

SINCE



1940

FROMAGERIE
ST-GUILLAUME

As *fresh* as it gets!



St-GUILLAUME

SINCE



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St-Guillaume cheese, as *fresh* as it gets!

From an 80-year-old tradition, Fromagerie St-Guillaume's experienced cheese experts now process more than 40 million liters of Canadian milk per year in the form of fresh cheddar cheese curds (Le P'tit Frais), mild, medium (6 months), strong (1 year) and extra-strong (2 years) Cheddar, Baya Halloumi (grilling cheese), Parmesan, Brick, Monterey Jack, Swiss, Emmental, Pizza Mozzarella and Tortillon. Located in Saint-Guillaume, near Drummondville city in the province of Quebec, Canada, Fromagerie St-Guillaume is also a proud manufacturer of a wide variety of **lactose-free** cheeses.

Outstanding distribution

In Quebec, the unbeatable freshness of our cheese curds and daily fresh cheddar has been building the reputation of our cheese factory since 1940. This is made possible in particular thanks to our exceptional exclusive network of 35 distributors who crisscross our roads every early morning hours to deliver cheeses made overnight, freshly taken out of the basin.

Partner in your efficiency

Particularly in this time of labor shortage where all your efforts and costs are numbered, don't you have anything better to do than cut cheeses? Recognized for our great adaptability to the needs of hotels, restaurants and institutions (HRI) and the retail food services, our cheeses are offered under private or St-Guillaume brands, in blocks, wheels, wedges, cubes, slices or grated and in formats varying from 75 g to 18 kg. In addition, our restaurant poutine cheese curds are offered in different curd sizes (small, medium and regular) as well as in portion pouches varying from 40g to 120g for optimal efficiency.

In addition to meeting the Canadian Food Inspection Agency federal requirements, we comply with standards recognized by the GFSI (Global Food Safety Initiative) with our Level 2 SQF certification. We are also Kosher certified for some of our cheeses.

Contact us today!



Fromagerie St-Guillaume

83, rang de l'Eglise
St-Guillaume, QC J0C 1L0

1-888-868-2022

stguillaume.com



Do you know all the delicious products from Fromagerie St-Guillaume? I love them! I am a loyal customer of yours and I would be delighted if you could add the following products to your displays, because I did not find them during my last visit.

☐ **Le P'tit Frais Cheddar Curds**
☐ Regular (white) ☐ BBQ (yellow)

☐ **Unsalted Cheddar (*fesse*)**
☐ White ☐ Block

☐ **Mild Cheddar – Daily Fresh**
☐ White ☐ Block
☐ Marbled
☐ Yellow

☐ **Mild Cheddar – Cold**
☐ White ☐ Block
☐ Marbled ☐ Wedge
☐ Yellow ☐ Grated

☐ **Medium Cheddar**
☐ White ☐ Block
☐ Yellow ☐ Grated

☐ **Aged Cheddar** 
☐ White, 1 year ☐ Block
☐ White, 2 years ☐ Grated
 ☐ Slices

☐ **Baya Halloumi, grilling cheese**

☐ **Tex Mex Blend, grated**

☐ **St-Guillaume Fondue Mix** 

☐ **Emmental** 
☐ Block ☐ Slices ☐ Grated

☐ **Swiss** 
☐ Block ☐ Slices ☐ Grated

☐ **Monterey Jack** 
☐ Block ☐ Slices ☐ Grated

☐ **Le Gratiné St-Guillaume**
 (pizza mozzarella)
☐ Block ☐ Slices ☐ Grated

☐ **La Brique** 
 (pizza mozzarella)
☐ Block

☐ **Parmesan** 
☐ Block ☐ Flakes ☐ Grated

☐ **Tortillon St-Guillaume**
☐ Regular ☐ Bag (pouches)
☐ BBQ ☐ Pot

☐ **St-Guillaume Poutine Sauce**

☐ **Salamico Minis Sausages**

☐ **La Bourgeoise Parmesan Fondue**

 **LACTOSE FREE CHEESES**



Name: _____

Tel.: _____

Email: _____

Memo : _____

Thank you!

