



**Inspired by Tradition.  
Perfected through Innovation.  
Crafted for Revolution.**

The container of choice for the cheese industry  
for 50+ years

  
**tosca**<sup>™</sup>  
At every turn.



## Cheese People Choose Our People

Tosca is proud to deliver smarter, safer, more sustainable reusable container solutions for the country's leading names in cheese. Here are a few reasons why our partners continue to choose us, turn after turn, year after year.

- **Best Value & Savings.** We offer the highest-value containers in the industry under a simple pricing model. Built-in savings—like our loss-minimizing containers, innovative stretch wrapping, and four reconditioning locations throughout the country—reduce waste, time, and freight costs.
- **Unrivaled Experience & Expertise.** Tosca has led the design and management of reusable cheese containers for more than 50 years—including reconditioning containers for Kraft, continuously, since 1959. As the longtime market leader in 640 cheese boxes, we were instrumental in developing national safety and quality guidelines adopted as the industry standard by the USDA & Wisconsin Department of Agriculture, and the National Cheese Institute. We know cheese—and how to pack and move it—better than anyone else in the market.
- **Full-Service Partnership.** Our dedication to our customers is unmatched. From problem solving and proactive training to logistics and 24/7 support, we're here to make your job easier any way we can. Our strong relationships with cheesemakers, the Center for Dairy Research, and equipment manufacturers gives Tosca a significant network to trouble shoot issues and help solve problems. Our service goes beyond cheese containers.
- **100% Fulfillment Record.** Absolute efficiency and accuracy are more than our goals—they're our promise. We always fulfill orders and have never shorted a customer.



## Best Container, Best Product

We believe in great cheese. That's why we're continually improving our designs, practices and processes; creating new, better ways to serve our customers, advance our industry, and promote sustainability; and delivering on every promise to every partner.

### The Tosca 640

- **Wooden for a reason.** Our cheese containers are made of the highest quality most durable wood in the world because it's proven to be the very best material for the job. Our wood is more durable and sustainable than the plastic used in competing cheese containers, so it lasts longer with less breakage and product waste. Made of seven solid, waxed wood panels, they are more easily repaired, re-sanitized, and safely reused than plastic containers—especially those with honeycomb construction that creates lots of small spaces for bacteria to hide. Wood also cools more slowly and evenly, uniformly preserving the quality of your cheese.
- **Smarter sealing.** Panels are held together with lightweight, easy-to-use stretch wrapping, which has streamlined assembly time. And, in keeping with our sustainability commitments, stretch wrapping is also 100% recyclable. Every Tosca customer receives stretch-wrapping machines, training, maintenance, repairs, and 24/7 support - making these containers an even smarter choice..
- **Bigger box, better results.** Why do cut plants prefer our 640-pound blocks over 40-pound blocks? They just work better. They hold shape better, have less moisture migration, and are more consistent than other cheese containers. Less surface area creates less trim waste per block. Bigger blocks allow for longer cuts, more exact chunk and loaf weights when slicing, and smoother, more uniform cuts. While 40# blocks become misshaped and uneven when stacked and aged, 640s maintain their ideal shape through storage and aging, again resulting in less loss and more total yield per block. There's also no corrugated to throw away.



Real, waxed **hardwood** for optimal safety, durability, sustainability, and **cheese quality**

Thoroughly cleaned, maintained, and **sanitized after every use**

Proprietary stretch wrap **machines provided** along with training and service.

Upholding the **highest standards** of sustainability; can be safely reused for years and years



Wisconsin Green Tier participant

# How it Works

1

## Cheese Makers Place their Order

We work with our make plant partners to design their customized container-leasing program, so they always have exactly the right number of ready-to-pack Tosca 640 cheese containers for short or long-term storage. Tosca maintains an adequate inventory so we can respond quickly to short lead times or other special needs.

2


## Make Plants Pack & Ship 640s to Cutting/Converting Plants

Cheese cutting plants receive the packed containers and simply remove the stretch wrap and wood panels to unveil a pristine, 640-pound block of cheese—ready for processing into the best possible final product, precisely to customer specifications. Empty containers are then conveniently returned to one of four Tosca service centers nationwide.

3

## Tosca Service Centers Recondition 640s for Reuse

Every container is thoroughly reconditioned and repaired (if needed) after every use at one of our four service centers. Wood panels are stripped, heat-sanitized, and re-waxed. Frames are stripped, repainted, and re-waxed, and steel springs are carefully inspected and sanitized to ensure a safe, clean, like-new container goes back out for delivery. Any container or component that does not pass our stringent quality checks is permanently, sustainably removed from rotation. All Tosca reconditioning plants follow Good Manufacturing Practices, and monitor Critical Control Points to ensure all safety requirements are in place.



Tosca is on a mission  
to revolutionize the flow  
of perishables through  
the supply chain,  
eliminating waste  
at every turn.



Learn more about the Tosca 640 cheese container  
and all our supply chain solutions at [www.toscaltd.com](http://www.toscaltd.com)  
or contact [cheese@toscaltd.com](mailto:cheese@toscaltd.com)