



# wholesale guide



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# ABOUT

## A Little Bit About the Creamery

We got our start way back in 2001 when we started making old-school Real Cream Cheese. A departure from mass-market varieties, its light texture and fresh, tangy flavor confused some people at first, but it soon caught on in a big way. It was even hailed by *Cook's Illustrated* as the "cream of the cream cheese crop."

Since then, Zingerman's Creamery has earned national attention—and numerous awards from the American Cheese Society—for our handcrafted cow and goat milk cheeses and traditional gelato. We make all of our products in small batches with the highest quality milk from dedicated, small-scale regional farmers who share our passion for quality and tradition.

We preserve the incredible tastes of fresh milk and cream through the use of century-old tools and techniques. All of our cheeses are low-heat pasteurized to maintain the original flavor of the milk, we use uncommonly long sets to draw out a full, complex flavor and our cheeses are hand-ladled to preserve the delicate characteristics of the curd.



# PRE-PACKED SPREADS *These fresh cheeses are also available in 5 and 10 pound sizes!*



**Cream Cheese**

## Cream Cheese

Hailed as the “cream of the cream cheese crop” by Cook’s Illustrated and the cheese “that stands alone” by the New York Times, our Cream Cheese owes its singular greatness to the past. We base it on a recipe from a 1930s Detroit dairy circular—the old world technique makes the most of the local milk we use for a slighty grassy tartness and smooth, soft texture. It may be the most flavorful cream cheese you’ll ever spread on a bagel!

Shelf life 3 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Garlic and Herb Cream Cheese**

## Garlic and Herb Cream Cheese

We added fresh garlic, chives, dill, oregano, rosemary and thyme to our classic cream cheese, creating a delightful sandwiches spread and exceptional veggie dip. Throw it into cream-based dishes to add all the herbs and lots of flavor at once.

Shelf life 4 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Pepper Bacon Scallion Cream Cheese**

## Pepper Bacon Scallion Cream Cheese

Love lox? Get your fix with our Smoked Salmon Cream Cheese. We blend our handmade cream cheese with finely chopped smoked salmon for a delicious take on this perfect pairing. Makes an easy breakfast with the wonderful bagels from Zingerman’s Bakehouse.

Shelf life 4 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet



**Smoked Salmon Cream Cheese**

## Smoked Salmon Cream Cheese

Hailed as the “cream of the cream cheese crop” by Cook’s Illustrated and the cheese “that stands alone” by the New York Times, our Cream Cheese owes its singular greatness to the past. We base it on a recipe from a 1930s Detroit dairy circular—the old world technique makes the most of the local milk we use for a slighty grassy tartness and smooth, soft texture. It may be the most flavorful cream cheese you’ll ever spread on a bagel!

Shelf life 3 weeks | 6 oz - Pasteurized Cow’s Milk | Animal Rennet

## PRE-PACKED SPREADS *These fresh cheeses are also available in 5 and 10 pound sizes!*



**Fresh Goat Cheese**

### Goat Cream Cheese

From farm to container in less than 24 hours, our Fresh Goat Cheese has a crisp, clean flavor and a sumptuously creamy texture. Using long set and drain times allows bright, citrusy notes to develop while maintaining a velvety finish. Adds a great twist to recipes calling for ricotta, cream cheese, or even yogurt. Perfect with fresh fruit or roasted red peppers and a glass of Vouvray.

Shelf life 7 weeks | 6 oz - Pasteurized Goat's Milk | Animal Rennet



**Liptauer Cheese**

### Liptauer Cheese

We discovered this traditional spreadable cheese found in taverns throughout Hungary in the early days of the Creamery. Its umami-packed favor comes from blending our fresh cream cheese with truly exceptional sweet and hot heirloom paprika from the Hodi family in Hungary. We then hand blend in garlic, sea salt, capers, toasted caraway, and a touch of anchovy paste. The result is a beautiful melding of flavors with a kick of hot paprika spice. Fantastic with a slice of rye or pumpernickel and a robust ale.

Shelf life 14 weeks | 6 oz - Pasteurized Cow's Milk | Animal Rennet (contains anchovies)



**Bacon Pimento Cheese**

### Bacon Pimento Cheese

Our classic southern pimento cheese has been a hit in southeast Michigan for over 15 years. And now we've added Zingerman's favorite bacon! Nueske's Applewood Smoked Bacon is folded into the delicious mix, adding smokey meatiness to the already addictive cheesy, spicy blend that's earning rave reviews. In the Cream Top Shop at Zingerman's Creamery, we love to put Bacon Pimento Cheese on bread and grill it up!