St-GUILLAUME

SINCE



1940



LE P'TIT FRAIS

DAILY FRESH CHEDDAR CURDS

INTENSITY: MILD

AROMA: FRESH MILK, BUTTER, HAZELNUT

This firm **daily fresh** cheese is made with pasteurized milk. The cheese curds have a moist, supple and elastic texture. This cheddar fresh out of the basin reveals a mild fresh milk scent. In the mouth, we also find this lactic freshness, slightly salty, where a mild acidity and slight notes of butter and hazelnut are also perceptible.

The *skouik skouik* you love!

Less acidic and less salty than the other fresh cheeses found on the market, Le P'tit Frais Cheddar curds has built St-Guillaume's reputation since 1940. The difference resides in the fact that it is a real Cheddar. Cheddarization brings an incomparable balance to its taste and elasticity. It also helps to maintain its whiteness longer and its precious texture that sings *skouik skouik* on your teeth. Even when topped with a hot poutine sauce, Le P'tit Frais Cheddar curds keep their shape for our greatest pleasure!

Classique or BBQ?

Created with yellow cheddar curds and seasoned with our unique spice blend with a slightly spicy smoky flavor, Le P'tit Frais BBQ amazes at every bite!

SIZES	UN./CS	CODE	UPC
Cheddar curds, bag	200 g	12	10629 0 64786 10629 5
BBQ Cheddar curds, bag	200 g	12	10632 0 64786 10632 5
Cheddar curds, bag	500 g	8	10612 0 64786 10612 7
Cheddar curds, (regular curds), bag *	1 kg	10	10609 0 64786 00155 2
Cheddar curds, (regular curds), bag *	2 kg	6	10604 0 64786 00175 0
Cheddar curds, (medium curds), bag *	2 kg	6	10586 0 64786 10586 1

* Other institutional sizes (HRI) are also available and offered in different poutine curd sizes (small, medium and regular) as well as in portion pouches ranging from 40g to 120g for restaurants.

AWARDS AND RECOGNITION

2018 Selection Caseus 2018 finalist,
Cheese curds and daily fresh cheese class.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Blond or
red (BBQ curds)

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POUTINE SAUCE

OTHER PRODUCTS

INTENSITY: MEDIUM

St-Guillaume's poutine sauce was developed to perfectly accompany our Le P'tit Frais Cheddar curds. Ready to heat, it comes in a resealable plastic container. Just remove the film, heat in the microwave for 2 minutes and serve. In-store, poutine sauces are displayed with daily fresh Le P'tit Frais Cheddar curds tables and near cash registers.

Reduced sodium content

During a bench test conducted in October 2018 by nutritionist Isabelle Huot, our poutine sauce ranked among the top three best choices: « [...] it ranks among the least salty options. Its ingredients list is among the shortest and the absence of gum and artificial coloring gives it more points. »¹

All the more reason to choose it!

¹ Isabelle Huot, Journal de Montréal, « La sauce pour poutine au banc d'essai », <<https://www.journaldemontreal.com/2018/10/21/la-sauce-pour-poutine-au-banc-dessai>>, October 21st, 2018.

SIZE		UN./CS	CODE	UPC
Poutine sauce	300ml	24	2601	0 64786 02601 2

REDUCED SODIUM!

AMONG THE BEST CHOICES,
ACCORDING TO ISABELLE HUOT¹



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SINCE



MINIS SAUSAGES

OTHER PRODUCTS

INTENSITY: MEDIUM

Salamico Mini Sausages contain nothing less than Fromagerie St-Guillaume's incomparable Le P'tit Frais Cheddar curds! These pork and cheese curd sausages are dried naturally and stored at room temperature. They must be refrigerated only after opening. They are delivered in packs of 12 units in a cardboard display stand ideal for sale directly on the counter of the cash register.

Minis who think big!

Popular as a quick snack, in happy hours or during a sporting evening pair with a good beer, these dry sausages also add a great twist to poutine, pizzas or risottos. The possibilities are boundless!

SIZES	UN./CS	CODE	UPC
Minis sausages	2 x 30 g	12 2701	0 64786 02701 9



PAIRINGS



WINE & CHEESE:
service of your choice



BEERS:
Red, black
Porter-type

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TORTILLON

BAGS (POUCHES)

INTENSITY: MILD / MEDIUM (BBQ)

AROMA: SALTED FRESH MILK / BBQ

St-Guillaume Tortillon cheese is an unripened and brined firm stringy cheese made from pasteurized milk. It is offered plain or seasoned BBQ.

