



# HISTORY *of* ALBA CHEESE

Nearly 70 years ago, high in the idyllic mountains of Sortino, Italy, an Italian father, Luciano Bongiorno taught his two young sons, Mario and Gaetano, the family secret to making traditional Italian cheese.

When the two brothers came to Australia during the 1960s, they brought with them not much else but the traditional cheese-making recipes and techniques of their beloved father.

After learning the local cheesemaking Australian industry and understanding the difference in dairy products, Mario and Gaetano Bongiorno felt there was enough of a desire and interest in Italian cheeses to start their own cheese-making company.

With a small but dedicated team who believed in the Bongiorno brothers vision, they began making cheese in the traditional, Italian age-old way.

This vision became Alba Cheese, now a household icon and staple in Australian and international kitchens.

Alba Cheese has grown as a business but their philosophy, taught by their father in Italy 60 years ago, remains the same - first-class quality product and process will bring you a first-class Italian culinary experience, every time.

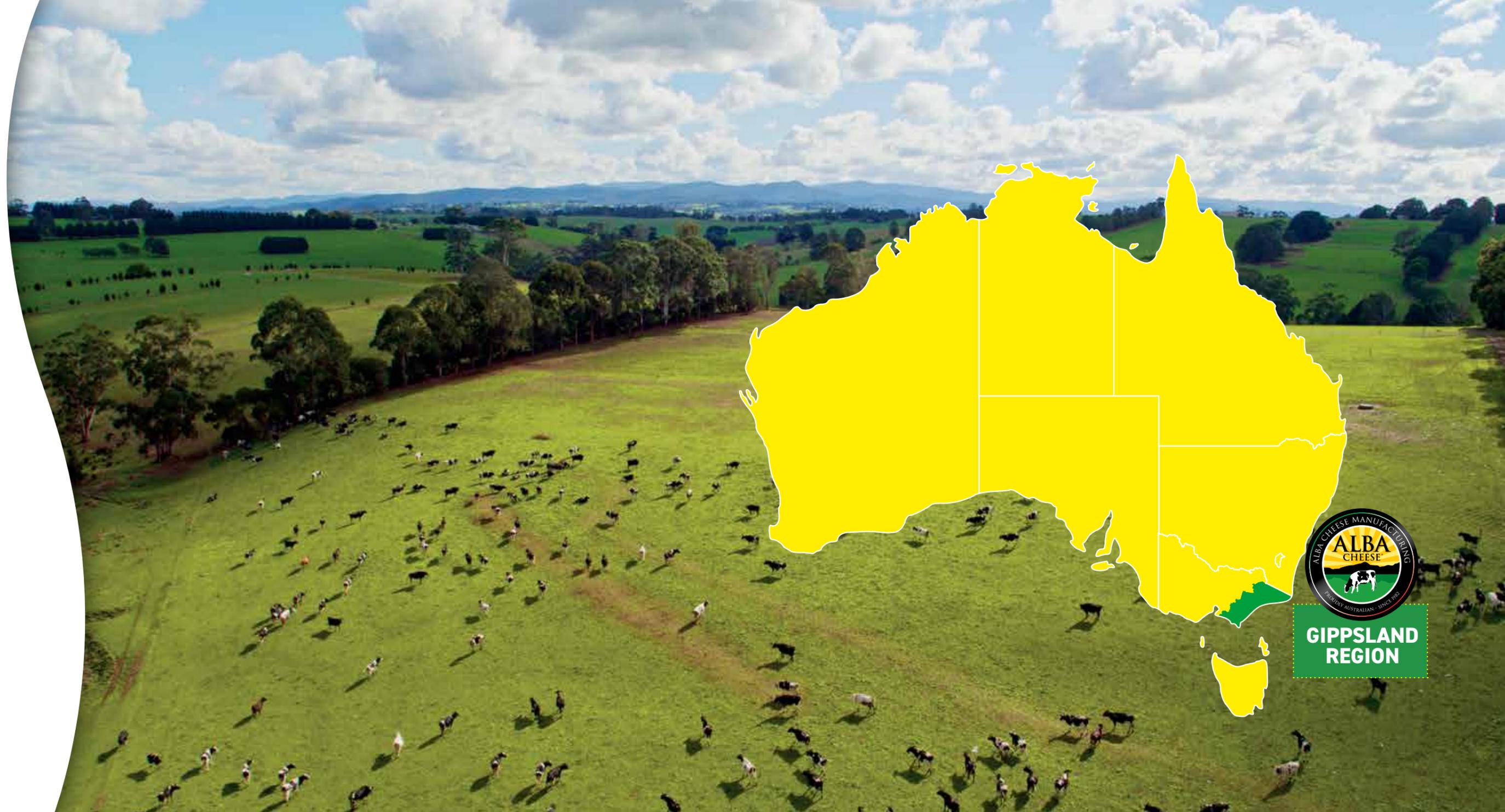


# FARMS

Our cheese is made with milk sourced from the Gippsland region, along the Victorian Dairy Trail.

Gippsland is nestled between the rolling hills of the Strzelecki Ranges and the wild seas of Bass Strait, where the climate produces lush green grasses growing in nutrient-rich soil.

These grasses are ideal for the local jersey cows to feed on, allowing them to produce some of the highest quality milk in the world, making Alba Cheese able to produce the best quality cheese on the market. With high rainfall in the area, the grasses for the cows on the farms where we source our milk, are available year-round, meaning Alba Cheese can deliver quality cheese to your kitchen, all year round.



**GIPPSLAND  
REGION**

THE UNDERLYING FOUNDATION OF QUALITY AND ATTENTION TO  
