, firm texture that becomes more granular and crumbly with age.

Agropur varieties include: colored, white or marbled



AWARD-WINNING CHEESE

- Consistent World and US Cheese Contest success
- A Wisconsin Master Cheesemaker certified in cheddar oversees the cheesemaking process

SIZES AVAILABLE

Available in 19 kg and 250 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Le Sueur, MN
- Weyauwega, WI

PRODUCT INFORMATION

Product:	Cheddar
Types:	Mild, medium, sharp, extra sharp, cheddar jack, 1/3 reduced fat cheddar, low moisture and low salt
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes, contains less than 2% annatto (if colored)
Unit Weight:	19 kg and 250 kg blocks
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



Colby Jack

A combination of colby (colored) and jack cheese (white) that have been blended together to form a marbled, golden and cream-colored cheese.

APPEARANCE

- Golden-orange color
- Can contain small holes

SIZES AVAILABLE

Available in 19 kg

MANUFACTURING FACILITIES

- Hull, IA

PRODUCT INFORMATION

Product:	Colby Jack
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	19 kg variable weight poly-lined blocks
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



Monterey Jack

Agropur **Monterey Jack** is a semi-hard cheese with a mild, yet buttery flavor that shreds and slices well. It is known for its ability to melt, and ideal for many food applications.

APPEARANCE

- Creamy white interior that has a universal appeal

SIZES AVAILABLE

Available in 19 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Le Sueur, MN

PRODUCT INFORMATION

Product:	Monterey Jack
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	19 kg variable weight poly-lined corrugated block
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



Asiago

Agropur **Asiago** is a dense, tangy cheese that flavors with age. It is known to be a great addition to many Italian dishes.

APPEARANCE

- Granular, dense and hard
- Pale creamy white

SIZES AVAILABLE

Available in 19 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Le Sueur, MN

PRODUCT INFORMATION

Product:	Asiago
Ingredients:	Pasteurized part-skim milk, salt, cheese cultures, enzymes
Unit Weight:	19 kg variable weight poly-lined corrugated block
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C



Mozzarella

Agropur **Mozzarella** is a smooth creamy white cheese, produced using the pasta filata process, which gives the mozzarella it's optimal stretch and a delicate creamy flavor profile.

AWARD-WINNING CHEESE

- Consistent World and U.S. Cheese Contest success
- Private label packaging available
- Three certified Wisconsin Master Cheesemakers in mozzarella overseeing the cheesemake process

SIZES AVAILABLE

Available in 2.75 kg, 4.5 kg and 9.25 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Luxemburg, WI
- Le Sueur, MN

PRODUCT INFORMATION

Product:	Low Moisture, Part Skim (LMPS) Mozzarella - Reduced Sodium, Reduced Fat
Ingredients:	Pasteurized part-skim milk, salt, cheese cultures, enzymes
Unit Weight:	2.75 kg, 4.5 kg or 9.25 kg variable weight blocks bulk packaged or individually wrapped
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C

Product:	Low Moisture, Whole Milk (LMWM) Mozzarella - Reduced Sodium, Reduced Fat
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	2.75 kg, 4.5 kg or 9.25 kg variable weight blocks bulk packaged or individually wrapped
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



Parmesan

Agropur **Parmesan** is a hard cheese with nutty, full flavor when fully cured that is made from partially skimmed milk. Can be used for shredding, shaving or grating.

APPEARANCE

- Granular, dense, semi-hard and pale yellow
- Pale yellow, blocked

SIZES AVAILABLE

Available in 19 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Le Sueur, MN

PRODUCT INFORMATION

Product:	Parmesan
Ingredients:	Pasteurized part-skim milk, salt, cheese cultures, enzymes
Unit Weight:	19 kg variable weight poly-lined corrugated block
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-7°C

Provolone



Agropur **Provolone** is a firm body cheese, with a buttery, mild, piquant flavor. This cheese slices well for sandwiches or adds a great flavor to pizzas.