For salted cheese lovers!

At lunch time, at the end of the day or during the evening, Tortillon sticks replace chips and pretzels while being delicious and healthier. They pair particularly well with a beer or a sandwich. They are also perfect to calm munchies while on the road!

Cooking with Tortillon

Get off the beaten track by incorporating Tortillon sticks into your dishes! For example, Geneviève Everell, aka Miss Sushi, the famous chef and owner of Sushis à la maison, loves to incorporate BBQ Tortillon into her tartars. «Putting Tortillon cheese in a tartare is a brilliant idea and a very unusual taste in the mouth. Love at first bite for a crazy tartare!», she declares.

SIZES		UN./CS	CODE	UPC
Tortillon, bag	50g	56	10700	0 64786 00275 7
BBQ Tortillon, bag	50g	56	10702	0 64786 00277 1
Tortillon, bag	150g	32	10701	0 64786 00276 4
BBQ Tortillon, bag	150g	32	10707	0 64786 00707 3



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
White bitter
BBQ: Black, Porter

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TORTILLON

POT

INTENSITY: MILD

AROMA: SALTED FRESH MILK

St-Guillaume Tortillon cheese in a pot is an unripened and brined firm stringy cheese made from pasteurized milk. In addition to the bags, it is available in pots so you can always have on hand.

Perfect for snacks or sport nights, salted Tortillon sticks always disappear in the blink of an eye!

SIZE		UN./CS	CODE	upc
Tortillon, pot	180g	12	10706	0 64786 00272 6



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
White
bitter

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MILD CHEDDAR

BLOCKS

INTENSITY: MILD

AROMA: FRESH MILK, BUTTER, HAZELNUT

Mild Cheddar is a rindless firm cheese made from pasteurized milk. Its soft, smooth texture offers a butter aroma and a mild hazelnut flavor. When this cheddar is **daily fresh**, its texture sings *skouik skouik* on your teeth just like Le P'tit Frais Cheddar curds. May be refrigerated only 24 hours after it is made and can be kept refrigerated for up to 3 months after its packing date in its original packaging.

Essential!

Available in white, yellow or marbled, it appeals to everyone on a cheese platter and melts perfectly on the baked dishes. It can be enjoyed as a snack, in a salad or simply melted between two slices of bread. From lunch to dinner, our mild cheddar is a must!

SIZES		UN./CS	CODE	UCP
White Cheddar, block	200g	12	10020	0 64786 00341 9
White Cheddar, block	250g	12	10035	0 64786 00173 6
White Cheddar, block	275g	12	10560	0 64786 10560 1
Marbled Cheddar, block	275g	12	10562	0 64786 10562 5
Yellow Cheddar, block	275g	12	10561	0 64786 10561 8
White Cheddar, block	340g	12	10040	0 64786 00342 6
White Cheddar, block - cold	400g	12	10004	0 64786 00150 7
Marbled Cheddar, block - cold	400g	12	10006	0 64786 10006 4
White Cheddar, block	650g	6	10111	0 64786 10111 5
White Cheddar, block (variable weight) *	1,15kg	4	10106	0 64786 00230 6
Marbled Cheddar, block (variable weight) *	1,15kg	4	10108	0 64786 00230 6

* Other institutional sizes (HRI) also available. Cubes on demand only.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
amber

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MILD CHEDDAR

WEDGES

INTENSITY: MILD

AROME: FRESH MILK, BUTTER, HAZELNUT

Irresistibles Mild cheddar is a firm, rindless cheese made from pasteurized milk. Its supple and smooth texture offers a buttery aroma and has a mild nutty flavor. It can be kept refrigerated for up to 3 months after its packaging date and in its original packaging.

Mild cheddar is perfect for lunches, snacks and cheese platters, to the delight of young and old!