 DETAIL HAS ALLOWED ALBA CHEESE MANUFACTURING TO EXPORT ALL  
 AROUND THE WORLD

# EXPORT EXPERTS

Alba Cheese has been exporting their products for over 15 years and are highly experienced in ensuring the products meet all food safety export requirements for each country.

With a strong demand from Asia for Australian dairy products, because of the high-quality milk and processes, the Alba brand has become a well-known and well-respected brand in the international market. With 60% of our products currently being exported, we expect that to rise in the next five years.

- S Singapore
- M Malaysia
- I Indonesia
- HK Hong Kong
- Ch China
- V Vietnam
- B Brunei
- K Korea
- P Philippines
- Ti Timor
- T Thailand
- Ma Maldives
- Ba Bangladesh
- Mr Mauritius
- F Fiji
- PN Papua New Guinea
- Du Dubai
- Ca Canada

- Singapore
- Malaysia
- Indonesia
- Hong Kong
- China
- Vietnam
- Brunei
- Korea
- Philippines

- Timor
- Thailand
- Maldives
- Bangladesh
- Fiji
- Mauritius
- Papua New Guinea
- Dubai
- Canada



*Taste the Tradition*



ALBA  
CHEESE



# FRESH CURD cheese



## Fresh Curd Cheese RICOTTA



Alba Ricotta is made fresh everyday and is a stand out product for Alba Cheese as it has won numerous prestigious awards over the years. It is made with fresh whey and cow's milk and has an exquisitely mild yet creamy flavour with a clean after taste. It is gleaming white in colour, exhibiting a delicate texture that is soft and silky. It's the deliciously different choice for making dips and spreads, in desserts and cheesecakes or even for savoury dishes.

Shelf Life	Pack Size
5 weeks	375g 175g



## Fresh Curd Cheese RICOTTA BULK



Alba Bulk Ricotta is packed into 3kg sealed bowls and 1kg or 20kg vacuum sealed bags for ease of use for manufacturers and large volume users.

It is a little firmer in texture to help facilitate its use on commercial machines yet still maintains the finest quality properties that Alba Ricotta encompasses.