Shelf life 18 weeks | 6 oz - Pasteurized Cow's Milk | Animal Rennet



**Pimento Cheese**

### Pimento Cheese

Our version of this traditional Southern cheese spread features coarsely grated Cabot Cooperative 1 year aged cheddar, slow-roasted red peppers, Tellicherry black pepper, mayonnaise, and just enough cayenne to give it some heat. A fan favorite here in Ann Arbor, our Pimento Cheese is great on a pretzel or cracker—and even makes a game-changing addition to your macaroni and cheese recipe. For a quick appetizer, serve it with celery sticks—the crispness provides excellent contrast to the robust, richness of the cheese.

Shelf life 18 weeks | 8 oz - Pasteurized Cow's Milk | Animal Rennet

# FRESH GOAT'S MILK CHEESE



**City Goat**

## City Goat Cheese

We make this soft and creamy fresh goat cheese round from milk we source from small Michigan goat farmers. Low-temperature pasteurization ensures the preservation of as much flavor in the milk as possible, which we maximize by letting the curd set overnight. Each batch is hand-ladled, creating an evolving texture—from light and airy when very fresh to firm and perfectly crumbly the longer it ages. We love the City Goat's bright, clean, and slightly citrusy notes.

Shelf life 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**Goat Feta**

## Goat Feta

This hand-ladled feta is the perfect balance between creamy and crumbly, and has a salty kick with a tangy finish. Aged for a minimum of 3 weeks, the final product is immersed in brine in 8oz retail jars or 5lb bulk tubs.

Shelf life 16 weeks | 8 oz | 5# Pasteurized Goat's Milk | Vegetable Rennet

# FRESH GOAT'S MILK CHEESE



**Ethiopian Berbere**

## **Spiced City Goat Cheese - Ethiopian Berbere**

If you haven't had Berbere spice before, think of an aromatic paprika and you're on the right track. This Ethiopian blend combines three types of chile peppers with ginger, black and green cardamom, and more to create an altogether unique taste experience.

Shelf life - 4 weeks | 4 oz | Pasteurized Goat's Milk | Animal Rennet



**Cervelle de Canut**

## **Cervelle de Canut** *2022 American Cheese Society Winner*

French-inspired fresh goat cheese spread with shallots, chives, pepper and vinegar. Pairs perfectly with a dry red wine.

Shelf life 6 weeks | 8 oz | Pasteurized Goat's Milk | Animal Rennet

# SOFT-RIPENED GOAT'S MILK CHEESES



Goat Mini Brie

## Goat Mini Brie

This cheese was made to be aged! The inspiration for this cheese comes from the success of our "Classic Mini Brie", though it is more of a tribute to the traditional French raw milk Camembert. Some of the cultures found in the original raw milk cheeses from Normandy, France, are used in this cheese. After 3 weeks of aging, the flavor profile of this Goat Brie picks up more notes of mushroom, with subtle hints of oyster.

Shelf life 12 weeks | 4 oz - Pasteurized Goat's Milk | Animal Rennet



Detroit Street Brick

## Detroit Street Brick *2006, 2007, 2012 American Cheese Society Winner*

Named for the famed historic brick street in front of Zingerman's Delicatessen in downtown Ann Arbor, this luscious goat cheese is encased in a soft, velvet coating of penicillium mold and aged for two to five weeks. The Detroit Street Brick begins as an extraordinarily dense cheese with a bright lemony tang, developing a savory and spicy quality over time. Studded with fresh-cracked green peppercorns and flecks of pepper, this earthy cheese is hands down our most popular for our restaurant and catering clients.

Shelf life - 10 weeks | 1.25 lb - Pasteurized Goat's Milk | Animal Rennet



Lincoln Log

## Lincoln Log

This dense, soft-ripened goat cheese is the Creamery's take on the classic French Bûcheron. Where we have the clear advantage on the original, though, is in age. While most French imports are typically past their prime by the time they reach the US, we're able to get this cheese to you at its peak, just after its developed a rind. When young, the log is creamy, mild, and delicate with a hint of citrus and a touch of mushroom flavor. As it ages, the paste firms to a fudge-like texture with deeper flavor. Four inches in diameter and covered in a thin, bloomy white rind, the Lincoln Log is one of our most pairable cheeses.

Shelf life - 10 weeks | 1.75 lb - Pasteurized Goat's Milk | Animal Rennet

# FRESH COW'S MILK CHEESES



**Burrata**



## Burrata

Our burrata is made in the style of Italy's Lazio region. We fill a mozzarella balloon with heavy whipping cream and chunks of mozzarella curd for an absolutely decadent cheese. Serve it on a salad with seasonal berries during the spring and summer.

