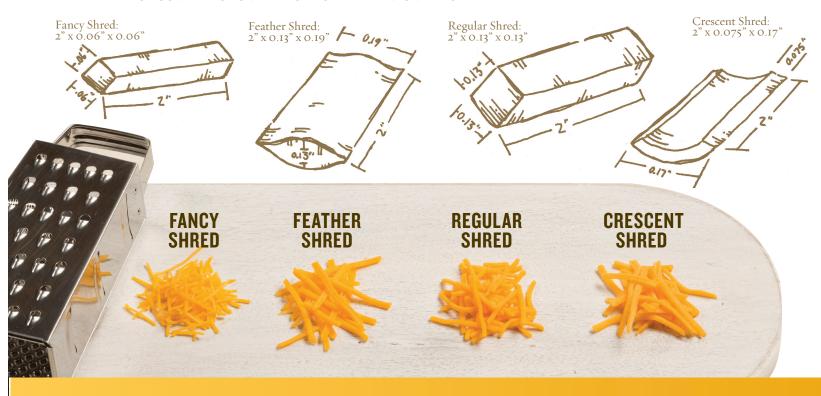


PREMIER MANUFACTURING:

## ANY WAY YOU DICE, SLICE, CUBE OR SHRED IT, PACIFIC CHEESE HAS IT ALL

Pacific Cheese offers exceptional variety when it comes to shredded cheese, both natural and processed. Shown below are four of our styles of shreds: Fancy, Feather, Regular, and Crescent. Each of these shred types are unique and can be used in numerous ways to complement and add to the flavor of your culinary creations. It is an essential part of our commitment to provide custom product management solutions to assure you receive the right product for your unique application and performance needs.

## POPULAR SHRED STYLES: COUNT ON PACIFIC CHEESE FOR A SHRED STYLE THAT MEETS YOUR NEEDS FOR APPLICATION AND PERFORMANCE



SHRED TYPE	FEATURES/BENEFITS	USAGE
FANCY	Finely shredded cheese. Melts exceptionally well. Great visual presentation on top of entrees.  Blends easily with other ingredients.	A favorite for Mexican dishes, like tacos, smothered burritos, and salads.  Melt on garlic bread, blend or bake in a dip (spinach, artichoke).
FEATHER	More cheese for full coverage. Melts well. Excellent for recipes that feature a lot of cheese. Adds beautiful ooey, gooey, melty goodness to any dish.	Perfect for pizza and lasagna and gourmet mac-n-cheese. Roll in puff dough and bake for cheesy bites.  Add to casseroles, soups (cheddar and broccoli), and baked potatoes.

As with shredded cheese, Pacific Cheese also offers great variety with our cubed and diced cheeses. Below are four examples of our cubed and diced cheese: 3/4 in Cube (19.1 mm Cube), 3/8 in Dice (9.5 mm Dice), 1/4 in Dice (6.4 mm Dice), and 1/8 in Dice (3.2 mm Dice). Cubed and diced cheese as an ingredient, offers distinct benefits that can be passed on to your customers. We also offer custom formulated processed cheese to meet special melt requirements that you may have.

## DICED AND CUBED CHEESE SIZE OFFERINGS FROM PACIFIC CHEESE



SHRED TYPE	FEATURES/BENEFITS	USAGE
DICED	Small, square cut cheese. Offers a more precise measurement compared to shredded cheese. Better portion and cost control. Superior cheese distrubution and ingredient blending capabilities.	Burrito filling, smoked sausage ingredient, quiches, baked in breads.
CUBED	Large, square cut cheese. Offers labor and waste cost savings for banquets, catering, and restaurants. Open bag and display cheese verses hand cutting large blocks of different cheeses.	Cheese platters, cheese skewer hors d'oeuvres, portioned snacks.