

For Immediate Release:

Mary Saige Decker

(973) 962-1202 tel. | (973) 557-6462 mobile

msaige@thecheeseworks.com



CHEESEWORKS ANNOUNCES DISTRIBUTION PARTNERSHIP WITH GUFFANTI FORMAGGI

Bringing Some of Italy's Finest Cheeses to Gourmet Retailers and Restaurateurs Nationwide

December 9, 2009, Ringwood, NJ and Alameda, CA – Cheeseworks, a leading United States importer and distributor of specialty and fine foods, announces a partnership with Guffanti Formaggi, purveyor and stagionatura (one who ages cheese) of handcrafted Italian cheeses since 1876. The dynamic selection of cheeses, featuring traditional gorgonzola, cave-aged tomas, unique pecorinos, and classic Piemontese Robiolas are available beginning today.

Chief Executive Officer, Bryan Crittenden comments, "Cheeseworks is very excited to represent Guffanti Formaggi. The company's long history of offering unique, exceptional cheeses is a perfect fit with our philosophy of offering innovative artisan products from around the world." The portfolio includes Tallegio, Tre-Latte Robiola, Scimudin, Blu del Moncinesio and Rocca Verano to name a few.

"We chose Cheeseworks because of its superior portfolio and focus on excellent customer service," said Wil Edwards of Guffanti Formaggi. "It is critical that our cheeses are delivered in the freshest state possible to preserve the high quality our customers expect."

For more information or to purchase Guffanti Formaggi products, contact Cheeseworks at 800-962-1220 (East Coast) or 800-477-5262 (West Coast).

About Cheeseworks: Cheeseworks is the leading specialty and fine foods purveyor in the United States. For over 30 years we have served our gourmet retailers and restaurant customers with unique artisan products from around the globe. Our superior portfolio of over 3500 products, team of sales experts and focus on strong relationships delivers targeted solutions that provide unparalleled quality and added value. Visit us online at www.thecheeseworks.com.

Cheeseworks, Inc. | www.thecheeseworks.com

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About Guffanti Formaggi: Today Luigi Guffanti Formaggi 1876 still selects its cheeses from the same production sites as it did back in 1876. Once selected, these cheeses, preferably made with raw milk directly at the milking dairies, then undergo a refining process that takes place inside special caves owned by the company. Only after this are they ready for delivery to gourmets. For more information about Guffanti Formaggi contact Wil Edwards 650-868-0504 or www.guffantiformaggi.com.

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