



The name behind the name
on America's finest brands.



1932 – We began selling cheese and dairy products from a single shop in Brooklyn, NY



1944 – We began packaging ICCO Cheese products for sale at local supermarkets.



1958 – Our first private label program is launched when we begin packaging grated parmesan cheese for Shop Rite Supermarkets.

1962 – We introduce our first line of ICCO private label bread crumbs.



1987 – Our corrugated grated cheese packaging gives way to a new innovative plastic package.



2000 – We introduce the film label to prevent wilting and pruning under refrigeration.

2002 – Our commitment to technological advancements continues as we begin utilizing polypropylene packaging.



When the name behind the name is ICCO, the customer comes first and quality is a family tradition.

Delivering quality for three generations.

In 1932, Anna Savarese Angiolillo became a cheese wholesaler in Brooklyn, NY, building a successful business on the quality and freshness of her goods. Three generations later, Anna's high standards still inspire our family business.

At ICCO today, the finest imported cheeses are carefully selected and combined with the best domestic cheeses to create grated parmesan and romano cheese products for over 200 customers across the country. We also take special care in packaging plain and Italian flavored bread crumbs for more than 100 customers – delicately blending in herbs and spices without damaging the dry, toasted crumbs in our flavored products.

In fact, ICCO takes quality so seriously that we voluntarily participate in the FDA's Hazardous Analysis & Critical Control Point (HACCP) program, assuring food safety with high-tech methods that Nanna could never imagine – but would make her very proud.

Customer service that's made to order.

ICCO products are made to order for small specialty chains, large supermarket chains, major distributors, mass merchandisers, and food service companies. To satisfy this large and diverse customer base, we've built an unusual degree of flexibility into our operation, serving every customer's needs with:

- Fast turnaround time, thanks to a system that maximizes the availability of our production lines.
- Total packaging options including glass, polypropylene, PET, deli cup and plastic containers in a full range of sizes.
- Direct shipping, distributor delivery or local storage, as each customer requires.
- The lowest minimum quantities, running orders for one pallet or multiple truckloads of your product.

For more information about putting your name on our quality products, call John Angiolillo at 845-398-9800 or by e-mail at johna@iccocheese.com



Building relationships that build brands.

For seven decades, ICCO has paid as much attention to the quality of our relationships as the quality of our products. That includes long-term relationships with trusted suppliers and, especially, with an extended family of customers who depend on ICCO for much more than grated cheese and bread crumbs.

In 1958, we created our first private label program for ShopRite Supermarkets. Since then, we have helped countless other customers launch private label programs and have also developed line extensions for prominent food brands like Progresso.

Today, that experience is the foundation of a turnkey support program that assists ICCO customers with new product development, package design, distribution planning and in-store merchandising. When your brand name's on the label, we do everything we can to help you succeed.

Applying technology where it counts.

ICCO's state-of-the-art facility in Orangeburg, NY was designed to take advantage of the latest technology now and in the future. We are continually looking for ways to upgrade our capabilities, expanding on high tech resources that currently include:

- Updated information systems that interface with our customers' existing systems – so there's no need to change or reconfigure procedures.
- High-speed production lines that have the capability of producing 120 units of product per minute, insuring on-time delivery – even for fast turnaround promotional orders.
- A state-of-the-art drying system that controls moisture levels, protecting the product's flavor and extending its shelf life.
- Computerized scales that weigh each package and automatically adjust the quantity eliminating short weights.

Taking New World Pasta in new directions.

Ronzoni, San Giorgio, and American Beauty have a lot in common. They are all leading regional brands of pasta. They are all produced by New World Pasta, the country's leading manufacturer of dry pasta products. And in 1996, their product lines were extended to include grated cheese and bread crumbs – marketed, produced and distributed by ICCO.



The pasta companies that form New World Pasta were all built upon a firm commitment to quality and value. At ICCO, we share that commitment and are honored to hold the license for such popular brands.

