



**CHAMPIGNON
HOFMEISTER**
FAMILY-OWNED SINCE 1908

Product Information

CAMBOZOLA, CAMBOZOLA Black Label, CHAMPIGNON
Mushroom, GRAND NOIR, ROUGETTE, Fiorella DI TOMINO,
Limburger, Briette, Käserei Champignon, BONFIRE

Lactose free, Gluten free & Vegetarian



Champignon-Hofmeister's success is rooted in the values of our family-run business, which are responsibility, loyalty, trust, and appreciation. Our dedicated employees craft consistently high-quality products using expertise, modern technology, and the finest local milk. The result is a diverse range of premium cheese brands loved nationally and internationally. We take pride in our heritage for 100 years and look forward to shaping the future of the Champignon-Hofmeister Group.

Our cheese varieties are global favorites. From fragrant specialty soft cheeses to traditional blue cheese and entertaining platters, our products have represented exceptional quality for decades. Flagship brands like CAMBOZOLA and ROUGETTE are beloved in overseas markets, alongside innovations like the creamy Briette fresh pack. By blending traditional cheese making with cutting-edge technology, we ensure flexibility and success in introducing our award-winning products worldwide.



International Cheese Awards

2025

Montagnolo Affine, Fiorella DI
TOMINO

2023

Montagnolo Affine, GRAND NOIR,
ROUGETTE Bavaria Red, CHAMPIGNON
Mushroom, Briette Dulche de Leche

2021

GRAND NOIR

2019

Montagnolo Affine; ROUGETTE
Bavaria Red

2018

GRAND NOIR, ROUGETTE
Bavaria Red



Global Cheese Awards

2024

ROUGETTE, GRAND NOIR

2021

ROUGETTE

2019

CAMBOZOLA, ROUGETTE

2019

Best in Category: CAMBOZOLA

2018

GRAND NOIR



Food and Beverage Award FABI

2023

FABI: Briette Product Range



World Championship Cheese Contest

2024

Silver: GRAND NOIR

2022

Best of Class: GRAND NOIR
Best of Class: CAMBOZOLA Black Label
Silver: CAMBOZOLA
Best of Class: CAMBOZOLA Black Label

2020

Bronze: CHAMPIGNON Mushroom

2018

Best of Class: CAMBOZOLA Black Label
Silver: ROUGETTE Bavaria Red
Bronze: CHAMPIGNON Mushroom

2016

Best of Class: GRAND NOIR



International Taste Institute Brussels Superior Taste Award

2025

2 Sterne ROUGETTE Landkäse

2023

2 Sterne Fiorella DI TOMINO

2019

2 Sterne Fiorella DI TOMINO,
CAMBOZOLA Classic, GRAND NOIR



Frankfurt International Trophy

2024

Gold: CAMBOZOLA Classic
Gold: GRAND NOIR

2023

Grand Gold: Briette Dulce de Leche
Grand Gold: Montagnolo Affine



CAMBOZOLA (wheel & exact weight)

The exquisitely creamy CAMBOZOLA brings together in harmony two distinct styles of cheese: the rich creaminess of a brie with the piquant notes of a blue cheese.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

PRODUCT DETAILS

Item number:	41267
Case pack:	2/5 lbs
Case GTIN:	9 4000504 16824 3

Now available in exact weight wedges!

Save on labor for cutting, wrapping and labeling. Maximizing shelf life and minimizing shrink compared to in-store cutting.

Exact Weight

Case pack:	14/5.2 oz
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CAMBOZOLA Black Label

A truly elegant choice for any occasion, CAMBOZOLA Black Label is the reserve version of our classic CAMBOZOLA, with stronger notes of blue, a taller profile, and beautiful gray-mold exterior. CAMBOZOLA Black Label is a soft ripened cheese with blue mold, aged longer, and at a colder temperature.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

PRODUCT DETAILS

Item number:	06933
Case pack:	2/4.4 lbs
Case GTIN:	9 4000504 06933 5





CHAMPIGNON Mushroom (wheel & exact weight)



The one-of-a-kind CHAMPIGNON Mushroom is a soft-ripened cheese, flecked with fine champignon mushrooms that add a mild but refined earthy mushroom flavor.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

PRODUCT DETAILS

Item number:	41243
Case pack:	2/5 lbs
Case GTIN:	9 4000504 18076 4

Now available in exact weight wedges!

Exact Weight

Case pack:	14/5.2 oz
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Our GRAND NOIR cheeses are ripened in unique conditions, allowing selected cultures to flourish – a maturation method we call “Affinage Noir”. This creates a distinctive dark blue marbling, an exceptionally creamy texture and luxuriously smooth melt. Whether on a cheese board or in fine cuisine: this premium blue is made to impress.

- Free from additives and preservatives**
- Natamycin free**
- Lactose free**
- Gluten free**
- Made with rBST free milk**
- Pasteurized**
- Vegetarian friendly**

PRODUCT DETAILS

Item number:	21246
Case pack:	1/5.5 lbs
Case GTIN:	9 4000504 21246 5





ROUGETTE Bavarian Red is an extremely soft and buttery cheese with a unique red exterior rind. During the cheese making process, we add all-natural paprika extract which brings out its beautiful red exterior color and adds just a hint of flavor.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

PRODUCT DETAILS

Item number:	41301
Case pack:	2/4.4 lbs
Case GTIN:	9 4000504 17066 6





The only German triple cream premium brie in the US. Fiorella DI TOMINO is made in Bavaria, Germany from locally sourced milk, and distinguished by its flower shape format. Fiorella DI TOMINO has an exquisitely silky texture, and has a refined crème fraîche taste.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Unique flower shape

Smaller wheels

PRODUCT DETAILS

Item number:	41602
Case pack:	2/2.65 lbs
Case GTIN:	9 4000504 18627 8





Limburger



This classic is a washed rind cheese which develops a mild to bold flavor, depending on the stage of maturity. For milder flavor, Try Limburger when it is younger, 4-8 weeks before the best by date. For bolder flavor, try Limburger as it approaches its best by date. Just look for the distinctive golden foil and choose your own right time to enjoy. A traditional Bavarian cheese!