Shelf Life	Pack Size
5 weeks	20kg
5 weeks	3kg
4 weeks	1kg



## Fresh Curd Cheese RICOTTA SALATA



Alba Ricotta Salata is made from natural Alba Ricotta. Salt is added and is left to mature for a couple of weeks.

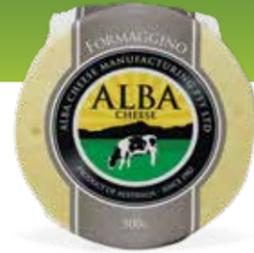
This process enhances to a pungent yet firm, smooth texture. It can be used as an ingredient in cooking, as table cheese or even to shred it on top of your favourite pasta dish.

Shelf Life	Pack Size
12 months	Approx 1.5kg per wheel



Fresh Curd Cheese

# FORMAGGINO



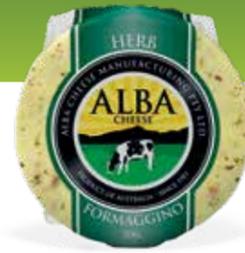
Alba Formaggino is a fresh curd cheese. It is pale white in colour which complements its smooth and moist body texture. The fresh mild flavour of the Formaggino is ideally suited to grilling, frying, mixed in with salads or even as a table cheese. Alba Formaggino is ideal for those with vegetarian requirements.

Shelf Life	Pack Size
6 months	500g



Fresh Curd Cheese

# HERB FORMAGGINO



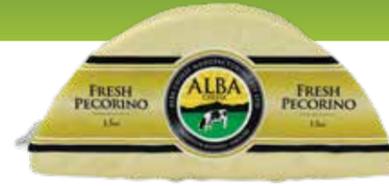
Alba Herb Formaggino is also a fresh curd cheese. It is pale yellow to white in colour which complements its smooth and moist body texture. Secret blends of naturally fresh herbs are infused throughout to invoke pleasure. Alba Herb Formaggino can be used as a table cheese and with cheese platters. It can also be an attractive accompaniment while chatting with family and friends on a beautiful summer's night with dried apricots or fresh figs.

Shelf Life	Pack Size
6 months	500g



Fresh Curd Cheese

# FRESH PECORINO



Alba Fresh Pecorino is another fresh curd cheese. It also displays a pale yellow to white colour which complements its smooth and moist body texture. The fresh mild tangy flavour of the Alba Fresh Pecorino is ideally suited to grilling or frying. Place it inside your favourite mince patty, grill it and then watch and feel the silky smooth cheese flow from within as you take those mouthfuls of delight.

Shelf Life	Pack Size
6 months	Approx 1kg



Fresh Curd Cheese

# FETTA



Alba Fetta is a curd cheese made from pasteurised milk. This cheese is off white to white in colour and has a semi-firm yet slightly crumbly texture. It is lightly brined and has a unique rich tangy yet creamy flavour that soothes your palette. It can be used on salads or with cheese platters.

Shelf Life	Pack Size
6 months	12kg bucket 2kg bucket 1kg bucket 175g poddle



Fresh Curd Cheese

# CHEDDAR BLOCK



Alba Cheddar is a semi-mature cheese. It is rich creamy yellow in colour and has the most attractive solid yet smooth compact appearance. Your taste buds are left with a clean, slightly acid flavour distinct only to that of cheddar with a firm body. The classic pairing for cheddar is with chutney. It is delicious in salads, casseroles, pizza, or even your favourite gourmet sandwich. Add to cream based soups or sauces for steamed vegetables or baked dishes.

Shelf Life	Pack Size
12 months	2kg



Fresh Curd Cheese

# SHREDDED CHEDDAR



Alba Shredded Cheddar is shred from the finest cheddar whose quality and taste is superior to others. The product is shredded and packed into various pack sizes for ease and convenience of use. It has a rich creamy yellow colour throughout and is free flowing. It's melting and stretching properties enhances any dish while creating another dimension to your taste buds.

