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## Foremost Farms USA® Milan Mozzarella Earns Gold

BARABOO, WIS. – Whole milk and part-skim mozzarella, produced at Foremost Farms USA® in Milan, Wis., have earned “Gold” honors in the 2016 Los Angeles International Dairy Competition.

Craig Schelling is the production supervisor and cheesemaker for both cheeses. Schelling said it was a team effort with quality work from every plant employee. Schelling added that Fred Sebold, vat operator, worked on the cheesemake, and Adam Dvorak, continuous molder chiller (CMC) operator, molded the award-winning cheese.



“We consistently make great mozzarella here at Milan every day, so we were very happy to earn gold with both cheeses after entering this particular contest for the last three years,” said Schelling. “It is also nice to know we can go outside the state and do well with our mozzarella.”

Milan previously earned silver and bronze medals in past years and has won numerous other competitions on a local, state and national level.

Marshfield also earned a silver medal in the same contest this year for sharp colored cheddar.

An honored tradition, the Los Angeles International Dairy Competition spotlights the finest products within the global dairy industry. The competition is judged by an esteemed panel of experts. Winning a medal not only secures bragging rights but also establishes exposure to a world-wide market.

*Foremost Farms USA ([www.foremostfarms.com](http://www.foremostfarms.com)), headquartered in Baraboo, Wis., is a farmer-owned milk processing and marketing cooperative with annual sales of \$2 billion. The nation’s eighth-largest dairy cooperative and number 25 in annual sales among the Top 100 dairy processors, Foremost Farms is a leading manufacturer and marketer of cheese, specialty whey ingredients, butter, and bulk fluid milk to customers around the world.*

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