Shelf life 10 days | 12 oz - Pasteurized Cow's Milk | Vegetable Rennet



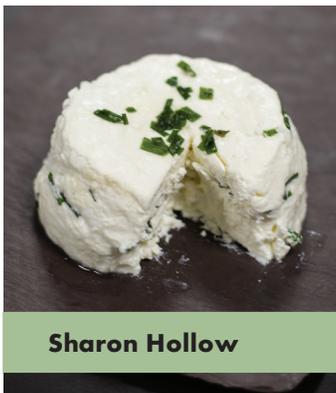
**Mozzarella**



## Mozzarella

Our fresh mozzarella is crafted from a cow's milk curd made by BelGioioso in Wisconsin. We hand stretch the curds into balls of beautiful mozzarella every day for a truly fresh and delicious experience. Perfect with a ripe, juicy tomato and great on sandwiches, pizza, and manicotti.

Shelf life 7 days | variable around 1/2 LB - Pasteurized Cow's Milk | Vegetable Rennet



**Sharon Hollow**



## Sharon Hollow - Garlic & Chive

This fresh, delicately flaky cheese is made by gently hand-ladling cow's milk curd into perforated molds, allowing the whey to drain slowly and impart balanced flavor to the finished round. We alternate layers of cow's milk curd with a mixture of garlic-infused fromage blanc and freshly chopped chives. This is a wonderful, delicate cheese that goes beautifully on roasted beets—or just eat the whole wheel with a box of crackers (we won't tell).

Shelf life 4 weeks | 4 oz - Pasteurized Cow's Milk | Vegetable Rennet

# SOFT-RIPENED COW'S MILK CHEESES



**Manchester**

## **Manchester** *2017 American Cheese Society Winner*

Gentle pasteurization and a slow-culturing process allow the sumptuous flavors of the Manchester to shine. Featuring a luscious creamline just beneath a thin, wrinkly geotrichum candidum rind, the dense and slightly earthy paste begins with a fudge-like texture that evolves into an ooey-gooey, decadent treat once aged beyond two months.

Shelf life 10 weeks | 8 oz - Pasteurized Cow's Milk | Animal Rennet



**Cow Mini Brie**

## **Cow Mini Brie**

Our Classic! We start with fresh cow's milk, which, as always, is gently pasteurized. The set is done using veal rennet, while the milk is still warm. After the curd sets, it is cut, stirred, and hand-ladled into molds. After molding and during the aging period, it is flipped several times for a slow acidification and even moisture repartition. It has a milky, buttery, and slightly mushroomy flavor profile. Goes along great with a baguette from Zingerman's Bakehouse. Even better with a dry cider!

Shelf life 12 weeks | 4 oz - Pasteurized Cow's Milk | Animal Rennet



**Bridgewater Log**

## **Bridgewater Log**

Our Bridgewater Log was created to meet the needs of our restaurant and catering clients. Made from the same recipe as our 8-ounce original and showcasing the same luscious flavor, this larger version is much easier to handle and also a bit more dense in texture for easy slicing and serving. We really love how this sliced log looks on a charcuterie plate.

Shelf life 8 weeks | 1.80 lb - Pasteurized Cow's Milk | Animal Rennet

# GELATO *Year Round Flavors*



## Pistachio Gelato

Our delicious and uniquely nutty Pistachio Gelato is made with all-natural pure pistachios from Sicily. For an exciting pairing, try serving a scoop of this with Zingerman's Bakehouse New Deli Crumb Cake.



## Coffee Gelato

This gelato is all coffee and cream, with no bitter aftertaste—we add an unprecedented amount of Zingerman's Coffee Company Cold Brew to bring out that true coffee flavor. It's the perfect pairing for a scoop of our Hazelnut Gelato, or add it to a hot cup of espresso for a classic affogato.



## Lemon Curd Gelato

Using lemon curd from Zingerman's Bakehouse, we've created a gelato with a velvety custard texture and sweet lemon zip. This zesty gelato would be perfect paired with a slice of the Bakehouse's Lemon Poppy Seed Pound Cake.



## Dark Chocolate Gelato

Voted the best in Michigan, our dark chocolate gelato uses the best cocoa we can source to create a deep chocolate flavor that can hold its own. Bold, rich, and ridiculously dense, it is best to savor a scoop all by itself, as it deserves your full attention. We use natural cocoa powder from Guittard in California 145 year old company. Guittard's cocoa beans are certified by Fair Trade USA and Rainforest Alliance.