Shelf Life	Pack Size
6 months	2kg 500g 250g





Stretched Curd Cheese  
**CHERRY  
BOCCONCINI**



Alba Cherry Bocconcini is a fresh stretch curd cheese and is shaped into 10g balls. It is packed in fresh water to ensure freshness and the structural integrity of each individual piece. It has a striking white porcelain interior with an elegant white, shiny skin that complements its subtle acidulated milk flavour and soft delicate body texture. Alba Cherry Bocconcini is ideal with freshly sliced tomato, basil and a pinch of sea salt finished off with a sprinkle of cracked pepper.

Shelf Life	Pack Size
6 weeks	1kg bucket 200g poddle



Stretched Curd Cheese  
**BOCCONCINI**



Alba Bocconcini is a fresh stretch curd cheese and is shaped into 40g balls. It is also packed in fresh water to ensure freshness and the structural integrity. It has a striking white porcelain interior with an elegant white, shiny skin that complements its subtle acidulated milk flavour and soft delicate body texture. Alba Bocconcini can be used as a table cheese or as an attractive accompaniment to a variety of dishes including foccacia or even a refreshing toasted bruschetta.

Shelf Life	Pack Size
6 weeks	1kg bucket 200g poddle



Stretched Curd Cheese  
**FIOR DI LATTE**



Alba Fior di Latte is a fresh stretch curd cheese and is shaped into 125g balls. They are each packed in fresh water to ensure freshness and the structural integrity. They accentuate the same properties of that of the Bocconcini and Cherry Bocconcini. The Alba Fior di Latte can be sliced and added to your favourite gourmet pizza.

Shelf Life	Pack Size
6 weeks	1.25kg bucket





Stretched Curd Cheese

# RETAIL MOZZARELLA



Alba Mozzarella is a fresh stretch curd cheese that complements its delicate milky flavour and its soft body texture. It is light cream in colour, with a yellow base throughout. Alba Mozzarella is suited as a perfect addition to any pizza or pasta dish for that desired melt and stretch. The product can also be sliced or shredded and eaten without further processing.

Shelf Life	Pack Size
6 months	500g square 500g pear 250g pear



Stretched Curd Cheese

# MOZZARELLA LOAF



Alba Mozzarella Loaf is used where cheese stretchability and melting properties play an important part of the product's characteristics. It comes in the ideal size for use in restaurants or for caterers. The loaf has a firmer body that facilitates its use in commercial shredders or slicers.

Shelf Life	Pack Size
12 months	2.5kg loaf



Stretched Curd Cheese

# SHREDDED MOZZARELLA



Alba Shredded Mozzarella is typically made from mozzarella cheese. The product is shredded and packed into various pack sizes for ease and convenience of use, and it has a free flowing characteristic. It is light cream in colour. Alba Shredded Mozzarella is suited to use in pizza and pasta products where the cheese stretchability and melting properties play a vital role in the product's characteristics.

Shelf Life	Pack Size
6 months	2kg 500g 250g



Stretched Curd Cheese  
**PIZZA BLEND**



Mixed together is a blend of Alba Shredded Mozzarella and Shredded Cheddar to use on pizza. Together, they combine well to make the cheese stretchability and melting properties play a vital role in the product's characteristics to create the perfect pizza. The added cheddar creates extra flavour.

Shelf Life	Pack Size
6 months	2kg 500g



Stretched Curd Cheese  
**FRESH PROVOLONE**



Alba Fresh Provolone is a stretch curd cheese formed into 500g or 1kg salami shaped rolls. It has a soft milky flavour and has a supple body that is light cream in colour, with a slight yellow base throughout. Alba Fresh Provolone can be sliced and used on pizza or pasta dishes and is an attractive accompaniment with olives, semi-dried tomatoes or even roasted peppers. Matching a glass of light refreshing wine or even a medium bodied red to this amazing cheese adds to its delicious versatility.