SIZES	UN./CS	CODE	SAP METRO
White Cheddar, 1/8 wheel (variable weight)	1,15kg	8	10540 36808201
Marbled Cheddar, 1/8 wheel (variable weight)	1,15kg	8	10542 36808202
Yellow Cheddar, 1/8 wheel (variable weight)	1,15kg	8	10541 36808203

PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
amber



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MILD CHEDDAR

IN WEDGES AND IN WHEELS

INTENSITY: MILD

AROME: FRESH MILK, BUTTER, HAZELNUT

Mild Cheddar is a rindless firm cheese made from pasteurized milk. Its soft, smooth texture offers a butter aroma and a mild hazelnut flavor. When this cheddar is **daily fresh**, its texture sings *skouik skouik* on your teeth just like Le P'tit Frais Cheddar curds. May be refrigerated only 24 hours after it is made and can be kept refrigerated for up to 3 months after its packing date in its original packaging.

For cheese lovers!

Our famous mild cheddar is also available in small and large wedges. Because we know it's hard to go without cheddar from lunch to snack and from a sandwich to a platter of fresh fruit, our big wedges should satisfy your hunger!

SIZES		UN./CS	CODE	UPC
Wedge Trio (variable weight)	1,15kg	8	10085	n/a
White Cheddar, 1/4 wheel (variable weight)	2,27kg	2	10510	n/a
Marbled Cheddar, 1/4 wheel (variable weight)	2,27kg	2	10511	n/a
Yellow Cheddar, 1/4 wheel (variable weight)	2,27kg	2	10512	n/a

* Other institutional sizes (HRI) also available.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
amber

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MILD CHEDDAR

SLICES

INTENSITY: MILD

AROMA: FRESH MILK, BUTTER, HAZELNUT

Available in white or marbled, our mild Cheddar is a rindless firm cheese made from pasteurized milk. Its soft, smooth texture has a buttery aroma and a mild nutty flavor.

Indispensable!

Since you have much better to do than cut cheese, our range of sliced cheddar allows you to be fast and efficient in preparing burgers, sandwiches, grilled cheese and even lasagna!

SIZES		UN./CS	CODE	UPC
White Mild Cheddar, slices	160g	10	20305	0 64786 20305 5
Marbled Mild Cheddar, slices	160g	10	20304	0 64786 20304 8



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
amber

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MILD CHEDDAR

SLICES

INTENSITY: MILD

AROMA: FRESH MILK, BUTTER, HAZELNUT

Available in white, yellow or marbled, our mild Cheddar is a rindless firm cheese made from pasteurized milk. Its soft, smooth texture has a butter aroma and a mild nutty flavor.

Indispensable!

Since you have much better to do than cut cheese, our range of sliced cheddar allows you to be fast and efficient in preparing burgers, sandwiches, grilled cheese and even lasagna!

SIZES		UN./CS	CODE	UPC
White Cheddar, slices	500g	4	20303	0 64786 00433 1
Yellow Cheddar, slices	500g	4	9511	0 64786 09511 7
Marbled Cheddar, slices	500g	4	9512	0 64786 09512 4



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
amber

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MILD CHEDDAR

CUBES

INTENSITY: MILD OR MEDIUM

AROMA: FRESH MILK, BUTTER, HAZELNUT

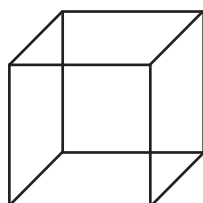
Its soft, smooth texture has a butter aroma with a mild and creamy hazelnut flavor.

Your efficiency partner!

Especially at a time of labor shortages where all your efforts and costs are numbered, don't you have anything better to do but cut cheese? Really appreciated by retail caterers and ready-to-eat outlets, mild Cheddar bags, cut into 19mm cubes, allow you to optimize your time and make your cheese trays, snacks and lunch boxes preparation easier.

SIZES	UN./CS	CODE	UPC
Mild White Cheddar, 19mm cubes	1 kg	3 10063	0 64786 10063 7
Mild Marbled Cheddar, 19mm cubes	1 kg	3 10064	0 64786 10064 4
Mild Yellow Cheddar, 19mm cubes	1 kg	3 10065	0 64786 10065 1

* Other institutional sizes (HRI) also available.



19mm



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Amber
Mild

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MEDIUM CHEDDAR

AGED CHEDDARS

INTENSITY: MEDIUM

AROMA: BUTTER, HAZELNUT

Medium Cheddar is a firm cheese made from unpasteurized milk (thermised). In the mouth, its melting and unctuous texture offers a butter taste with hazelnut notes as well as an appreciated mild acidity.

