



Meet the Grower

Zingerman's Creamery Ann Arbor, MI

Way back in 2001, Zingerman's Creamery got its start making our Real Cream Cheese®, an enduring Ann Arbor favorite which has been hailed by Cook's Illustrated for "its full flavor and well-rounded balance between saltiness, tanginess, and creaminess."

All of our cheeses are made from the best local milk we can source from small farmers who share our passion for quality and tradition. In addition to our lineup of fresh cheeses, we make a variety of soft-ripened cheese, one hard raw cow's milk cheese lovingly referred to as the Great Lakes Cheshire, and award-winning gelati and sorbets.

We do our best to preserve the incredible flavor of the fresh milk we receive, using old-world techniques coupled with the most precious of resources, time. All of our cheeses are hand-ladled to preserve the delicate characteristics of the curd and we use uncommonly-long sets to draw out a full, complex flavor and a low-heat, long pasteurization to maintain that flavor.



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