Agropur varieties include: smoked, non-smoked, reduced fat, sharp and reduced sodium

AWARD-WINNING CHEESE

- Consistent World and U.S. Cheese Contest success
- Two Wisconsin Master Cheesemakers certified in provolone oversee the cheesemaking process

SIZES AVAILABLE

Available in 4.5 kg blocks, 9.25 kg blocks and 3.75 kg 90 mm diameter blocks

MANUFACTURING FACILITIES

- Jerome, ID
- Lake Norden, SD
- Luxemburg, WI

PRODUCT INFORMATION

Product:	Provolone
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	4.5 kg or 9.25 kg variable weight blocks bulk packaged or individually wrapped 3.75 kg round variable weight blocks individually wrapped and cased or block tray bulk packaged - 90 mm diameter
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C

Romano



Agropur **Romano** is a bold, tangy and full-bodied cheese relative to parmesan. It is flaky and pairs well with many main dishes.

APPEARANCE

- Granular, dense and semi-hard

SIZES AVAILABLE

Available in 19 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID
- Lake Norden, SD
- Le Sueur, MN

PRODUCT INFORMATION

Product:	Romano
Ingredients:	Pasteurized part-skim milk, salt, cheese cultures, enzymes
Unit Weight:	19 kg variable weight poly-lined corrugated block
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-7°C



Feta Varieties

Agropur **Feta** is a creamy white color with a firm, crumbly texture. The robust flavor is a creative complement to nearly any sweet or savory masterpiece.

Agropur varieties include: traditional, reduced fat, fat free, premium, flavored

AWARD-WINNING CHEESE

- Excellent functionality and flavor
- Custom formulations available
- Consistent World and US Cheese Contest success

SIZES AVAILABLE

Available in 4 kg loaves, variety of pail sizes and food service sizes packed in brine or dry vacuum packed

MANUFACTURING FACILITIES

- Weyauwega, WI

PRODUCT INFORMATION

Product:	Traditional Feta
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	Packaged in brine, various size containers 2/4 kg variable weight blocks, vacuum packaged
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



Gouda

Agropur **Gouda** is a semi-hard cheese, widely appreciated for its buttery and nutty flavor that gets more intense with age. The deep flavor and smooth texture make it great for a wide array of applications.

APPEARANCE

- Excellent functionality and flavor
- Two types of gouda
- Beta carotene and annatto color varieties

SIZES AVAILABLE

9.25 kg and 19 kg blocks

MANUFACTURING FACILITIES

- Hull, IA
- Jerome, ID

PRODUCT INFORMATION

Product:	Gouda
Ingredients:	Pasteurized milk, salt, cheese cultures, enzymes
Unit Weight:	9.25 kg and 19 kg variable weight block individually wrapped and cased
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Recommended chilled at 2-4°C and frozen at -18°C



IQF Cheese Sticks

Agropur is a top supplier of individually quick frozen (IQF) **mozzarella sticks** to the worldwide foodservice and CPG retail channels.

Agropur varieties include: Low moisture part skim, low moisture whole milk, high moisture, high moisture part skim and provolone

AWARD-WINNING CHEESE

- Wisconsin-made cheese
- Excellent functionality and flavor
- Custom formulations, shapes and sizes available

MANUFACTURING FACILITIES

- Little Chute, WI

PRODUCT INFORMATION

Product:	Sticks
Ingredients:	<p>Part skim cheese: Pasteurized part-skim milk, salt, cheese cultures, enzymes</p> <p>Whole milk cheese/provolone: Pasteurized milk, Salt, Cheese cultures, Enzymes</p>
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Maintain -18°C or less during storage and shipping