A classic for both young and old

Medium Cheddar is a great introduction to aged Cheddars as it allows a smooth transition between mild and old Cheddar cheeses. It can be sandwiched, lightly melted on grilled vegetables or served with pieces of crispy apples. A quality ally for a healthy snack.

SIZES	UN./CS	CODE	UPC
Medium Cheddar, block	200g 12	204022	0 64786 20402 1
Medium Cheddar, block (variable weight) *	2,27kg 2	20402	0 64786 02040 2

* Other institutional sizes (HRI) also available. Cubes only on demand.



PAIRINGS



WINE & CHEESE:
2nd service



BEERS:
Amber, brown
caramel, fruity

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LACTOSE
FREE

OLD CHEDDAR - 1 YEAR

AGED CHEDDARS

INTENSITY: STRONG

AROMA: BUTTER, HAZELNUT

Aged 12 months, this firm **lactose-free** cheese is made from unpasteurized milk (thermised). Its texture is crumbly and more brittle than a mild Cheddar. Its taste is bolder and has a pronounced butter and hazelnut flavor.

Strongly Appreciated Cheese

During a wine and cheese tasting, old Cheddar cheese is normally served in the 3rd course. It can also very well be used in a Caesar salad or as a snack with grapes. It enhances mac & cheeses magnificently. Whether you use it in raclette, fondue or shredded on pizza, its bold and surprising taste will make you ask for more!

SIZES	UN./CS	CODE	UPC
Old Cheddar, block	200g 12	205212	0 64786 20521 9
Old Cheddar, block	400g 12	20511	0 64786 00205 4
Old Cheddar, block	640g 9	20512	0 64786 20512 7
Old Cheddar, block (variable weight) *	900g 9	20520	0 64786 00229 0
Old Cheddar, block (variable weight) *	2,27kg 2	20521	0 64786 00210 8
Old Cheddar, sliced	160g 10	20341	0 64786 20341 3
Old Cheddar, grated	175g 12	20320	0 64786 20320 8

* Other institutional sizes (HRI) also available. Cubes only on demand.



PARINGS



WINE & CHEESE:
3rd service



BEERS:
Amber, brown
caramel, fruity

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**LACTOSE
FREE**

EXTRA-OLD CHEDDAR - 2 YEARS

AGED CHEDDARS

INTENSITY: STRONG

AROMA: BUTTER, HAZELNUT

Aged 24 months, this firm **lactose-free** cheese is made from unpasteurized milk (thermised). The texture and taste of extra-old Cheddar resembles old Cheddar, but its flavor is slightly bolder.

Extra-strong cheddar, extra taste!

Use it in omelettes, raclettes or in your soups. Great when served at the end of a meal. This cheese enjoys the company of a port or an aromatic red wine.

SIZES	UN./CS	CODE	UPC
Extra-old Cheddar, block	200g	12	206022 0 64786 20602 5
Extra-old Cheddar, block	400g	12	20601 0 64786 00206 1
Extra-old Cheddar, block	580g	9	20606 0 64786 20606 3
Extra-old Cheddar, block (variable weight) *	2,27kg	2	220602 0 64786 00236 8

* Other institutional sizes (HRI) also available. Cubes only on demand.



PAIRINGS



WINE & CHEESE:
3rd service



BEERS:
Amber, brown
caramel, fruity

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TEX MEX BLEND

BLEND OF GRATED CHEESES

INTENSITY: MILD

AROMA: MILK, BUTTER, HAZELNUT

The Tex Mex Blend is a combination of shredded yellow and white Cheddar cheeses made from pasteurized milk.

This grated mixture is wonderful on nachos, tacos and other Mexican meals. It also gives a new life to lasagnas and pizzas. It can also be mixed in minced meat to enhance the taste of burgers.

Kids especially love its white and yellow colors!

SIZES		UN./CS	CODE	UPC
Tex Mex Blend, grated	190g	12	9542	0 64786 09542 1
Tex Mex Blend, grated	500g	12	20225	0 64786 20225 6



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Amber
spicy

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LACTOSE
FREE

3 CHEESE FONDUE MIX

GRATED CHEESE BLENDS

INTENSITY: MEDIUM

AROMA: BUTTER, HAZELNUT, ROOT VEGETABLES

Our fondue mix is a perfect Swiss, Emmental and Old Cheddar blend, three firm **lactose-free** cheeses. This blend of grated cheeses offers a unique flavor to your fondues. The simple recipe on the back of the package allows you to quickly prepare a deliciously amazing fondue!

