

# BELLACIBO

ITALIAN

A decorative graphic of an olive branch with several green olives and leaves, positioned horizontally below the word "ITALIAN".

TM





Bellacibo



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# BELLACIBO

ITALIAN

## Shredded, Grated, Shaved, & Dehydrated Cheeses all in a Clean Label

ITEM	BRAND	PKG/SZ	DESCRIPTION	EXT DESCRIPTION
158409	Bellacibo	2/5 LB	Cheese Asiago Shredded	V Shape Shreds 5 Lb Bags
158410	Bellacibo	2/5 LB	Cheese Fontina Shredded	V Shape Shreds 5 Lb Bags
158411	Bellacibo	2/5 LB	Cheese Parmesan Grated	Domestic
158412	Bellacibo	2/5 LB	Cheese Romano Grated	Domestic
158413	Bellacibo	2/5 LB	Cheese Caesar Blend Shaved	Imported Parm Romano & Asiago
158414	Bellacibo	2/5 LB	Cheese Parmesan Shaved	Imported
158415	Bellacibo	2/5 LB	Cheese Romano Pecorino Grated	Imported
158416	Bellacibo	2/5 LB	Cheese Parmesan Grated	Part Skim Milk Dehydrated
158420	Bellacibo	2/5 LB	Cheese Parmesan Shredded	Domestic

**Bellacibo Starts With the World's Premium Cheeses**  
Then Converts Them to the Styles & Sizes Operators Need

**With Bellacibo Brand Cheeses**  
You Can Count on Delivering the Kind of Taste That Our Customers Demand



SAY.....CHEESE!



FOODSERVICE DISTRIBUTORS

# BELLACIBO

ITALIAN

## Parmesan & Romano Pecorino Style Cheeses

ITEM	BRAND	PKG/SZ	DESCRIPTION	EXT DESCRIPTION
158417	Bellacibo	2/5 LB	Cheese Parm & Romano Grated	Imported
158418	Bellacibo	2/5 LB	Cheese Parmesan Blend Grated	Imported
158419	Bellacibo	2/5 LB	Cheese Romano Pecorino Grated	Imported

**Bellacibo Cheese Blends**  
Offer a Unique Blend of  
Parmesan and Romano Cheeses



**These Economical  
Cheese Styles are  
Great for Making  
Alfredo Sauces and  
Garlic Cream  
Based Sauces**



SAY.....CHEESE!



FOODSERVICE DISTRIBUTORS

# BELLACIBO

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## Cheese Wheels

ITEM	BRAND	PKG/SZ	DESCRIPTION	EXT DESCRIPTION
158421	Bellacibo	1/10 LB	Cheese Asiago Wheel 1/2	Domestic
158422	Bellacibo	1/20 LB	Cheese Parmesan Wheel	Domestic

**“Truth in Labeling” Commitment**  
Each Variety is Made Fresh to Order

**Wheels Are Used at Operator Level**  
For Grating, Shredding, Shaving,  
and Sliced for Larger Chunk Applications

## Wheels Are Aged 6-18 Months



SAY.....CHEESE!



FOODSERVICE DISTRIBUTORS

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## Fresh Mozzarella <sup>®</sup> <sup>®</sup>

ITEM	BRAND	PKG/SZ	DESCRIPTION	EXT DESCRIPTION
158426	Bellacibo	6/1 LB	Cheese Mozzarella Log	No Water Vac Pack
158427	Bellacibo	6/1 LB	Cheese Mozzarella Slices	16 1 OZ Slices

**All Natural Product**  
With No Additives or Fillers  
Lower Sodium

**RBGH-free milk**

**Our Fresh Mozzarella Is**  
a Kosher Food



SAY.....CHEESE!



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# BELLACIBO

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**ITEM #**

**PRODUCT**

**PACK SIZE**

**Whole Milk and Part Skim - Loaf**

168746	Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella	8/6 lb.
168747	Bellacibo Wisconsin Low Moisture Part Skim Mozzarella	8/6 lb.

**Whole Milk and Part Skim - Shred and Diced**

168748	Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella Diced	4/5 lb.
168749	Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella Feather Shred	4/5 lb.
168750	Bellacibo Wisconsin Low Moisture Part Skim Mozzarella Feather Shred	4/5 lb.

