

*Dedicated*  
Dairy Farmers



*Passionate*  
Cheesemakers



# SWISS CHEESE *award-winning quality*

## About Our Swiss Cheese

Manufactured in Luana, IA, our premium Swiss cheese displays a golden color, smooth, sliceable texture, and sweet, nutty Swiss flavor. Our cheese goes through a strict grading procedure before being shipped to ensure it meets our customers' expectations.

<b>Natural</b>	<b>No Artificial Colors, Flavors or Preservatives</b>	<b>Made With Milk From Cows Not Treated With r-BST*</b>	<b>Sweet, Nutty Flavor</b>	<b>Superior Slicing</b>
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## Applications

Swiss adds flavor to a variety of deli sandwiches like ham, roast beef, pastrami and Reuben. It can be melted over a steak or burger and goes great with French Onion soup. Swiss also pairs well with nuts, chocolate and many fruits and vegetables.

### Product Description

Product Description	Pack/Size
Swiss Sandwich Cut A	6/7#
Swiss Sandwich Cut A	4/7#
Swiss Sandwich Cut A	2/7#
Swiss Sandwich Cut C (Block Essentials)	6/7#
Swiss Sandwich Cut C (Block Essentials)	2/7#
Swiss Slices	9/1.5#
Swiss Chunks	12/7oz

## Why Swiss Valley Farms?

### Farmer-Owned Heritage

As a farmer-owned cooperative, we have full control of our milk supply. You can trust that we will maintain consistency in the quality cheeses we produce.

### Industry Veteran

With over 50 years of experience in the dairy industry, we've developed a reputation as a quality, reliable supplier of cheese. Additionally, we employ some of the best cheesemakers in the industry and it is their expertise that allows us to continually meet the high standards of quality our customers have come to expect.

### Award-Winning Cheeses

We are a recognized quality leader, and you don't have to take our word for it -- Swiss Valley Farms cheeses have been recognized at state, national and international contests for years. We are constantly updating our ever-growing library of awards. You can view them at <http://www.swissvalley.com/business/awards.cfm>.



\*The FDA has determined that no significant difference has been shown between milk from rBST-treated cows and non-rBST-treated cows.



563.468.6600 [www.swissvalley.com](http://www.swissvalley.com)