## Chocolate Hazelnut Gelato

Gianduja, the mix of chocolate and 30% hazelnut, extends back to the reign of Napoléon—this gelato is our version of that quintessential combination. Toasted hazelnuts and rich dark Italian chocolate create a velvet texture for a smooth, creamy dessert that heightens the flavor of both ingredients. It's the perfect ending after a Caponata dinner.



## Strawberry Gelato

Loaded with juicy and ripe strawberries, this classic flavor comes together in a sweet and creamy blend. Luscious berries are hand-folded in, accentuating every bite.

# GELATO *Year Round Flavors*



## Lemon Sorbet

This sweet and tart sorbet packs just enough zip to make it captivating. This is one of the most refreshing sorbets we've ever created! Its pleasantly tart and sweet flavor is the perfect palate cleanser after a summer BBQ dinner.



## SuperZingerman Gelato

A colorful blend of fruity flavors. Our take on a Mid-western classic!



## Maple Pecan Gelato

Local Michigan maple syrup combined with butter-toasted Georgia pecans for our take on a classic flavor. This mouthwatering flavor celebrates fall and the subtle smokiness of the maple syrup.



## Raspberry Sorbet

Locally grown sun-ripened red raspberries are macerated and folded into this refreshing sorbet. A summer favorite, it's the perfect combination of fruity sweetness and tang. Try it paired with our Cream Gelato!



## Mint Chocolate Chip Gelato

No green dye here—our mint flavor is made with real mint extract. Hand-made chocolate chips are folded into our rich cream gelato base for a minty fresh experience. Try serving this exceptional treat in a bowl drizzled with Coop's hot fudge.



## Salted Caramel Chocolate Chunk Gelato

Hand-salted Argentinian dulce de leche (caramel made from milk) is folded in with our housemade vanilla gelato and locally sourced chocolate chunks to round out this delicious flavor. Our local chocolate comes from Mindo 70% rustic dark chocolate, handmade in Dexter, Michigan. This flavor is a favorite for many, and is sure to satisfy your sweet tooth. Try a scoop of this between two freshly baked Funky Chunky Chocolate cookies from Zingerman's Bakehouse.

# GELATO *Year Round Flavors*



## **Maize & Blueberry Gelato**

A perfect pairing of maize and blue: cornflake cereal milk gelato, with a swirl of fresh blueberry drizzle. Tastes like the milk from your breakfast cereal!



## **Vanilla Gelato**

We don't believe in boring vanilla. For our take on the classic, we source the best quality vanilla bean paste from Madagascar. The island's famous bourbon vanilla beans lend a bit of earthiness to the sweet simplicity of our Cream gelato. Pairs well with almost any dessert. Try it with a slice of pie from Zingerman's Bakehouse!



## **Cheesecake Gelato**

Creamy and decadent cheesecake gelato with a graham cracker crumble. Made with our own tangy Cream Cheese, and graham cracker pieces from Zingerman's Bakehouse!

# GELATO *Seasonal Flavors* (Changes annually)



Summer

## Strawberry Lemonade Sorbet

Juice from ripe Michigan strawberries amps up lemon sorbet for a lovely summertime treat. We macerate local strawberries with pure cane sugar and lemon juice in small batches for full flavor. Pairs nicely with a sparkling wine cocktail.



Fall

## Harvest Pumpkin Gelato

Silky pumpkin puree spiced with cinnamon, nutmeg, & cloves is combined with just enough of our Burnt Sugar syrup. Then we fold all of that into our cream gelato base for a unique fall treat! Perfect paired up with a Ginger Jump-Up cookie from Zingerman's Bakehouse.



Fall

## Pawpaw Gelato

Send your taste buds on a Michigan road trip with our Paw Paw gelato. We hand-fold the forgotten American tropical-flavored fruit into our delicious gelato cream base, creating a very rare treat.



Winter

## Peppermint Bark Gelato

Our milk chocolate gelato with peppermint oil and Zingerman's peppermint bark. It's like a cold cup of peppermint cocoa.



Winter

## Eggnog Gelato

A sweet, rich, perfectly spiced holiday treat that tastes just like the real thing!



Winter

## Satsuma Sorbet

This flavor starts with a seedless citrus known as unshu mikan or satsuma mandarin, one of the world's sweetest citrus varieties. Its tender texture makes a creamy citrus sorbet that should not be missed.

# HOW TO ORDER

We wholesale our entire line of cheeses and Gelato, both directly to customers and through a network of distributors across the US. If you're interested in bringing in some of our products, please call our Wholesale Department at 734.929.6450 or drop us a line at [creameryorders@zingermans.com](mailto:creameryorders@zingermans.com). We'd love to hear from you!



Manchester Family