



FOR IMMEDIATE RELEASE

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Prairie Farms Dominates the 2019 National Milk Producers Federation Cheese Contest

Finishes with 14 awards including four 1st Place finishes and “Best in Class” Cottage Cheese

EDWARDSVILLE, Ill. (November 14, 2019) –Prairie Farms Dairy continued its best in class cheese tradition by winning an industry-leading 14 awards at the [2019 National Milk Producers Federation Championship Cheese Contest](#) held in New Orleans on November 3-6. The Prairie Farms plants in Carbondale, Ill.; Quincy, Ill.; Fort Wayne, Ind.; Luana, Iowa; Faribault, Minn.; and Shullsburg, Wis., when combined took four 1st place, three 2nd place, and five 3rd place finishes. Prairie Farms also received the “Best in Class” Cottage Cheese Award and dominated the cottage cheese and Swiss cheese categories by taking 10 of 12 awards.

“We made a great showing in last year’s contest, but this takes it to another level. We are extremely proud of winning the top category award for our new Garden Veggie Cottage Cheese,” said Ed Mullins, CEO of Prairie Farms Dairy. “All of the hard work and dedication of our farm families and employees is paying off with these awards. I’m honored to say we produce some of the best cheese products anywhere.”

In the Cottage Cheese Contest, Prairie Farms competed in three categories: Regular, Reduced Fat, Flavored. The Carbondale plant took 1st place in the regular and reduced fat categories with small curd and 2% small curd. The Quincy plant made a strong showing by taking 2nd place in the reduced fat category with 2% small curd and 3rd place in the regular category with 4% small curd. In the flavored category, the Fort Wayne plant swept all three awards. Garden Veggie received the top honor of “Best in Class” Cottage Cheese. Fort Wayne won 3rd place for reduced fat small curd in the reduced fat category.

In the Cheese Contest, Prairie Farms competed in three categories: Hard Mold/Italian, Swiss, and Open Class. The Shullsburg plant took 1st place with Baby Swiss in the Swiss category. In the Hard & Mold Ripened Italian Category, Caves of Faribault took 2nd place for St. Pete’s Select Blue and 3rd place for AmaGorg Gorgonzola. The Luana plant took 3rd place finishes with Swiss cheese in the Swiss category and cream cheese in the Open Class category.

The National Milk Producers Federation awards conclude another year of big wins for Prairie Farms, including 31 awards and a grand championship at the [2019 World Dairy Expo Championship Dairy Product Contest](#) and four wins at the [American Cheese Society’s Conference & Competition](#). For 80 years, consumers have come to rely on the consistent quality of Prairie Farms’ dairy products. For more information about our farmers, products, and promotions visit Prairiefarms.com.



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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, 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.



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