



For Immediate Release

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Emmi Roth USA Wins Five Awards at U.S. Championship Cheese Contest,

Including Two Best of Class Honors

GREEN BAY, Wis. — Two cheeses from Emmi Roth USA were named Best of Class in their respective categories at the 2013 U.S. Championship Cheese Contest. In total, Emmi Roth USA received five awards at the competition.

Out of a record-breaking 1,702 entries from 30 states, Roth GranQueso® won Best of Class for Hard Hispanic Cheeses and Roth Five Peppercorn Raclette won Best of Class for Flavored Semi-Soft Cheeses. A Roth original cheese inspired by Spanish Manchego, GranQueso® is shelf cured for at least six months to create a distinctive bite and lingering sweet finish unlike any other. Roth Five Peppercorn Raclette is made in the traditional Swiss style and flavored with a blend of five peppercorn varieties.

Roth Buttermilk Blue® won a second place award in the Blue Veined Cheeses category. This delicately laced Blue Cheese is crafted from raw cow's milk and cellar aged for at least two months for a tangy yet mellow flavor and the creamiest taste and texture.

Roth Raclette won a third place award in the Smear Ripened Semi-Soft Cheeses category, and Roth GranQueso® Reserve took home a third place award in the Hard Hispanic Cheeses category.

“We are honored to receive these awards and congratulate our cheesemakers,” said Steve Millard, President and CEO of Emmi Roth USA. “Our cheeses are made with the utmost care at every stage of the process – from milk production to cheesemaking to affinage. These awards are a testament to that dedication.”

The United States Championship Cheese Contest, presented by the non-profit Wisconsin Cheese Makers Association, is an objective, technical evaluation of cheeses and butters, awarding gold, silver and bronze medals to the top finishers in 82 classes. The contest is rooted in more than 120 years of

history, dating back to the first Wisconsin Cheese Makers Association cheese contest in 1891. It has more than doubled in size (141 percent growth) since 2001.

For more information, contact Guido Kaelin, VP of Marketing, at 845.268.9990 or email guido.kaelin@emmirothusa.com.

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Roth Cheese is a brand of Emmi Roth USA, a subsidiary of Emmi Group. Emmi Group is a leading provider of specialty and artisan cheeses and premium fresh dairy products. Our expansive portfolio includes award-winning cheeses from Switzerland, Europe, and the United States, each crafted with pride from the freshest local milk. Key cheese brands include imported Kaltbach cave-aged from Switzerland, and Grand Cru[®] and Buttermilk Blue[®] from Wisconsin. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and food service trades.