



Are you really saving money by buying loaf cheeses?

LABOR & FOOD COST

It's hard to find good help! With minimum wages continuing to rise and the labor pool shrinking, you can rely on VANTAGGIO shreds and blends to help you manage your food cost.

Example:

- A typical employee can shred 2 cases of cheese in 1 hour.
- \$7.50/hr times 100lbs. of cheese will add 7.5 cents per pound.
- Shredded cheeses will cost you approx. \$.15 per pound over loaf.

The 7.5 cent savings has to pay for:

- Equipment maintenance
- Employee liability insurance
- Waste
- Consistent sizing of shred



SHREDDED SAVINGS, SAVINGS, SAVINGS

- Reduce labor
- Manage yields
- Eliminate waste
- Reduce cleaning time
- Reduce maintenance costs

BLENDED FOR CONSISTENCY, CONSISTENCY, CONSISTENCY


You can depend on VANTAGGIO and  to taste and perform the same week after week.

Vantaggio shreds can save you money!



1777 N California Blvd Suite 305 Walnut Creek, CA 94596
(800) 813-2974
www.bellissimofoods.com



VANTAGGIO® cheeses are made by licensed cheesemakers. Using the finest milk and the traditions of Old World cheese making, VANTAGGIO Mozzarella, Provolone, Romano, Parmesan and other Italian cheeses are designed to exceed your expectations for quality, consistency and value. Our  brand brings you the finest American style cheeses like Cheddar, Jack and Muenster.

BLENDS

Today's consumer wants a variety of premium flavors. Our cheese blends make your pizza more upscale and consistently taste better. Flavor intensity is one of the keys to satisfying customers. VANTAGGIO blends offer premium cheeses perfectly blended to offer consistent flavor and cost management. We offer **dozens** of blends:

- 50-50 Mozzarella-Provolone**
- 80-10-10 Mozz-Cheddar-Muenster**
- Feather Cheddar**
- Shredded whole-milk Mozz**
- Shredded part-skim Mozz**
- Shredded Jack**

Available in Fancy, Feathered, Diced, Regular, and **dozens** of custom blends.


FOOD SAFETY

VANTAGGIO shredded and blended cheeses offer you the highest degree of food safety. As food safety becomes a larger issue with today's consumer, you can rest easy knowing that your cheese is being produced in a HACCP approved facility. You can serve your customers safely today and tomorrow.

SHELF LIFE

All of our cheeses are packed to ensure a 40 day shelf life.

INSURANCE LIABILITY

Shredding cheese in-house is an insurance liability. Switching to VANTAGGIO and  shredded and blended cheeses, can save you money on your liability insurance. Don't waste your money and don't put your employees at risk.

PRODUCT SPECIFICATIONS

Our ultra modern facility precision cuts to exacting specifications. We offer a size and style for each individual food application from the most creative entrée salad to authentic Italian quality pizza.

SHRED TYPE	WIDTH	DEPTH	LENGTH
Fancy	1/16"	1/16"	3/4" to 1/2"
Feather (oval)	1/8"	1/8"	3/4" to 1 1/2"
Dice	1/8"	1/8"	1/8"
Regular	1/8"	1/8"	3/4" to 1/2"



1777 N California Blvd Suite 305 Walnut Creek, CA 94596
(800) 813-2974
www.bellissimofoods.com