



Milled Cheese Curd

Bongards® Premium NATURAL CHEESE BLOCKS

Bongards® Cheese Blocks provide premium quality and exceptional performance.

- ★ Crafted using Bongards farmers' milk
- ★ Made with milled curd for improved performance and enhanced flavor
- ★ Consistent quality and taste, batch after batch
- ★ Easy-open cases for operational efficiency
- ★ Offered in five popular varieties

Easy-Open Cases



Convenient finger holes



Perforated edges



Easy case removal

Milled vs. Stirred: What's the Difference?

Milled curd knits and ages quickly and more completely, enhancing flavor and improving performance when shredding, slicing, or chunking the cheese blocks. This type of cheese making closely replicates the old school method and is used to make the majority of Bongards cheese blocks. Stirred curd is continually stirred throughout the production process, so the finished blocks knit and age slower.

PRODUCT CODE	PRODUCT DESCRIPTION	CURD TYPE	SHELF LIFE	PACK SIZE
50550	Yellow Cheddar Block	Milled	365 Days	40#
50551	White Cheddar Block	Milled	365 Days	40#
50554	Colby Block	Milled	120 Days	40#
50555	Monterey Jack Block	Stirred	120 Days	40#
50556	Marble (Colby Jack) Block	Milled	120 Days	40#



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For more information, visit
[Bongards.com](https://www.bongards.com)