Much more than a fondue mix!

This trio of grated cheeses also works wonders on your pizzas, gratins Dauphinois, au gratin onion soup or any other gratin. It's up to you to explore!

SIZES	UN./CS	CODE	UPC
Fondue mix, grated	300 g	10	20240 0 64786 20240 9



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WINE & CHEESE:
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BEERS:
Amber
Pale Ale Type

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BAYA HALLOUMI

GRILLING CHEESE

INTENSITY: MILD

AROMA: COCONUT, ANISE

This firm, unripened cheese is made from pasteurized milk. It is a Halloumi-type cheese that truly stands out from other similar cheeses for its distinctive slightly salty and spicy taste which comes from Middle East spices. They give it subtle aromas of star anise, cumin and coconut.

Light up the BBQ!

As it maintains its shape when heated, this cheese is perfect when grilled in the pan or in raclette, or skewered on the BBQ. Once grilled, it can be enjoyed as is, served with an auberine dip or your other favorite vegetables, or served as a salad garnish. Also try it on a refreshing aperitif skewer by combining it with watermelon and zaatar.

A must!

Add Baya, cut into small unroasted cubes, as a garnish for a hot soup. Its light coconut taste will delight your taste buds in coconut milk squash soup and Asian soups, for instance.

SIZES		UN./CS	CODE	UPC
Baya Halloumi, bloc (variable weight)	200g	8	10720	0 64786 00720 2
Baya Halloumi, block (variable weight)*	3,9kg	18	10721	n/d

* Other institutional sizes (HRI) also available.

AWARDS AND RECOGNITION

2018 Sélection Caseus cheese competition,
Grilling cheese class.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
White & bitter

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**LACTOSE
FREE**

LA BRIQUE

PIZZA MOZZARELLA

INTENSITY: MILD

AROMA: MILK, BUTTER

This semi-soft **lactose-free** cheese is made from pasteurized milk. Beneath the smooth and rindless surface is an elastic paste with a few small irregular holes. In the mouth, its creamy texture offers a mild milk and butter flavor, tastier than regular mozzarella.

Great stretching in gratin and won't burn!

This pizza mozzarella also resembles brick-type cheeses. It stretches wonderfully in gratin and won't burn when heated. It can be used many different ways as this cheese is optimal when cooked.

La Brique can be savored in many ways: on a platter presented in cubes or wedges, sliced in a sandwich or in a burger. Try it on a pizza or raclette, your taste buds will make you ask for more!



SIZES	UN./CS	CODE	UPC
La Brique, block	200g 12	10980	0 64786 00111 8
La Brique, block	730g 9	10993	0 64786 10993 7
La Brique, block (variable weight) *	900g 9	10990	0 64786 00134 7
La Brique, block (variable weight) *	2,27kg 2	11002	0 64786 00136 1
La Brique, block (variable weight) *	18kg 1	11001	—
La Brique, grated *	2kg 6	20421	0 64786 20421 2

* Other institutional sizes (HRI) also available.

PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild white

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SINCE



LE GRATINÉ

PIZZA MOZZARELLA

INTENSITY: MILD

AROMA: MILK, BUTTER

This semi-firm, fat-reduced cheese is made from pasteurized partly skimmed milk. This rindless pizza mozzarella cheese has an elastic texture and a delicate milk and butter taste, slightly acidulous.

Stretch the pleasure!

From lasagna to pizza, Le Gratiné is undeniably your best ally for all baked dishes. A few minutes under the grill are enough for it to brown slightly and melt. It's also the perfect cheese to create breaded mozzarella sticks, stuffed cheese pogos or any cheese hearted appetizer that stretches to perfection when served hot!