** Discuss with Agropur Cheese Sales for customized formulations and packaging.

Product Type	Product Shape	Dimension Specifications	
2.54 cm Round	Round	Length 2.7 cm to 3.18 cm Width 1.27 cm to 1.59 cm	Piece Wt: 4.6g to 5.4g Count/kg: 38.55 to 44.45
3.81 cm Round	Round	Length: 3.81 cm to 4.29 cm Width: 1.11 cm to 1.43 cm	Piece Wt: 3.9g to 4.3g Count/kg: 48.08 to 52.62
7 cm Plank	Plank	Length: 7.14 cm to 7.78 cm Width: 1.43 cm to 1.75 cm	Piece Wt: 17.5g to 20.6g Count/kg: 9.98 to 11.79
7 cm Ridge Plank	Plank with ridges on all four sides	Length: 6.83 cm to 7.78 cm Width: 1.43 cm to 1.75 cm	Piece Wt: 16.2g to 19g Count/kg: 10.89 to 12.7
7 cm Round	Round	Length: 6.67 cm to 7.3 cm Width: 1.27 cm to 1.59 cm	Piece Wt: 11g to 12g Count/kg: 17.24 to 18.6
7.62 cm Ridge Plank	Plank with ridges on all four sides	Length: 7.14 cm to 7.94 cm Width: 1.11 cm to 1.75 cm	Piece Wt: 14.3g to 18.3g Count/kg: 11.34 to 14.29
7.62 cm Round	Round	Length: 7.94 cm to 8.57 cm Width: 1.27 cm to 1.59 cm	Piece Wt: 12.9g to 15.2g Count/kg: 13.61 to 15.88
New 7.62 cm	Round	Length: 7.78 cm to 8.26 cm Width: 1.27 cm to 1.59 cm	Piece Wt: 12.2g to 13g Count/kg: 15.88 to 16.78
8.26 cm Hex	Hexagon	Length: 7.94 cm to 8.89 cm Width: 1.27 cm to 1.75 cm	Piece Wt: 12.6g to 16.1g Count/kg: 11.79 to 12.7
8.89 cm Plank	Plank	Length: 8.1 cm to 8.89 cm Width: 0.95 cm to 1.43 cm	Piece Wt: 12.6g to 13.4g Count/kg: 15.42 to 16.33
9.53 cm Hex	Hexagon	Length: 8.89 cm to 10.16 cm Width: 1.27 cm to 1.59 cm	Piece Wt: 15.1g to 18.9g Count/kg: 10.89 to 13.61
10.16 cm Jumbo	Round	Length: 9.53 cm to 10.8 cm Width: 1.43 cm to 2.06 cm	Piece Wt: 24.5g to 27.5g Count/kg: 7.48 to 8.39
10.16 cm Skinny	Round	Length: 10.16 cm to 11.59 cm Width: 1.11 cm to 1.43 cm	Piece Wt: 13g to 15.2g Count/kg: 13.61 to 15.74



IQF String Cheese

Agropur individually quick frozen (IQF) **String Cheese** is a ready to eat cheese that is a great choice for snacking.

Agropur varieties include: Low moisture part skim

APPEARANCE

- Wisconsin-made cheese
- Excellent functionality and flavor
- Custom formulations, shapes and sizes available

MANUFACTURING FACILITIES

- Little Chute, WI

PRODUCT INFORMATION

Product:	String
Ingredients:	Part skim cheese: Pasteurized part-skim milk, salt, cheese cultures, enzymes
Shelf Life:	Dependent upon storage conditions and customer target use
Storage:	Maintain -18°C or less during storage and shipping

** Discuss with Agropur Cheese Sales for customized formulations and packaging.

Product Type	Product Shape	Dimension Specifications	
0.83 oz	Round	Length 11.5 cm to 12 cm Width 1.48 cm to 1.58 cm	Piece Wt: 22.375g to 24.79g
1 oz	Round	Length: 11.5 cm to 12 cm Width: 1.63 cm to 1.73 cm	Piece Wt: 26.99g to 29.71g



Contact us

- Contact -

Want to learn more?

Agropur is global in our vertical integration and equipped to assist in all facets of product sourcing, formulation, manufacturing, testing, packaging and distribution. We're a company driven by movers and creators.

Our forward thinking keeps us resourceful and driven; our wholesome history helps us to appreciate what it took to get here.

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