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FOR IMMEDIATE RELEASE
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Foremost Farms' Mozzarella Varieties Take Gold

Mozzarella is the best in the U.S.

BARABOO, WI — Foremost Farms' Alma Center and Appleton, Wis., employees walked away with first place finishes in two mozzarella cheese categories at the United States Championship Cheese Contest, March 17-19, 2009, at Lambeau Field in Green Bay, Wis.

Alma Center led the "Mozzarella Part Skim" category with a high score of 99.2. Appleton earned its best of class in the "Mozzarella" category with whole milk mozzarella. Appleton's score was 99.7.

"It's always nice to be recognized for producing top-quality cheeses," said Doug Wilke, vice president-manufactured dairy products division. "Our customers expect quality and consistency from us and our employees strive to produce that every day, whether they are making mozzarella or cheddar cheese for aging. It is good to see it reflected in the contest scores."

Foremost Farms' Marshfield employees won a second place silver for "Sharp Cheddar" and a third place bronze for "Cheddar, Aged 1-2 Years". Appleton scored a third place bronze for "Open Class Shredded Cheese".

There were 1,336 entries in this year's competition — the largest in history. Twenty-four cheese evaluation experts from around the nation work in teams of two and select gold, silver and bronze medalists in each class.

Operating since Jan. 1, 1995, Foremost Farms USA ranks among the top ten dairy cooperatives in the U.S., based on milk volume. The cooperative operates 19 manufacturing facilities and two milk transfer stations for its 2,300 dairy farmer-members in Wisconsin, Minnesota, Iowa, Illinois, Indiana, Michigan and Ohio. Our products include a variety of American and Italian-style cheeses; butter; ingredients from whey; packaged fluid milk and consumer items; and ice cream mix.

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