At Scott’s of Wisconsin, we specialize in providing cheese spreads, dips and snacks for food service 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 Food Service**

- Cold Pack Cheese Food
- Pasteurized Process Cheese
- Beer Cheese
- Cheese Dip
- Cheese Spreads
- Fudge Cheese
- Restaurant Style Cheese Spread

There's a reason our cheeses are award-winning favorites. At Scott’s of Wisconsin, 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
- Automated filing, capping, labeling, date coding and case sealing
- Universal container types and sizes
- Portion packaging capabilities
- 20,000sq ft. office, production and warehouse space
Scott’s of Wisconsin not only wants to make the most delicious cheese products for our customers, but we want them to be packed with quality. Quality ingredients, produced in a quality facility to give you the highest quality products for your customers. To this end, we have strict standards we adhere to for every product we make.

**Quality Assurance**

- Our staff of QA/QC technicians ensures the highest quality of each product we pack
- We perform extensive product sampling, testing and documentation
- In-house laboratory for shelf life, microbiological and quality control testing
- Routine and random inspections
- Comprehensive quality program including sanitation, GMP’s, SOP’s, HACCP, allergen program, label review, etc.
- Inspected by WI Department Of Agriculture, FDA, USDA and independent agencies, as well as leading industry retailers

Our tenure in the cheese industry makes Scott’s of Wisconsin a valuable resource for your foodservice needs

**What Scott’s of Wisconsin can provide for you...**

- Over 500 base recipes available, recipe creation and custom product development
- 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 specialty businesses and 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, ingredients

Let us show you what we mean when we say at Scott’s of Wisconsin there’s More to Love.