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Washed rind

**Leading imported Limburger
in the USA**

PRODUCT DETAILS

Item number:	10328
Case pack:	6/6.35 oz
Case GTIN:	0 4000504 10328 9
UPC:	0 61104 10327 1





Real cheese. Real protein. Really good.

Creamy & Mild



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette Creamy and Mild – our always creamy fine cheese in a fresh pack. This cheese is made in the same traditional method as our premium specialty cheeses, then each wheel is ripened to perfection and sealed in our innovative protective package. White edible exterior and yellow-white, soft interior.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind

PRODUCT DETAILS

Item number:	14996
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 14996 6
UPC:	0 61104 14992 7





Real cheese. Real protein. Really good.

Creamy & Blue



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette Creamy and Blue – our always creamy fine cheese in a fresh pack. This cheese is made in the same traditional method as our premium specialty cheeses, then each wheel is ripened to perfection and sealed in our innovative protective package to ensure the highest quality in every package. White, edible exterior and yellow white, soft interior with very light striations of blue mold.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind

Blue veining

PRODUCT DETAILS

Item number:	14976
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 14976 8
UPC:	0 61104 14972 9





Real cheese. Real protein. Really good. Creamy & Buttery Red



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette Creamy and Buttery Red – our always creamy fine cheese in a fresh pack. This cheese is made in the same traditional method as our premium specialty cheeses, then each wheel is ripened to perfection and sealed in our innovative protective package to ensure the highest quality in every package. Orange, edible exterior and yellow-white, soft interior.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind

Attractive orange exterior

PRODUCT DETAILS

Item number:	14986
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 14986 7
UPC:	0 61104 14982 8





Real cheese. Real protein. Really good. Tropical - New Flavor



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette NEW FLAVORS! –Tropical delicately infuses creamy cheese with the vibrant tropical flavors of pineapple and mango. Each cheese is carefully enveloped in our special fresh pack, ensuring that the cheese retains its luxurious creaminess and consistently delivers the highest quality.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind and tropical flavor / fruity notes.

PRODUCT DETAILS

Item number:	14866
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 148662
UPC:	0 61104 14862 3





Real cheese. Real protein. Really good. Chai Style - New Flavor



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette NEW FLAVORS! - Chai Style infuses the cheese with a hint of exotic spices like pepper, cinnamon, ginger, & clove. Each cheese is carefully enveloped in our special fresh pack, ensuring that the cheese retains its luxurious creaminess and consistently delivers the highest quality.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind and chai style flavor

PRODUCT DETAILS

Item number:	14916
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 149164
UPC:	0 61104 14912 5





Real cheese. Real protein. Really good.

Dulce de Leche



Briette is real cheese with naturally occurring protein - made for the way we eat today.

Briette Dulce de leche - our always creamy fine cheese in a fresh pack. Briette cheeses are made with high-quality, pasteurized cow milk. Each wheel of Briette is ripened in a traditional way to perfection and then sealed in an innovative protective package to ensure the highest quality and perfect maturation at the time of purchase. An always creamy soft-ripened cheese with distinctive notes of caramel married with savory cream. White, edible exterior and yellow-white, soft interior.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Our smallest format of soft ripened cheese

Longer shelf life

Approachable brie with a thin rind and caramell flavor

PRODUCT DETAILS

Item number:	15186
Case pack:	10/4.4 oz
Case GTIN:	0 4000504 15186 0
UPC:	0 61104 15182 1





Brie & Camembert Tins



The pull tab tin keeps these soft ripened cheeses fresh and easy to serve on any occasion. Cow's milk cheeses made in the traditional method, and packaged in a tin to provide a longer shelf life and flexibility for any occasion.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Longer shelf life

Approachable brie with a thin rind

Packed in aluminium tin

PRODUCT DETAILS (Brie)

Item number:	10388
Case pack:	18/4.4 oz
Case GTIN:	0 4000504 10388 3
UPC:	0 4000504 41060 8

PRODUCT DETAILS (Camembert)

Item number:	10386
Case pack:	18/4.4 oz
Case GTIN:	0 4000504 10386 9
UPC:	0 4000504 41061 5





Crispy Cheese for Frying Classic

Heat it. Share it. Love it.

Our Bonfire Crispy Camembert is served hot & fresh off the pan or grill for a fun, new way to entertain with specialty cheese. Our mild & creamy soft-ripened cheese can go right in the pan or on the grill to develop a warm and melted inside and crispy outside.

Lactose free

Gluten free

Made with rBST free milk

Pasteurized

Vegetarian friendly

Product Details (CRISPY CHEESE FOR FRYING)

Item number:	10178
Case pack:	6 x 6.35oz
Case GTIN:	4000504 10178 0
UPC:	061104 10177 2





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**SHAPING
THE FUTURE
TOGETHER**



A work in progress: placing an emphasis on sustainability.

To enable sustainable management across all corporate divisions, we have put in place a sustainability management team that works with the executive board to formulate specific targets and implement these with the help of a range of measures. In dialogue with our stakeholders and employees, we continue to intensify our sustainable actions and target measurable successes for our mutual future growth.

Champignon North America, Inc.
456 Sylvan Avenue
Englewood Cliffs
NJ 07632

Office: +1 (201) 871-7211
Fax: +1 (201) 871-7214
Email: info@champignon-usa.com
Web: www.Champignon-usa.com