



Cottage Cheese Farm

(Incorporating Mediterranean Cheeses)

Gold and Silver Medallist in the 2015 DIAA Awards



Established in 2000, Cottage Cheese Farm is an Australian-owned family business. It has established a reputation for supplying quality cheeses to wholesale and select retail businesses. Cottage Cheese Farm supplies a broad range of local and national businesses. With a wide range of cheese and yoghurt products, Cottage Cheese Farm is a one-stop supplier for all your cheese and yoghurt needs. All cheese and yoghurt products are made using the finest ingredients, and are noted for their exceptional flavour and quality.



Yoghurt and cheese for all your needs!



Cyprian Style

Lebanese Style

Flavoured

Low Salt

Haloumi



***Ingredients- Cyprian & Lebanese Haloumi:** Pasteurised Milk, Salt, Vegetable Rennet.

***Ingredients- Flavoured Haloumi:** Pasteurised Milk, Salt, Vegetable Rennet, Peppercorns or Chilli.

Mozzarella

Bocconcini

Fior Di Latte

Sweet Cheese

Stretched



***Ingredients-** Pasteurised Milk, Salt, Culture, Rennet.

***Ingredients-** Pasteurised Milk, Salt, Citric Acid, Vegetable Rennet.

***Ingredients-** Pasteurised Milk, Salt, Citric Acid, Vegetable Rennet.

***Ingredients-** Pasteurised Milk, Salt, Vegetable Rennet, Culture.

Large

Small

Goat's Small

Ricotta



***Ingredients- Ricotta:** Whey, Pasteurised Milk, Food Acid (260), Salt.

***Ingredients- Goat Ricotta:** Whey, Pasteurised Goat Milk, Pasteurised Milk, Food Acid (260), Salt.

Recipes

For great recipe ideas, go to our website. To receive updates about new products or promotions, 'Like' us on Facebook or subscribe to our newsletter on our website.

Yoghurt and cheese for all your needs!



Blocks

Shaved

Grated



Parmesan

* **Ingredients-** Pasteurised Milk, Salt, Culture, Rennet, Lipase.

Full Cream Fetta

Goat Fetta

Greek Yoghurt

Natural Yoghurt

Fetta



Yoghurt

* **Ingredients-** Pasteurised Milk, Brine (Salt, Water), Culture, Rennet

* **Ingredients-** Pasteurised Milk (Goat 80% Cow 20%), Brine (Salt, Water), Culture, Rennet.

* **Ingredients-** Pasteurised Milk, Milk Solids, Culture.

* **Ingredients-** Pasteurised Milk, Milk Solids, Culture.

Certificates
 Customer satisfaction and food safety are cornerstones of our business. We take great care to ensure that all of our products are produced following our documented Food Safety and Quality Program, designed using HACCP techniques. Visit our website to see details of our HACCP and other certifications.

Other Cheese



More local and Imported cheeses available

Eggs



Fresh eggs available, including free range eggs.

Other

Yoghurt and cheese for all your needs!



Cottage Cheese Farm and Mediterranean Cheeses were established by Antonio Cristiano, an Italian immigrant who grew up on a small dairy farm in Southern Italy. Wanting to recreate the authentic cheeses he experienced as a child, he established Cottage Cheese Farm and Mediterranean Cheeses which quickly grew to be well-recognised brands in Melbourne’s North. The business supplies customers throughout Melbourne and Australia. The business and tradition of care is now being proudly carried on by the next generation of the Cristiano family. Over the years, Antonio’s cheesemaking heritage has blended with modern technology, making Cottage Cheese Farm a leader in setting stringent cheesemaking standards.



Cottage Cheese Farm Pty Ltd
Phone: (03) 9306 2516
Fax: (03) 9306 2555
E-mail: cottagecheesefarm@bigpond.com
www.cottagecheesefarm.com.au

Gold and Silver Medallist - 2015 DIAA Awards
Gold Winner Australia: Haloumi
Silver Winner Australia: Mozzarella, Ricotta, Goat Fetta, Natural Set Yoghurt, Greek Style Yoghurt.
Silver Winner Victoria: Natural Set Yoghurt, Greek Style Yoghurt.



Yoghurt and cheese for all your needs...