



THE BEST OF BOTH WORLDS...THE CULTURED WAY

Like Cheese? Looking for active yogurt cultures? Then you'll love the Cultured Way Yogurt Cheese. Developed under the watchful eye of a certified Wisconsin Master Cheesemaker, The Cultured Way Yogurt Cheese is packed with great taste, nutrition and active yogurt cultures – Bifidus and Acidophilus.



A tangy, low-sodium cheese that is lactose free, The Cultured Way is made with quality rBST free cow's milk collected from small family dairies that are members of the Maple Leaf Cheese Coop in Wisconsin. Our milk is delivered fresh daily to the Maple Leaf Cheese Co-op plant in Monroe, WI. Yogurt is not added to the cheese. Instead, the same active probiotic cultures found in yogurt are added to our cheese during the make process, providing the same digestive health benefits. And because Cultured Way Yogurt Cheese is lactose free, this cheese delivers calcium and Vitamin D to many lactose intolerant people who tend not to get enough of these important nutrients.

- *GREAT TASTE!!*
- *Lactose Free*
- *Active Yogurt Cultures*
- *Low in Sodium*
- *rBST Free*
- *Vegetable Rennet*
- *High Meltability*
- *Available in a Variety of Flavors
Original, Jalapeño, Tomato Basil,
and Chipotle*

Product Description	Pallet Count	Pallet ti/hi
1/40# blocks	54	9 x 6
2/5# prints	180	20 x 9
12/8 oz RWT or EWT chunks	240	20 x 12
12/8 oz slices	120	15 x 8
12/5 oz sticks	180	15 x 12

Please inquire for additional sizes.



MADE WITH
ACTIVE
YOGURT CULTURES

5 MINUTE SERVING SUGGESTIONS

- Substitute Jack or Havarti with a slice of Cultured Way Yogurt Cheese on your favorite sandwich for a healthier option or on a burger
- With the convenient and kid-friendly stick format, great as a lactose-free after school snack or in a school lunch
- Shred on top of your favorite bowl of vegetarian chili to make a delicious vegetarian meal
- High meltability and versatility makes this cheese a wonderful option on your nachos or pizza
- Pair with light beers and fruity wines
- Excellent on a cheese plate as a mild (Tomato and Basil flavor) or spicy (Jalapeno flavor) cheese, served with crackers and dried fruits

For further information and more recipes, please visit www.yogurtcheese.com and www.widcheese.com.

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import • distributors

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MEXICAN WRAP with JALAPEÑO YOGURT CHEESE

- 1 Tbsp. of olive oil
 - 1 lb. lean ground beef or turkey
 - 1/2 cup chopped onion
 - 3/4 cup chunky picante sauce or salsa
 - 3 garlic cloves, chopped
 - 1 Tbsp. Ground cumin
 - 1 Tbsp. Chili powder
 - Fresh jalapeño peppers sliced and seeded
 - Jalapeno Yogurt Cheese—about 1 cup shredded
 - 4-5 Flour Tortilla Wraps
1. Heat the olive oil in a large frying pan over medium high heat.
 2. Add ground beef (or turkey), garlic, onions, peppers, and spices. Cook until the beef begins to brown.
 3. Add 2/3 cups cheese, cooking until it melts.
 4. Lower heat. Add in picante sauce.
 5. Place into tortilla wraps, roll, and top with remaining shredded cheese.
 6. Bake in a 350 degree oven until cheese is bubbling and serve with a side salad.