**Five Cheese Blend**

168751	Bellacibo Low Moisture Five Cheese Blend Feather Shred	4/5 lb.
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**Provolone Loaf**

168752	Bellacibo Provolone Log	3/12 lb.
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# BELLACIBO

ITALIAN



## WE HAVE WHAT PIZZA OPERATORS NEED.

All Bellacibo Mozzarella is made in the heart of Wisconsin Dairyland. It carries the Wisconsin Cheese logo as our commitment to quality. Bellacibo offers results you can taste, with buttery flavor, outstanding stretch, better coverage, perfect browning and great hold.

The hallmark characteristic of our low-moisture Mozzarella Cheese is the mild, buttery flavor that has an excellent stretch that is achieved when melted—a result of that great elasticity, making them the quintessential pizza topping.

ITEM #

PRODUCT

PACK SIZE

### Whole Milk and Part Skim - Loaf

168746

Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella

8/6 lb.

168747

Bellacibo Wisconsin Low Moisture Part Skim Mozzarella

8/6 lb.





# BELLACIBO

ITALIAN

## WE HAVE WHAT PIZZA OPERATORS NEED.

### Mozzarella:

All Bellacibo Mozzarella is made in the heart of Wisconsin Dairyland. It carries the Wisconsin Cheese logo as our commitment to quality. Bellacibo offers results you can taste, with buttery flavor, outstanding stretch, better coverage, perfect browning and great hold.

The hallmark characteristic of our low-moisture Mozzarella Cheese is the mild, buttery flavor that has an excellent stretch that is achieved when melted—a result of that great elasticity, making them the quintessential pizza topping.

### Provolone:

This classic Italian-style Provolone Cheese has authentic flavor that is a result of the Old World craftsmanship. Like most Italian cheeses, Provolone has simple ingredients but a rich taste. You can also enjoy it on pizza, either as a substitute for mozzarella or as a flavorful addition.



ITEM #	PRODUCT	PACK SIZE
<b>Shred and Diced</b>		
168748	Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella Diced	4/5 lb.
168749	Bellacibo Wisconsin Low Moisture Whole Milk Mozzarella Feather Shred	4/5 lb.
168750	Bellacibo Wisconsin Low Moisture Part Skim Mozzarella Feather Shred	4/5 lb.
168751	Bellacibo Low Moisture Five Cheese Blend Feather Shred	4/5 lb.
<b>Provolone Loaf</b>		
168752	Bellacibo Provolone Log	3/12 lb.





# BELLACIBO SLICED PROVOLONE

28.6% **menu**  
instances

69% of consumers  
**like/love**  
Provolone cheese

Most popular in the  
**Midwest**

Top applications on menus:  
**hot and cold sandwiches**  
are the most common;  
**pizza, salad, burger**



## PROVOLONE CHEESE SLICES

Introducing Bellacibo Sliced provolone! Provolone is an Italian cheese. It is an aged pasta filata cheese. Sliced provolone offers applications from sandwiches, pizza and many more Italian type dishes. Its flavor and melt are perfect additions to the menu, and it has the stretch in melting that makes this appealing to any eye.

## FEATURES & BENEFITS

Buttery, mild, and tangy flavor profile

Works to enhance variety of dishes without overpowering

Made from mild produced on US dairy farms

Appeals to those interested in locally of dishes without overpowering

Offers convenient, pre-sliced form

Decreased prep time, and ensures consistent cut and quality

Smooth, firm texture

Creates for excellent meltability and stretch



# BELLACIBO

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## Grated Parmesan & Crushed Red Pepper



ITEM	BRAND	PACK/SIZE	DESCRIPTION
151794	Bellacibo	500ct/1g	Pepper Pc Red Crushed
151793	Bellacibo	500ct/3.5g	Cheese Parmesan Pc