Shelf Life	Pack Size
6 months	1kg 500g



Stretched Curd Cheese  
**TRECCIA**

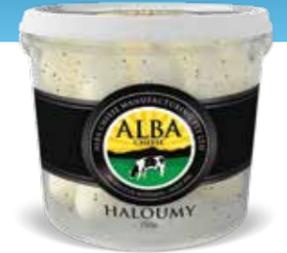


Alba Treccia is a stretch curd cheese that is platted by hand by skilfully trained traditional cheese makers. Its elusive milky flavour and its soft body texture reveal a light cream colour, with a slight yellow base throughout. Alba Treccia is an attractive accompaniment to olives, fresh herbs or even semi-dried tomatoes with a drizzle of the finest olive oil. It can also be sliced and eaten without further processing.

Shelf Life	Pack Size
6 months	500g



Stretched Curd Cheese  
**HALOUMY**



Alba Haloumy is a stretch curd cheese and is light cream to white in colour. It is lightly brined and flavoured with the much loved black cumin seed. The black cumin seed gives the Alba Haloumy a slight piquant flavour to complement its subtle milky taste. Haloumy is popular within the Middle Eastern community and can be grilled or fried and is also used to complement a variety of dishes.

Shelf Life	Pack Size
6 months	750g 11kg bucket





*Matured Cheese*  
PECORINO MATURO



Alba Pecorino is a matured cheese. It is left to mature for 6 to 8 months in which it develops a dense yet crumbly, dry texture with a pale yellow colour. The strong aroma is complemented by the bitey, piquant flavour. Alba Pecorino can be used as a table cheese, for grating or shaving. It can also be an attractive accompaniment to enhance a variety of dishes.

Shelf Life	Pack Size
12 months	Approx 6kg wheel

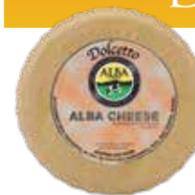
*Matured Cheese*  
CASALINGO



Alba Casalingo is a matured cheese. Left to mature for 2 to 3 months, it develops a semi hard firm texture and a hard body. It provides a mild to sharp nutty flavour and can be used as a table cheese or with cheese platters.

Shelf Life	Pack Size
12 months	Approx 3kg wheel

*Matured Cheese*  
DOLCETTO



Alba Dolcetto is a semi-matured cheese. Also left to mature for 2 to 3 months, it develops a semi hard, firm texture to give a mild yet sweet nutty flavour. Dolcetto is said to be the Italian cousin to Gouda cheese and can be used as a table cheese or with cheese platters.

Shelf Life	Pack Size
12 months	Approx 3kg wheel

*Matured Cheese*  
PECORINO PEPATO



Alba Pecorino Pepato is a matured cheese. It is yellow in colour and left to mature for 5 to 7 months. With whole peppercorns infused throughout, it grants the taste buds a mild to sharp flavour combined with the delicate spice flavour of pepper, yet leaving no bitter after taste in the mouth. Alba Pecorino Pepato can be used as a table cheese, for grating or shaving.

Shelf Life	Pack Size
12 months	Approx 6kg wheel

*Matured Cheese*  
RED PICCANTINO



Alba Red Piccantino is a semi-matured cheese. Left to mature for 2 to 4 months, it develops a semi hard firm texture. Red chilli flakes are infused throughout and when combined with the mild flavour, a tantalizing spice flavour of chilli is experienced while leaving a slightly sweet after taste in the mouth. Alba Red Piccantino can be used as a table cheese or with cheese platters.

Shelf Life	Pack Size
12 months	Approx 3kg wheel

*Matured Cheese*  
PECORINO CHILLI



Alba Pecorino Chilli is a matured cheese similar to Alba Pecorino cheese. It is left to mature for 5 to 7 months. With whole chilli flakes infused throughout, it grants the taste buds a sharp flavour combined with the wild spice flavour of chilli. Alba Pecorino Chilli can be used as a table cheese.

