



FOR IMMEDIATE RELEASE

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Emmi Roth USA Employees Earn Distinguished Title of Certified Cheese Professionals™

MONROE, Wis. – Emmi Roth USA is pleased to announce that two company employees are among the 2014 class of American Cheese Society Certified Cheese Professionals™ (ACS CCPs™). Krista Schoppenhauer and Kristin Sande are part of an elite group of 153 individuals from 32 different companies who passed the 3rd annual ACS Certified Cheese Professional Exam, held July 29 in Sacramento, California.

Krista Schoppenhauer, Inside Sales Representative for Specialty Cheeses at Emmi Roth USA, has more than 10 years of experience in the cheese industry. Schoppenhauer, who developed a love of fine food at a young age, said she is “proud to have attained this milestone while working at Emmi Roth.”

With more than 20 years of experience in the cheese industry, Kristin Sande is the Inside Sales Manager for Specialty Cheeses at Emmi Roth USA. “I am fortunate to have a career that not only provides continued growth, but also tastes delicious,” said Sande.

Sande and Schoppenhauer join Roger Olsen, Specialty Sales Trainer, who passed the ACS Certified Cheese Professional Exam in 2013. “The ever-expanding cheese community is a wonderful place to be, especially now,” said Olson, who has over 20 years of professional experience in the food industry. “It is a joy sharing great cheese and education with people who are passionate about food.”

“We are exceptionally proud of Krista, Kristin and Roger,” said Jodie Wische, Vice President of Specialty Sales at Emmi Roth USA. “Becoming a Certified Cheese Professional is a prestigious achievement and true testament to their dedication and passion for the cheese industry.”

In support of cheesemongers and cheese professionals, Emmi Roth USA proudly sponsors the American Cheese Society CCP reception to honor and celebrate the efforts of exam takers. The exam is the only one of its kind, and was established to encourage improved standards of comprehensive cheese knowledge and service. Aspiring cheese professionals need 4,000 hours of work experience and formal education just to be eligible to take the exam. Those who pass the test are awarded a lapel pin, jacket patch and certificate.

To learn more about the Certified Cheese Professional Exam, visit www.cheesesociety.org.

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About Emmi Roth USA, Inc.

Emmi Roth USA, a subsidiary of Switzerland based Emmi Group, is a leading provider of specialty cheeses. The expansive portfolio includes award-winning cheeses from the United States, Switzerland and Europe, each crafted with pride from the freshest local milk. Key cheese brands include Kaltbach™ Cave-aged, Roth® Grand Cru® and Buttermilk Blue®, Best of Class winner at the 2014 World Championship Cheese Contest. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and foodservice trades.