



FOR IMMEDIATE RELEASE

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CAVES OF FARIBAULT® LAUNCHES TWO NEW SPECIALTY CHEESE ITEMS

Introducing St. Helga's European Style Swiss and Cherubic™ Heavenly Young Gouda

EDWARDSVILLE, IL. (February 8, 2019) – Caves of Faribault®, a division of Prairie Farms Dairy Inc., is proud to add two new artisanal varieties to its ever-growing line of specialty cheeses. The first, St. Helga's European Style Swiss, is crafted in a European style to achieve a complex, full-bodied flavor with pronounced nutty tones which differentiate it from traditional Swiss. Made in Wisconsin, it then matures in the sandstone caves in Faribault, resulting in a fine mix of Norwegian heritage, Wisconsin pride, and Minnesotan affinage.

The second cheese being introduced is the pioneer product of an entirely new collection from the creators at Faribault, dubbed the Commission™ collection. In line with the concept of commissioning fine art, the Commission™ collection allows the company's select cheese-making partners to craft cheese to their exact standards of excellence. The firstborn of this collection is Cherubic™ Heavenly Young Gouda. Made in Wisconsin with a brief affinage period in the caves, this Gouda's flavor profile is bred for versatility and exhibits a pungent, buttery flavor.

Both kinds of cheese made their formal debut at this year's Winter Fancy Food Show in San Francisco in January and were met with excitement by show attendees. St. Helga's European Style Swiss and Cherubic™ Heavenly Young Gouda are available in 5 lb. random weight wheels and wedges. For information on Caves of Faribault, visit www.cavesoffaribault.com.

Caves of Faribault

Launched in 2001, Caves of Faribault is a manufacturer of award-winning artisanal cheeses, aged exclusively in its historic sandstone caves located in Faribault, Minnesota. The company is best known for its AmaBlu® brand, which has been the recipient of many national and international awards since its creation in 2002. Other well-known brands in the company's offering include AmaGorg®, St. Pete's Select®, Jeffs' Select, St. Mary's®, Verdant® and Fini™. In 2017, Caves of Faribault became part of Prairie Farms Dairy, Inc.

Prairie Farms Dairy, Inc. is one of the largest and most successful dairy cooperatives in the Midwest, with over 800 farm families, 6000 employees, 44 manufacturing plants, over 100 distribution facilities and annual sales of over \$3 billion. Prairie Farms is a nationally recognized leader in the dairy industry and is known for setting the standard for milk flavor innovations and producing award-winning milk, cheese, and cultured dairy products. With headquarters in Edwardsville, Ill., the Prairie Farms distribution footprint covers over 30 percent of the United States; products are available in grocery chains, mass merchandiser stores, club stores,



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convenience stores, dollar stores, drug stores, schools, food service outlets and warehouse distribution centers. Prairie Farms charitable giving program, [Our Caps. Your Cause](#), supports a variety of non-profit organizations. For more information about Prairie Farms and our products visit Prairiefarms.com.



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