



cheese

genuine by nature™





cheese



BROUGHT TO YOU BY THE DAIRY FARMER-OWNERS OF AMPI

Produced in the heart of cheese country, our award-winning cheese is internationally recognized. Learn about the American-style cheese we make at six dairy farmer-owned plants in Wisconsin, Minnesota and Iowa. At our Hoven, S.D., facility, veteran cheesemakers produce Hard Italian cheeses. Our offerings include a variety of flavors and cuts for foodservice and retail customers.



PROCESSED

Foodservice and deli customers choose from our extensive line of Processed American cheese.

Slice counts: 72, 120, 160, 184, 200

Configuration: Loaf, Ribbon, Vertical, Pullman

Varieties: American, American/Swiss, American Cheese Product, Pepper Jack (loaf only)



FOODSERVICE SHREDS

Shredded cheese is packaged to meet the demands of today's foodservice users.

Styles: Feather, Fancy, Fine Fancy

Weight: 5 lb

Varieties: Cheddar (Mild and Sharp), Colby Jack, Monterey Jack, Mozzarella and other blended shreds



PRINTS/CRYOVAC

Foodservice and deli customers prefer exact-weight prints in specific sizes and flavors.

Weights: 5 lb, 10 lb

Varieties: Cheddar (Mild, Medium, Sharp, Extra sharp), Colby, Colby Jack, Monterey Jack, Pepper Jack



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