SIZES		UN./CS	CODE	UPC
Le Gratiné, block	200g	12	30458	0 64786 00442 3
Le Gratiné, block (variable weight) *	2,27kg	2	30500	0 64786 00255 9
Le Gratiné, sliced	160g	10	22435	0 64786 00505 5
Le Gratiné, sliced *	500g	4	22438	0 64786 00436 2
Le Gratiné, grated	190g	12	22430	0 64786 22430 2
Le Gratiné, grated - regular *	1kg	10	22452	0 64786 22452 4
Le Gratiné, grated - regular *	2kg	6	22453	0 64786 22453 1
Le Gratiné, grated - fine *	2kg	6	22451	0 64786 22451 7

* Other institutional sizes (HRI) also available. Cubes on demand only.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
blond

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SINCE



**LACTOSE
FREE**

MONTEREY JACK

IDEAL FOR GRATIN

INTENSITY: MILD

AROMA: BUTTER, HAZELNUT

This semi-soft **lactose-free** cheese is made from pasteurized milk. It has a supple texture and offers a mild flavor, slightly tart, with light butter and hazelnut aromas.

Raw seduction!

Relatively unknown in Quebec, Monterey Jack is nevertheless an important ally. It is extremely versatile and has the ability to make food more enticing. It works wonders in gratin dishes or grated on nachos, tacos and other Mexican dishes. Let a slice of Monterey Jack melt in your burgers and they become downright irresistible. Pure raw seduction!

SIZES		UN./CS	CODE	UPC
Monterey Jack, block	200g	12	115062	0 64786 15062 5
Monterey Jack, block	730g	9	11502	0 64786 11502 0
Monterey Jack, block (variable weight) *	900g	9	11501	0 64786 00156 9
Monterey Jack, block (variable weight) *	2,27kg	2	11503	0 64786 00157 6

* Other institutional sizes (HRI) also available. Cubes on demand only.



PAIRINGS



WINE & CHEESE:
1st service



BEERS:
Mild
blond

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SINCE



1940



**LACTOSE
FREE**

EMMENTAL

GRUYERE-TYPE CHEESES

INTENSITY: MEDIUM **AROMA:** COOKED MILK, ROOT VEGETABLES (RUTABAGA)

This firm, pressed and cooked **lactose-free** cheese is made from pasteurized milk. Its smooth and supple rindless surface presents round holes (eyes) spreaded throughout the paste. Emmental reveals a smell of cooked milk. In the mouth, this same lactic taste is however enhanced by subtle root vegetables (rutabaga) aromas and very light roasting (heated milk, grilled almond) pleasant notes.

Add personality to your dishes!

Just like St-Guillaume Swiss, the Emmental has remarkable melting properties. It dissolves easily in sauces and fondues. Its slightly sharper taste makes it an excellent recipe enhancer. It adds a lot of personality to a mac 'n' cheese, grilled paninis and burgers, just to name a few!

SIZES	UN./CS	CODE	UPC
Emmental, block	200g 12	113252	0 64786 13252 2
Emmental, block	660g 6	11324	0 64786 11324 8
Emmental, sliced	160g 10	11320	0 64786 00503 1
Emmental, sliced *	500g 4	11323	0 64786 00430 0
Emmental, grated	175g 12	11541	0 64786 11541 9

* Other institutional sizes (HRI) also available. Cubes only on demand.



PAIRINGS



WINE & CHEESE:
2nd service



BEERS:
Red, amber
Pale Ale type

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**LACTOSE
FREE**

SWISS

GRUYERE-TYPE CHEESES

INTENSITY: MILD

AROMA: COOKED MILK, SWEET ALMOND

This firm, pressed and cooked **lactose-free** cheese is made from pasteurized partially skimmed milk. Its rindless surface is smooth, supple presents round holes (eyes) spreaded throughout the paste. It reveals a smell of cooked milk. In the mouth, this same lactic taste of a beautiful intensity is noticeable, but also has a slightly sweet flavor and mild almond and hazelnut notes.

Ideal cheese for fondues and raclettes

Thanks to its remarkable melting properties, it is particularly convenient for fondues and raclettes. Whether you serve it in thin slices to make the best smoked meat and grilled cheese, or in small wedges to pair a fruity red wine, you will appreciate its exceptional taste.

