



CO-PACKING PROGRAM

At Weyauwega Cheese LLC, we specialize in providing all-natural specialty, block, snack, shredded and sliced cheese products for co-packaging programs. Our family has been making cheese for more than 100 years and we're delighted to offer you the opportunity to sell our products to help your company. We specialize in Real Wisconsin Cheese.

TYPES OF PRODUCTS AVAILABLE FOR CO-PACKING

Choose from a variety of all-natural cheese, including but not limited to:

- Parmesan
- Asiago
- Romano
- Feta
- String
- Cheese Curds
- Cheddar
- Colby
- Brick
- Diamond Marble
- Regular Swiss
- Baby Swiss

There's a reason our cheeses are award-winning favorites. It's because we pay attention to every detail, from our facility, to our recipes, to our packaging — and anything you could imagine in between. Quality is a hallmark of our cheese-making operation.

OUR FACILITY

- Multiple production lines with future plans for expansion
- Automated filing, capping, labeling, date coding and case sealing
- Universal container type and sizes
- Portion packaging capabilities
- 20,000 sq. ft. office, production and warehouse space

In addition to crafting delicious cheese products for our customers, Weyauwega Cheese also ensures that each product is quality packed. Top ingredients, produced in a high-level facility provide you with outstanding products for your customers. We have strict standards that are adhered to for every product we make. When you're co-packaging with us, our goal is to make sure the products, and the packaging, wow your customers.

QUALITY ASSURANCE

- Our staff of QA/QC technicians ensure the highest quality of each product we pack
- We perform extensive product sampling, testing and documentation
- Our comprehensive quality program includes sanitation, GMPs, SOPs, HACCP, allergen program and label review
- Products are inspected by the Wisconsin Department Of Agriculture, FDA, USDA and independent agencies — as well as leading industry retailers

Our tenure in the cheese industry makes Weyauwega Cheese a valuable resource for your co-packaging needs.

WHAT WEYAUWEGA CHEESE CAN PROVIDE FOR YOU ...

- Research and development professionals and chemists with experience in Good Manufacturing Practices, HACCP and third party audits
- Flexible production and run capabilities to accommodate the needs of both small and specialty stores, as well as large volume customers
- Small batch production capabilities to ensure the highest level of consistent quality, as well as high volume equipment to keep costs down and guarantee on-time delivery
- Product Sourcing — labels, lids, containers, boxes and ingredients
- Large volume shred capabilities, with a variety of sizes from 2-oz. through 5#
- Exact weight wedges
- Random weight cuts
- Vacuum sealed or gas flushed packing options