**Great Taste**  
Preservative-Free

**Sensational Savings**  
Pre-Portioned Convenience,  
Eliminates Labor and Waste

**Quality Ensured**  
Packaged To Protect  
Freshness

**New Case Pack**  
Less Packaging For Improved  
Sustainability,  
Less Handling, Compact  
Storage

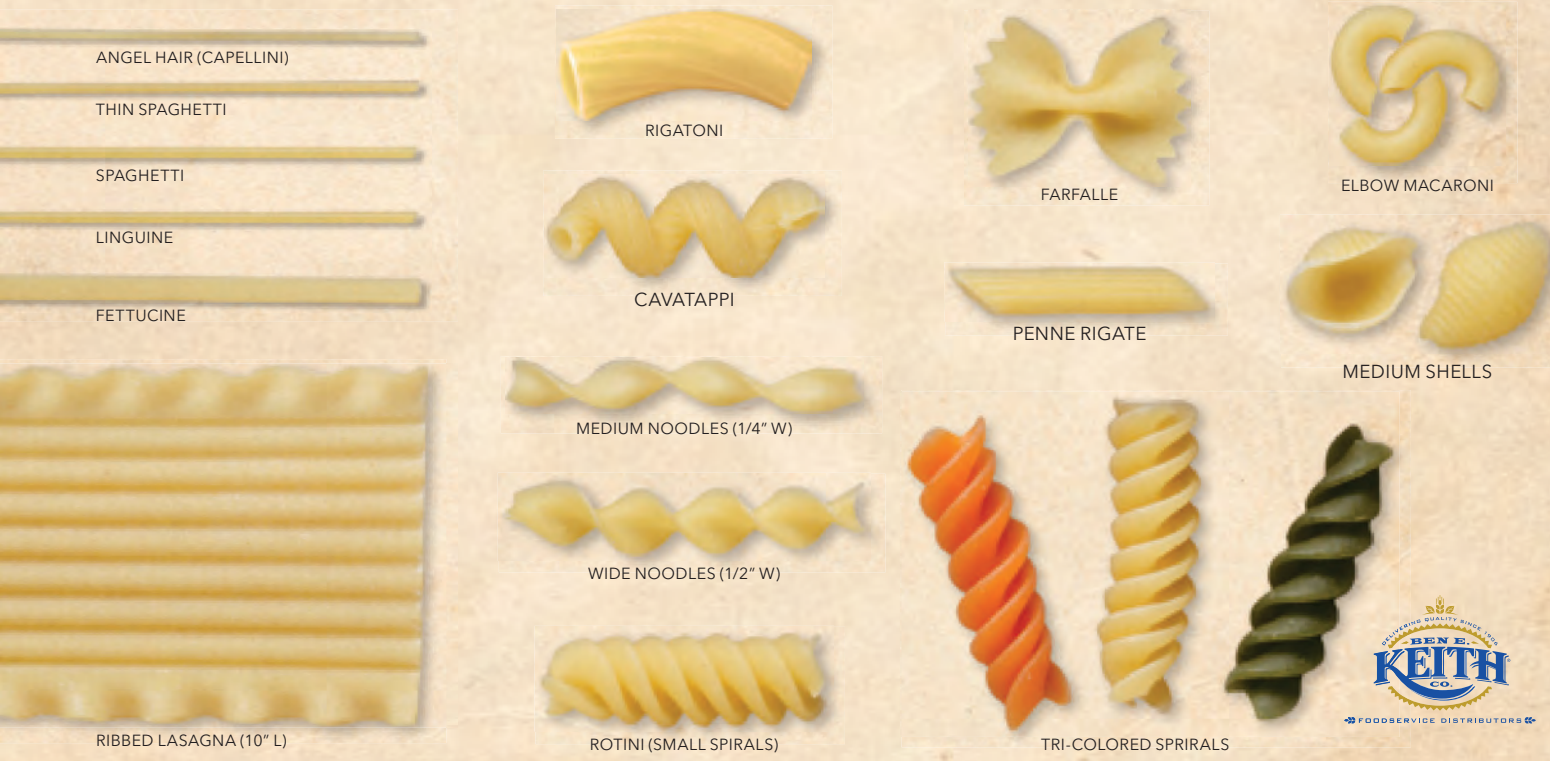
## For Pizza, Pasta, and Salads!



