



INTEGRITY
SERVICE
EXPERIENCE
& INNOVATION

MERCATOR, INC.

Mercator is an international trading company with more than 20 years of experience exporting USA origin agricultural products, specializing in connecting producers and buyers globally.

We are a strategic partner that simplifies international trade by integrating logistics, documentation and financing in a single solution.

Our portfolio includes:

Proteins: Pork, poultry and beef.

Dairy: Cheeses, butter, powdered milk and ingredients.

Tomato products, sugar, oils and animal feed.

We have the flexibility to handle both generic products and private brands, highlighting our exclusive representation of Associated Milk Producers Inc., AMPI, for Latin America and the Caribbean, the largest cheese cooperative in the United States.

For international producers, we represent the opportunity to export risk-free, with secure payment and immediate access to new markets. For our buyers, we represent an opportunity for safe and continuous growth.

Mercator is a long-term strategic ally:

- We ensure a constant supply for supermarkets, hotels, restaurants, distributors and industries.
- We open international markets for producers, cooperatives and agribusinesses.
- We guarantee secure transactions, eliminating payment risks and customs delays.
- Our purpose is clear: to facilitate international agri-food trade in a ethical, efficient and profitable way for all parties.

OUR SERVICES

1. Sourcing and Product Development

We identify reliable suppliers in the United States and the rest of the world, connecting them with buyers in Mexico, Latin America and the Caribbean.

2. Documentation and Regulations

Offering hassle-free export: Mercator manages permits, registrations, certificates, inspections, and ensures compliance with the regulations of the destination country.

3. Logistics & Transportation

We coordinate all types of transport: sea, land and multimodal.

4. Financing and Commercial Security

We take possession of the products and assume legal ownership before exporting them and until delivery at destination. Our shipments are insured from the point of origin to the point of final destination.

5. Personalized Attention and Commercial Support

We provide expert guidance tailored to your market and business needs..

OUR PROMISE

With Mercator, international trade is no longer a risk and becomes an opportunity for growth.

Contact us today
to secure the supply
your operations need.





Tradition and Quality

from the farm to your table

Associated Milk Producers Inc., AMPI, is the largest cheese cooperative in the United States, comprised of hundreds of dairy families from the Midwest committed to responsible milk production of the highest quality. This experience is reflected in Dinner Bell Creamery, a line of cheeses crafted by master cheesemakers, recognized for their authentic flavor, consistent texture, and reliable nutritional value.

Mercator is the exclusive distributor of AMPI for Latin America and the Caribbean, guaranteeing a constant supply, marketing techniques, and reliable logistical support for each market, in addition to assistance with documentation and export requirements.

Crafted with commitment by the cooperative (Co-Op Crafted)

"We only produce what our families would approve"

This guiding principle drives every stage:

- Care for animal welfare and the land.
- Consistent and safe production processes.
- Commitment to local communities and sustainability.



Why Choose AMPI – Dinner Bell?

- Superior quality: 100% cow's milk cheeses, no substitutes.
- Guaranteed consistency: uniform flavor and texture.
- Large production capacity: ideal for retailers, institutional, and industrial services.
- Logistical support: safe delivery throughout Latin America and the Caribbean by Mercator.





Natural Cheese Bars



Bars packed in cryovac, with a firm texture and authentic flavor that are sliced, grated or melted with uniform results.



PRODUCT INFORMATION

STYLES	Cryovac Packed Bars
WEIGHTS	5lb (2.268 kg) • 10lb (4.536 kg)
VARIETIES	Mild Cheddar, Medium Cheddar, Sharp Cheddar, Extra Sharp Cheddar, Colby, Colby Jack, Monterey Jack, Pepper Jack, Gouda.
INGREDIENTS	Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Vegetable Color Anato.
NUTRITION INFORMATION (MILD CHEDDAR)	Total Fat: 9 gr, Cholesterol: 25 mg, Sodium: 180 mg, Carbohydrates: 2 gr, Protein: 6 gr.
STORAGE	35°-40° F
ORIGIN	USA



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Shredded Cheeses



Practical and ready to use. Each strand maintains its shape and melts evenly, enhancing pizzas, pastas, soups or snacks.



PRODUCT INFORMATION

STYLES	Feather Grating, Fancy Fine Grating, Fancy Extra Fine Grating
WEIGHTS	2 lb (907 gr) bag • 5 lb (2.268 kg) bag
VARIETIES	Mild Cheddar, Sharp Cheddar, Cheddar Jack, Monterey Jack, Mozzarella, and other mixes
INGREDIENTS	Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Anato Vegetable Color, Corn Starch (Anti-Caking Agent)
NUTRITION INFORMATION (MILD CHEDDAR)	Total Fat: 9 gr, Cholesterol: 25 mg, Sodium: 180 mg, Carbohydrates: 2 gr, Protein: 6 gr.
STORAGE	35°-40° F
ORIGIN	USA



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Sliced Cheeses



Consistent, accurate slices ensure cost control, ease of use, and even melting.



