



Emmi Roth USA, Inc.

## **Emmi Roth USA takes home six ribbons from 2016 American Cheese Society Competition**

**DES MOINES, Iowa** – Emmi Roth USA garnered six awards at this year’s American Cheese Society’s Competition in Des Moines, Iowa, bringing the company to 11 major awards of the year.

Roth Roasted Garlic Raclette earned a first place ribbon in the International Style with Flavor Added, All Milks Category. This cow’s milk, rBST-free cheese is cured for at least six weeks and delicately roasted garlic adds robust depth and zest to this traditional Raclette.

Taking second place in the Washed Rind Cheeses, Cow’s Milk, Open Category, was the 2016 World Cheese Champion, Roth Grand Cru® Surchoix. This cheese is a member of Emmi Roth USA’s flagship line of Grand Cru® washed-rind Alpine-style cheeses, and is the best of the best of this line. Only a few wheels of Grand Cru® meet the stringent requirements of the company’s cheesemakers to become Surchoix. This cheese is aged a minimum of nine months to create a firm texture and complex flavors of caramel, fruit and mushroom.

Roth GranQueso® Reserve took second in the Hispanic & Portuguese Style Cheeses, Ripened, Aged Over 90 Days, All Milks category, continuing Emmi Roth USA’s tradition of success with this style of cheese. GranQueso® Reserve, which is carefully cured for more than 15 months, has a dense texture and sweet flavors of candied pineapple and brown butter. Additionally, Roth GranQueso® Original, inspired by the cheeses of Spain, received third place in the same category. GranQueso® Original is cellar-aged for six to eight months to create a distinctive bite and sweet finish with hints of citrus, spice and hazelnut. This win is the 13<sup>th</sup> consecutive award for this cheese in the category.

Pavino, an American original, was awarded second place in the American Made/International Style, Cow’s Milk, Open Category. Pavino is made using rBST-free cow’s milk from local family farms and is aged for a minimum of six months in the Roth Cellars developing a natural rind. The firm texture offers a flavor balance of nutty, sweet milk with a slight earthy depth.

A second place ribbon was awarded to Roth’s Smoked Fontina in the Smoked Cheeses, Cow’s Milk, Open Category. Roth cheesemakers smoke this cheese over hickory wood to naturally infuse a smooth, smoky flavor.

This year, 260 cheesemakers entered 1,843 different products in the competition. A full list of award winners is available [online](#).

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