# BELLACIBO

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ITEM	BRAND	PACK/SIZE	DESCRIPTION	EXT. DESCRIPTION
151770 <i>replaces 141779, 700016</i>	Bellacibo	2/10 LB	Pasta Cavatappi Macaroni	
151771 <i>replaces 700420, 700002</i>	Bellacibo	2/10 LB	Pasta Shell Medium 7/8 In	
151772 <i>replaces 700020, 113557</i>	Bellacibo	2/10 LB	Pasta Elbow Macaroni	Pasta Elbow Macaroni
151773 <i>replaces 700033</i>	Bellacibo	2/5 LB	Pasta Egg Noodle Med 1/4 In	Durum Semolina 5% Egg Solid
151774 <i>replaces 700321, 700035</i>	Bellacibo	2/5 LB	Pasta Egg Noodle Wide 1/2 In	Durum Semolina 5% Egg Solid
151775 <i>replaces 700062, 700068</i>	Bellacibo	2/10 LB	Pasta Spaghetti Long 10 In	Durum Semolina
151776 <i>replaces 700066</i>	Bellacibo	2/10 LB	Pasta Linguine 10 In	
151778 <i>replaces 700087</i>	Bellacibo	2/10 LB	Pasta Spaghetti Thin 10 In	Durum Semolina
151779 <i>replaces 700092, 700332</i>	Bellacibo	2/10 LB	Pasta Fettuccine 10 In	
151780 <i>replaces 700119</i>	Bellacibo	2/10 LB	Pasta Rotini Garden Spiral	Tomato Spinach Wheat
151784 <i>replaces 700106, 700267, 700266</i>	Bellacibo	12/16 OZ	Pasta Lasagna Ribbed	Curly Edge 10 In
151786 <i>replaces 700180, 700328</i>	Bellacibo	2/10 LB	Pasta Penne Regate	Long Grooved Tubes
151789 <i>replaces 700331, 700333, 700429</i>	Bellacibo	2/10 LB	Pasta Capellini Angel Hair	Thin Strands Of Spaghetti 10in
151790 <i>replaces 700445</i>	Bellacibo	2/10 LB	Pasta Farfalle Bowtie	
153423 <i>replaces 700053</i>	Bellacibo	2/10 LB	Pasta Rigatoni	
153424 <i>replaces 119312</i>	Bellacibo	2/10 LB	Pasta Rotini Spirals Small	1/2 In X 1/4 In
153426 <i>replaces 700258, 700114</i>	Bellacibo	2/10 LB	Pasta Orzo	Enriched Macaroni



FOODSERVICE DISTRIBUTORS

# Discover the World of Fine Quality Pastas Now Available for Food Service

There is a measurable difference between regular retail and food service pasta. Each of these fine pastas has been designed specifically to withstand food service preparations including steam table, reheating and cook-chill applications. Every Macaroni product is made with the finest 100% Durum Semolina. Each noodle is made with fancy patent flour and eggs. All products offer consistent taste, texture and appearance.

Pasta is one of a chef's most versatile ingredients, and many pasta shapes are interchangeable. Updating the pasta shapes on your menu can dramatically improve individual recipes.

**TRY THIS TEST:** Use a new pasta shape in your favorite pasta recipe. Discover how this simple switch adds value to the dish by increasing your customer's enjoyment of it. For Example....

Instead Of	Try	In
Ziti	Mostaccioli Rigati or Ziti Rigati	Hearty Baked Dishes
Rigatoni	Orecchiette or Penne Rigate	Tomato Sauced Dishes
Elbows	Radiatore or Gemelli	Salads and Macaroni & Cheese
Spirals	Cavatappi or Medium Farfalle	Pasta Salads
Wide Noodle	Large Egg Bows or Kluski	Baked Side Dishes
Spaghetti	Angel Hair or Fettuccine	Classic Sauced Dishes
Lasagne	Ribbed Lasagne or Jumbo Shells	Stuffed Pasta Recipes
Rice	Orzo or Small Shells	Side Dishes and Salads

**A BONUS:** Interesting pasta names work magic on a menu! Create a whole new collection of pasta dishes using your favorite recipes and these new food service pasta shapes. Read on to learn some important pasta tips from America's top chefs:

