



CHEESE MERCHANTS

EST. 1998

FROM OUR FAMILY OF CHEESES TO YOURS™



95 Haverhill Rd
Amesbury, MA 01913
www.shaheenbros.com

Call your sales
representative today!
978-388-6776



CHEESE MERCHANTS

FAMILY OF CHEESES

Cheese Merchants is a vertically integrated cheese provider specializing in hard Italian cheeses that are grated, shredded, shaved, dehydrated or wedged.

FACILITIES

PRODUCTION

Hard Italian Cheese Conversion Facility

- 277,000 square foot State-of-the-Art facility
- SQF Level 3 Certified Food Safety & Quality Program
- Dryers / shelf-stable cheese production
 - 22 fluid bed batch dryers
 - Bulk packaging line
 - 3 High-speed cannister lines (750 / minute)
 - Robotic debagging/deboxing
- Fresh Cheese Production
 - 5 grated bulk packaging lines
 - 3 shredded/shaved bulk packaging lines
 - 3 cup production lines
 - Wedge production line
 - Robotic debagging/deboxing
 - Automated end of line packaging
- New Plant-Based production room
 - Retail sliced packaging
 - Standup pouch packaging

Distribution & Cheese Aging Facility

- Dryers / shelf-stable cheese production
 - 300,000 square feet State-of-the-Art Facility
 - 3 Cheese Aging Rooms (floor to ceiling cheese)
 - Dry Storage Room
 - Finished Goods Refrigerated Warehouse



BARTLETT, IL



WEST CHICAGO, IL

MANUFACTURING EXCELLENCE

Quality System

- Dedicated Food Safety and Quality Team
- Stringent Good Manufacturing Practices
- HACCP/FSMA Compliant
- Organic Certified Facility
- Annual Inspections:
 - SQF Level 3 Certified
 - Military
 - High Profile National/International customers
- Microbiological, Analytical and Organoleptic Testing:
 - Raw material off-site storage facilities
 - Incoming raw materials
 - Finished product COA's when required
- In-Process Monitoring Checks
 - Metal Detection
 - Weight Checks
 - Oxygen Retention Checks
 - Seal Checks
 - Visual Checks

HARD CHEESES



GRANA PADANO
46470 2/10 lb. avg. / 1/10 lb. avg.



PARMESAN ROMANO
Grated: 46870 4/5 lb. / 1/5 lb.



PARMESAN
Grated "A": 46872 4/5 lb. / 1/5 lb.
Grated "B": 46876 4/5 lb. / 1/5 lb.
Grated "C": 46854 4/5 lb. / 1/5 lb.
Shredded: 46868 4/5 lb. / 1/5 lb.
Shaved Caesar: 46880 4/5 lb. / 1/5 lb.



GRATED PECORINO ROMANO
Grated "A": 46874 4/5 lb. / 1/5 lb.
Grated "B": 46884 4/5 lb. / 1/5 lb.



SHREDDED ASIAGO
46882 4/5 lb. / 1/5 lb.

SPECIALTY CHEESES



PLANT-BASED MOZARELLA
46370 4/2.5 lb.



BLUE CHEESE CRUMBLES
46410 4/5 lb. / 1/5 lb.



FETA CHEESE
Crumbles: 46560 4/5 lb. / 1/5 lb.
Tub: 46564 2/8 lb.



GOAT CHEESE
Crumbles: 46720 2/2 lb.
Plain: 46770 2/4 lb. / 1/4 lb.



PARMESAN CRUSTED EGGPLANT WITH FRESH MOZZARELLA



INGREDIENTS

2 large eggplants (92190)
3 Eggs (90042)
2 cups Panko Bread Crumbs (21620)
3/4 cup Fresh Grated Parmesan (46872)
2 Tbsp Italian Herb Blend (45290)
1 Tbsp Course Sea Salt (42140)
1 tsp Black Pepper (45364)
8 oz. Fresh Mozzarella (46660)
4 cups Marinara Sauce (13496)

DIRECTIONS

Preheat oven to 400° F

Slice eggplants into 1/2-inch slices. Place on wire rack and salt both sides. Allow to sit for 15 minutes to release moisture. Blot dry and set aside.

In a bowl whisk eggs together and set aside. In a separate bowl combine panko, grated parmesan cheese, Italian herbs, salt and pepper. Dip each slice of eggplant into the eggs, then the panko mixture coating both sides. Place on a sheet pan and bake for 16 minutes, flipping halfway through bake time. Remove and allow to cool slightly.

Reduce oven temperature to 350° F

Spread a small amount of marinara over the bottom of a baking pan. Begin stacks by placing eggplant slices over marinara across the entire pan. Layer each eggplant slice with 1 teaspoon of marinara, a slice of fresh mozzarella, and another slice of eggplant. Repeat layering until the desired height is achieved, finishing each stack with a mozzarella slice. Bake until mozzarella is completely melted, approximately 10 - 14 minutes.