Shelf Life	Pack Size
12 months	Approx 6kg wheel

*Matured Cheese*  
BLACK PICCANTINO



Alba Black Piccantino is a matured cheese made from pasteurised milk. Left to mature for 2 to 4 months, it develops a semi hard firm texture. With peppercorns infused throughout to give a mild flavour combined with the alluring spice flavour of pepper, it leaves a slight sweet after taste in the mouth. Alba Black Piccantino can be used as a table cheese and with cheese platters.

Shelf Life	Pack Size
12 months	Approx 3kg wheel

Matured Cheese

# PROVOLONE



Alba Provolone is a stretch curd cheese formed into 8kg log. It is yellow in colour and is left to mature for three months to reveal a stronger yet sweet and supple flavour. Alba Provolone can be used as a substitute for mozzarella and also as a table cheese when entertaining family and friends.

Shelf Life	Pack Size
12 months	Approx 8kg



Matured Cheese

# PROVOLETTA



Alba Provoletta is a stretch curd cheese and is skilfully hand crafted into a pear shape with a neck or lobe. It is yellow in colour and left to mature for a couple of weeks, enabling the cheese to develop a rind that becomes oily and smooth giving that authentic, Italian farmhouse cheese look. The soft milky flavour is slightly overcome by a pleasurable sweet and supple taste. Alba Provoletta can be used as a table cheese, for shredding, grilling or melting. It is also an attractive accompaniment to a variety of dishes.

Shelf Life	Pack Size
12 months	Approx 750g



Matured Cheese

# PARMESAN WHEEL/WEDGE



Alba Parmesan is a matured cheese. Left to mature for 9 to 12 months, it develops a dense yet crumbly, grainy texture. The strong aroma is complemented by a bitey and full piquant flavour. Alba Parmesan is a low moisture cheese and can be used as a table cheese, for grating, shredding or shaving. It can also be an attractive accompaniment to enhance a variety of dishes.

Shelf Life	Pack Size
12 months	Approx 7kg wheel 200g wedge



Matured Cheese

# GRATED PARMESAN



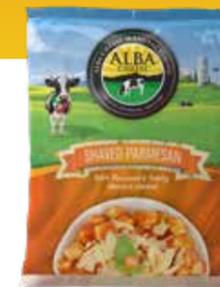
Alba Grated Parmesan is made from Alba Parmesan cheese. The grated product is dried and packed into various pack sizes for ease and convenience of use, and has a free flowing characteristic with a pale yellow colour. The strong aroma is complemented by the bitey and full piquant flavour typical of parmesan. It can also be an attractive accompaniment to enhance a variety of dishes.

Shelf Life	Pack Size
12 months	2kg 250g 100g



Matured Cheese

# SHAVED PARMESAN



Alba Shaved Parmesan is made from the Parmesan cheese. The product is thinly shaved and packed locking in the freshness of the cheese. It is pale yellow in colour. The brawny aroma is complemented by the bitey and piquant flavour. Alba Shaved Parmesan can be used in pasta dishes, on your favourite gourmet pizza, or even as a topping to enhance a variety of salads.

Shelf Life	Pack Size
6 months	1kg 250g



Matured Cheese

# SHREDDED PARMESAN



Alba Shredded Parmesan is made from the Parmesan cheese. The product is thinly shredded and has a free flowing yet fluffy characteristic with a pale yellow colour. The aroma is complemented by the bitey and piquant flavour typical of Parmesan. Alba Shredded Parmesan can be used in pasta dishes, on pizza, or even as a topping to enhance a variety of other dishes.

Shelf Life	Pack Size
6 months	1kg





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Alba Cheese Manufacturing is HACCP accredited and all products manufactured are HALAL certified. They are also licensed and registered with the regulatory government bodies, Dairy Food Safety Victoria and Department of Agriculture, Fisheries and Forestry for export.