Three different marks exist for using the AMPI corporate mark in close proximity with the tagline. These are the only accepted uses of the corporate mark next to the tagline.
Produced in the heart of cheese country, our award-winning cheese is internationally recognized. Learn about the American-style cheese we make at six dairy farmer-owned plants in Wisconsin, Minnesota and Iowa. At our Hoven, S.D., facility, veteran cheesemakers produce Hard Italian cheeses. Our offerings include a variety of flavors and cuts for foodservice and retail customers.

**PROCESSED**

*Foodservice and deli customers choose from our extensive line of Processed American cheese.*

**Slice counts:** 72, 120, 160, 184, 200  
**Configuration:** Loaf, Ribbon, Vertical, Pullman  
**Varieties:** American, American/Swiss, American Cheese Product, Pepper Jack (loaf only)

**FOODSERVICE SHREDS**

*Shredded cheese is packaged to meet the demands of today’s foodservice users.*

**Styles:** Feather, Fancy, Fine Fancy  
**Weight:** 5 lb  
**Varieties:** Cheddar (Mild and Sharp), Colby Jack, Monterey Jack, Mozzarella and other blended shreds

**PRINTS/CRYOVAC**

*Foodservice and deli customers prefer exact-weight prints in specific sizes and flavors.*

**Weights:** 5 lb, 10 lb  
**Varieties:** Cheddar (Mild, Medium, Sharp, Extra sharp), Colby, Colby Jack, Monterey Jack, Pepper Jack