SIZES	UN./CS	CODE	UPC
Swiss, block	200g	12	110062 0 64786 11062 9
Swiss, block	660g	9	11016 0 64786 11016 2
Swiss, block	750g	9	11530 0 64786 11530 3
Swiss, block (poids variable) *	900g	9	11015 0 64786 00148 4
Swiss, block (poids variable) *	3kg	2	11006 0 64786 00143 9
Swiss, block (poids variable) *	12kg	1	11200 0 64786 00124 8
Swiss, sliced	160g	10	11020 0 64786 00500 0
Swiss, sliced *	500g	4	11023 0 64786 00426 3
Swiss, grated	175g	12	11540 0 64786 11540 2
Swiss, grated	500g	12	11542 0 64786 11542 2
Swiss, grated *	1kg	10	11521 0 64786 11521 1
Swiss, grated *	2kg	6	11522 0 64786 11522 8
Swiss, 14mm cubes *	1kg	3	11333 0 64786 11333 0
Swiss, 19mm cubes *	1kg	3	11352 0 64786 11352 1

* Other institutional sizes(HRI) also available. Cubes on demand only.

AWARDS AND RECOGNITION

2017 Selection Caseus finalist, Ripened cheese with openings class.

2006 Royal Agricultural Winter Fair, 1st prize winner in Swiss cheese class, as well as honorable mention as Reserve Cheese Grand Champion - all classes.

2006 British Empire Cheese Show, 1st prize winner in Swiss cheese class.



PAIRINGS



WINE & CHEESE:
1st or 2nd service



BEERS:
Pale Ale-type
malted, caramel

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**LACTOSE
FREE**

PARMESAN

PERFECT ENHANCER

INTENSITY: MEDIUM

AROMA: BUTTER, COOKED MILK

This hard, pressed and cooked **lactose-free** cheese is made from partially skimmed pasteurized milk. This Quebec parmesan offers you all the flavors of an Italian Parmesan. A dominant cooked milk aroma can be smelled. In the mouth, its firm and friable texture will also reveal a pleasant salted butter taste, slightly fruity and tangy.

The perfect enhancer!

St-Guillaume Parmesan is the perfect addition to salads, pasta, cooked vegetables and soups. It also goes very well with nuts, fresh figs and pears. When heated, it is easily incorporated into sauces and risottos. It's the perfect cheese to create beautiful tiles and the best pestos!

SIZES	UN./CS	CODE	UPC
Parmesan, block	200 g 12	10811	0 64786 10811 4
Parmesan, flakes	150 g 12	10813	0 64786 10813 8
Parmesan, grated	175 g 12	10812	0 64786 10812 1

* Other institutional sizes (HRI) also available.



PAIRINGS



WINE & CHEESE:
2nd or 3rd service



BEERS:
Amber, brown
fruity

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st-GUILLAUME



**LACTOSE
FREE**

PARMESAN

PERFECT ENHANCER

INTENSITY: MEDIUM

AROMA: BUTTER, COOKED MILK

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SIZES		UN./CS	CODE	UPC
Parmesan, flakes	1 kg	10	10815	0 64786 10815 2
Parmesan, finely grated*	1 kg	10	10814	0 64786 10814 5

* On demand only. Other institutional sizes (HRI) also available.



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st-GUILLAUME

SINCE
1940



PARMESAN FONDUE

OFFER AN EXTRAORDINARY EXPERIENCE!

INTENSITY: MEDIUM

Breaded in crispy and delicious toasted wheat crumbs, these Parmesan fondues are available in packs of 4 or 12 units. There are multiple quick and easy ways to cook them: in the oven, in the air fryer, on the BBQ or in the fryer (oil). Whether you serve them with vegetables, on a salad, with condiments or on festive skewers, they are perfect for any occasion!

SIZES	UN./CS	CODE	UPC
Pack of 4 Parmesan fondues 180 g	6	ALB00048	7 76178 00048 6
Pack of 12 Parmesan fondues 540 g	6	ALB00540	7 76178 00540 5



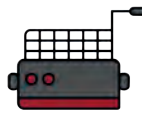
OVEN & SMALL OVEN
COOK 15-18 MINUTES
AT 175 °C (350 °F)



AIR FRYER
PREHEAT FOR 5 MINUTES
AT 175 °C (350 °F)
AND COOK 10 MINUTES



BARBECUE
PREHEAT THE BBQ
AT 175 °C (350 °F)
AND COOK 5 MINUTES
ON EACH SIDE
KEEP AN EYE ON ROASTING



FRYER (OIL)
FRY 5-6 MINUTES
AT 175 °C (350 °F).



PAIRINGS



WINE & CHEESE:
2nd ou 3rd service



BEERS:
Amber, brown
fruity

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