

The Aniata Cheese Company
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OLIVE OIL

Only the finest cold-pressed extra virgin olive oil is used for this truly unique cracker. Incorporating farm-fresh butter creates a smooth and creamy texture that provides the perfect compliment to your favorite cheese. Try with a variety of sharper cheeses like Cheddar, Gouda or Gorgonzola. The only one of its kind, the olive oil cracker is soon to become a classic.



ROSEMARY PARMESAN

Bursting with distinctive rosemary flavor, these bold crackers are infused with generous amounts of fresh Parmesan. Perfect on their own, these crackers also pair nicely with brie, manchego or our favorite, Parmigiano-Reggiano. The Rosemary Parmesan cracker is quickly becoming a favorite, try them and you'll understand why.



ASIAGO

Made from the finest Asiago cheese, these crackers have a subtle flavor that pairs perfectly with fruit and red wine or cheeses like Port Salut, Edam or Gruyere. Their simple elegance makes them an ideal choice for entertaining. This versatile Asiago cracker is sure to become a favorite.



LEMON BLACK PEPPER

A taste sensation, this bold cracker offers a perfect balance of zesty lemon and sharp black pepper for those who enjoy a little spice. Try with creamy cheeses like Havarti and Brie or lend a kick to your favorite spread or dip. For the adventurous, pair the Lemon Black Pepper cracker with a bold blue cheese for a burst of extra intensity.



CLASSIC WHITE

An all-time favorite made from quality ingredients like farm-fresh butter and sea salt, our most versatile cracker is refined in its simplicity. Try it with fruit preserves for breakfast, with cheese and dips for lunch or as the perfect side to soups and dinner salads. You'll want to keep Classic White crackers on hand to be ready for any occasion.