## TRADE SECRETS

- Experiment with new flavors in your favorite pasta recipes. Examples: instead of Cheddar, add Gruyere or Fontina to your special Macaroni & Cheese. Rather than Basil, try fresh Cilantro in your Pesto sauce.
- When cooking pasta for baked preparations, under-cook the pasta by two minutes. The pasta will cook to al dente perfection in the baking dish .
- If boiling pasta to reheat later, under-cook it slightly. Toss drained pasta with 1 Tablespoon of vegetable oil and refrigerate (up to 2 days) in a sealed container. To reheat, toss pasta into rapidly boiling water for 1 minute, drain, sauce and serve.
- Many chefs reserve a portion of pasta cooking water for a convenient way to thin or moisten accompanying sauces.
- Never rinse pasta under running water unless preparing a salad or stuffed pasta dish. Rinsing removes surface starch which helps sauce cling to pasta .
- Serve freshly grated Parmesan or Romano cheese at the table (cheese starts to lose its flavor within one half hour of grating). Consider adding individual cheese graters to each table, and let customers help themselves.
- Always serve 100% Semolina food service pasta for pasta with consistent taste, texture and appearance .

To learn more about this complete line of food service pastas, please contact:



# crt

BEN E. KEITH  
CULINARY  
RESOURCE TEAM

## IN THE KITCHEN

with Cody Middleton



### Smoked Norwegian Salmon Capellini

#### INGREDIENTS:

- 2 oz Capellini Pasta (BEK# 151789)
- 2.5 oz Cold Smoked Norwegian Salmon, sliced (BEK# 139370)
- 1 oz Asparagus (BEK# 332530)
- 2 oz Arugula (BEK# 105475)
- ¼ oz Capers (BEK# 685414)
- ¼ oz Shallots (BEK# 095169)
- ½ oz Cream Cheese (BEK# 742013)
- 1 Clove Garlic (BEK# 114107)
- 2 oz White Wine – nothing sweet, dry is best
- 1 lemon (BEK# 028072)
- 2 Parsley Sprigs

#### DIRECTIONS:

Bring salted water to boil and cook noodles al dente, do not oil the water. In a saucepan sweat shallots and garlic, add capers in olive oil. Once these flavors come together in the pan deglaze with white wine. Add cream cheese, once sauce has creamed out, brighten with a squeeze of lemon juice. Add smoked salmon slices and reserved pasta. Season with salt and pepper coat with sauce until pasta has adhered and is warmed through. Finish with fresh arugula to obtain slight wilt of the leaves. Plate and garnish with lemon and dried herbs.



# crt

BEN E. KEITH  
CULINARY  
RESOURCE TEAM

## IN THE KITCHEN

with Shane Henderson



### Pesto Sauce

#### INGREDIENTS:

- 1 ½ cup Bellacibo grated Parmesan (BEK# 158420)
- ¼ cup Ellington Farms Walnuts (BEK# 122587)
- ¼ cup Fisher Pignolis (pine nuts) (BEK# 122849)
- 3 tablespoons chopped Markon Garlic (9 cloves) (BEK# 114107)
- 5 cups Fresh from Keith's Basil leaves, packed (BEK# 104032)
- 2 cups Markon Spinach (BEK# 195003)
- 1 teaspoon Kosher salt (BEK# 676182)
- 1 teaspoon freshly ground Black Pepper (BEK# 774168)
- 2 cups good Olive Oil (BEK# 779379)

#### DIRECTIONS:

Place the walnuts, pignolis, and garlic in the bowl of a food processor fitted with a steel blade. Process for 15 seconds. Add the basil leaves, salt, and pepper. With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is thoroughly pureed. Add the Parmesan and puree for a minute. Use right away or store the pesto in the refrigerator or freezer with a thin film of olive oil on top.

You can also roast whole cloves of garlic in oil and just use that as both your oil and garlic.

Note: Air is the enemy of pesto. For freezing, pack it in deli containers with a film of oil directly on top with the air pressed out.

**Servings: 4**

**BELLACIBO**  
ITALIAN