PRODUCT INFORMATION

NUMBER OF SLICES	72 (only at 3lb • 1.36 kg), 120, 160, 184, 200
WEIGHTS	3lb (1.369 kg, 72 slices only) • 5lb (2.268 kg)
AMERICAN CHEESE VARIETIES	Yellow, White, and Swiss (Not in 72 slices)
INGREDIENTS	Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Anato, Vegetable Color, Water, Cream, Sodium Citrate, Sorbic Acid, Sunflower Lecithin
NUTRITION INFORMATION (MILD CHEDDAR)	Total Fat: 5 gr, Cholesterol: 20 mg, Sodium: 270 mg, Carbohydrates: 1 gr, Protein: 3 gr.
STORAGE	35°-40° F
ORIGIN	USA



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Natural Cheeses Cryovac Bars

DESCRIPTION	# PER CASE	WEIGHT IN KG	WEIGHT IN POUNDS	PRESENTATION
MILD CHEDDAR CHEESE	2	2.27 kg	5 lbs	
MONTEREY JACK CHEESE	2	2.27 kg	5 lbs	
GOUDA CHEESE	2	2.27 kg	5 lbs	
COLBY JACK CHEESE	2	2.27 kg	5 lbs	
PEPPER JACK CHEESE	2	2.27 kg	5 lbs	
COLBY CHEESE	2	2.27 kg	5 lbs	
MILD WHITE CHEDDAR CHEESE	2	2.27 kg	5 lbs	

Mild Cheddar	1	4.53 kg	10 lbs
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Monterey Jack	1	4.53 kg	10 lbs
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Shredded Cheeses

DESCRIPTION	# PER CASE	WEIGHT IN KG	WEIGHT IN POUNDS	PRESENTATION
Mild Cheddar Cheese FEATHER GRATED	4	2.27 kg	5 lbs	
Mild Cheddar Cheese FINE GRATED	6	900 g	2 lbs	
Cheddar and Monterey Jack Blend FEATHER GRATED	4	2.27 kg	5 lbs	
Cheddar and Monterey Jack Blend FINE GRATED	6	900 g	2 lbs	
Monterey Jack FEATHER GRATED	4	2.27 kg	5 lbs	
Shredded Mozzarella FEATHER GRATED	4	2.27 kg	5 lbs	
Mexican Blend FINE GRATED	4	2.27 kg	5 lbs	



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Sliced Cheeses

DESCRIPTION	SLICES	# PER CASE	WEIGHT IN KG	WEIGHT IN POUNDS	PRESENTATION
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Yellow American Cheese	120	4	2.27 kg	5 lbs	
	160				
	184				
	200				

American White Cheese	160	4	2.27 kg	5 lbs	
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State Brand	160	4	2.27 kg	5 lbs	
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RETAIL

DESCRIPTION	# PER CASE	WEIGHT EN KG	WEIGHT EN OUNCES	PRESENTATION
Mild Cheddar	32	142g	5 ounces	
Mild Cheddar	12	453g	16 ounces	
Monterrey Jack	32	142g	5 ounces	
Monterrey Jack	12	453g	16 ounces	
Colby Jack	32	142g	5 ounces	
Colby Jack	12	453g	16 ounces	
Pepper Jack	32	142g	5 ounces	
Pepper Jack	12	453g	16 ounces	
Mozzarella	32	142g	5 ounces	
Mozzarella	12	453g	16 ounces	



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COMING SOON!

New Variety Line to expand your markets

CHEESES WITH NEW FLAVOUR NOTES



Citrusy



Floral



Spicy



Creamy



Smooth



Smokey



Rustic



Savory



Semi-Sweet



Nutty

HATCH CHILE

A CELEBRATION OF FIRE-ROASTED FLAVOR

Roasted Hatch chiles give this cheese its signature smokiness and subtle spice. The slightly sweet and balanced flavor blends beautifully with our creamy Monterey Jack base for a fresh finish that feels like it came straight from the flame. A perfect fit for many Mexican- and American-inspired dishes



FOUR PEPPER JACK

A CLASSIC JACK, SPICED JUST RIGHT

Our Mexican-inspired Four Pepper Monterey Jack cheese brings just the right amount of heat. With red bell, jalapeño, serrano and habanero peppers evenly distributed throughout, it has a bold, layered flavor that makes it perfect for everything from deli sandwiches to nachos.

Our trademark creamy texture means it melts like a dream.



SCORPION PEPPER

NOT-YOUR-AVERAGE PEPPER JACK

This one is for heat lovers! Our buttery, Monterey Jackbased Scorpion Pepper cheese has an intense pepper piquancy with citrusy and floral undertones, lending itself more to American-style cooking than other specialty Jacks. Think: a juicy burger and a cold beer on a sunny patio.



CARMELIZED ONION

WHERE RUSTIC AND RICH MEET IRRESISTIBLE

Slow-cooked onions add depth and richness to this cheese, and every bite balances mellow sweetness and rustic flavor. Whether layered on a burger or enjoyed straight from the board, the flavor of sweet caramelized onion comes through in every bite.



GHOST PEPPER

RICH FLAVOR WITH BOLD HEAT

This cheese flirts with fire, then charms you with sweetness. It's got a gentle heat that builds slowly, letting the fruity, almost tropical notes shine through — then it gives way to a richness that lingers on the palate. Use it in quesadillas, spicy mac and cheese or to add intrigue to a cheese board.



HOT HONEY CRUSHED RED PEPPER

SWEET, SPICE AND ALL THINGS NICE

With mellow heat, delicate sweetness and a rich, creamy texture, this “swicy” cheese adds depth and flavor to a variety of dishes. It also holds its own on a charcuterie board, playing well with savory meats and sweet fruit alike.



CAROLINA REAPER

SHARP HEAT WITH A SMOOTH MELT

Infused with the world's hottest pepper, this cheese delivers a bold, fiery kick that tops the Scoville heat scale. Its intense, slow-building heat is balanced by a creamy, savory base, giving this cheese a complex flavor that's as intriguing as it is intense.



SPICY COLBY JACK

COMFORT FOOD WITH A KICK

This cheese has a rich base that lets the spice shine while complementing the other flavors. It's as versatile as it is delicious — perfect for melting into quesadillas, topping burgers or snacking straight from the block.



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