



**FOR IMMEDIATE RELEASE**

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**Emmi Roth USA Earns New FSSC 22000 Certification at Platteville, Wisconsin Facility**

MONROE, Wis. – After many months of diligent preparation, Emmi Roth USA announces its 77,000 sq. ft. specialty cheese plant in Platteville, Wisconsin has received FSSC 22000 Certification by the Global Food Safety Initiative.

FSSC 22000 is one of the most rigorous food safety standards issued and covers a facility's entire supply chain. The certification integrates Good Manufacturing Practices, HACCP, as well as traceability and legal food safety requirements in an ISO 22000:2005 Quality Management System. Emmi Roth USA's Monroe, Wis. creamery received its FSSC 22000 certification in 2012, with the new specialty cheese plant in Platteville now following suit.

"We have always been, and will continue to be committed to producing the highest quality and safest products for our customers" said Tim Omer, Managing Director of Emmi Roth USA. "This new certification clearly demonstrates that commitment, and we are proud to be recognized as an industry leader in food safety."

The new FSSC 22000 certification means the facility will comply with both ISO 22,000 and ISO/TS 22002-1. It is one of only a handful of cheese plants in the nation to achieve the highest standard of food safety recognized by the Global Food Safety Initiative.

For additional information, contact Kirsten Jaeckle, Marketing Manager at 608-845-5796 x115 or email [kirsten.jaeckle@emmirothusa.com](mailto:kirsten.jaeckle@emmirothusa.com).

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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®. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and foodservice trades.*