



# SPECIALTY CHEESE SHREDS

## Shreds with Style

We took our most awarded Wisconsin-made cheeses and shredded them for the finest palettes across the country. From nutty Alpine-Style Roth® Grand Cru® to popular Roth® Natural Smoked Gouda and unique blends, our collection of shreds are made with creative chefs and discerning fine diners in mind.



\* No significant difference has been shown between milk derived from rBST-supplemented and non-rBST-supplemented cows.

PRODUCT	PACK SIZE	ITEM CODE	CASE DIMENSIONS	TARE	CUBE	TI X HI	SHELF LIFE
Roth® Fontina/Mozzarella Shredded Cheese Blend	4/5 lb	1388	11.81" x 9.19" x 15.50"	0.92	0.97	17 x 4	120 days
Roth® Ultimate Firehouse Shredded Cheese Blend	2/5 lb	2435	14.38" x 9.25" x 7.63"	0.80	0.59	13 x 5	180 days
Roth® Ultimate Shredded Cheese Blend	6/2 lb	2422	15.25" x 11.50" x 7.13"	1.10	0.72	10 x 6	180 days
Roth® Grand Cru® Shredded Cheese	4/5 lb	2445	11.81" x 9.19" x 15.50"	0.92	0.97	17 x 4	180 days
Roth® Natural Smoked Gouda Shredded Cheese	4/5 lb	2447	11.81" x 9.19" x 15.50"	0.92	0.97	17 x 4	150 days

rBST-FREE\* • FRESH WISCONSIN MILK • VEGETARIAN FRIENDLY • GLUTEN-FREE



CONTACT YOUR EMMI ROTH FOODSERVICE SALES TEAM MEMBER FOR MORE INFORMATION

# NEW SHREDDING CAPABILITIES

## EMMI ROTH CONVERSION FACILITY STOUGHTON, WISCONSIN

### SHRED CUT TYPES:



### ADDITIONAL RETAIL PACKAGING OPTIONS:

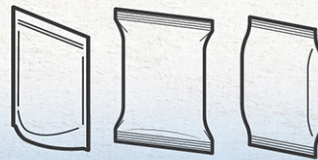
Resealable Zipper Closure, Tear Strip for  
Clean & Safe Opening, Peg Hole for Display,  
Full Color Printed Packaging

### PACKAGING TYPES:

Gusset: 6 oz to 32 oz

Pouch/Pillow:

6 oz, 8 oz, 12 oz, 16 oz, 2 lb & 5 lb



LOOKING  
FOR A SPECIFIC  
FLAVOR PROFILE?

Work with Emmi Roth's  
Corporate Chef to create  
your own custom  
shred blend!



The facility is all-electric, with no natural gas or propane service, which will help us meet our netZero by 2050 goals and reduce the use of fossil fuels.

Our new Headquarters & Conversion Facility is the single largest sustainability project in Emmi Roth history, allowing for a substantial reduction in the amount of fuel and emissions spent transporting cheeses.

### FROM A SUSTAINABILITY STANDPOINT, THE NEW FACILITY MEANS:

- ↓ 49% reduction in transportation lanes, with 16 fewer lanes
- ↓ 26% reduction in trips per year or 1,407 fewer trips
- ↓ 44% reduction in kilometers/fuel/CO<sub>2</sub> with 313,000 fewer kilometers, 113,075 fewer liters of fuel, and 402 fewer tons of CO<sub>2</sub> emissions



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