



DI STEFANO

Pomona, CA

Premium Italian Cheese.

About Di Stefano

We are a family owned cheese company in Southern California that has a lifetime of experience, tradition and passion for making cheese. Di Stefano sources from a single dairy located 20 minutes down the road from our plant and we ensure our cows are fed a nutritious, grass-fed diet. This produces an all natural milk that has not been tainted with hormones; we pay a premium for a higher butterfat milk content! The owner and founder of Di Stefano Cheese, Mimmo Bruno introduced burrata to the North American palate in 1993. Our boutique-style cheese plant is dedicated to making fresh burrata, mozzarella, mascarpone, ricotta, Samorza and Caciocavallo. Di Stefano Cheese produces the most authentic, award winning fresh cheeses available in the US.

Featured Items



DACHEESE9L



DACHEESE9LA



DACHEESE9LL

DACHEESE9L	Burrata	12X4 OZ
DACHEESE9LA	Burrata	24X2 OZ
DACHEESE9LL	Stracciatella	6X1 LB

WANT MORE?

Visit our website for a full availability list and more information about Di Stefano!

baldorfood.com/farms/di-stefano