

FOR IMMEDIATE RELEASE



## NEWS RELEASE

**Media Contact:**

Don Heins

[don.heins@us.lactalis.com](mailto:don.heins@us.lactalis.com)

(716) 823-6262 x1353



### **Lactalis Takes Home 15 Medals for Cheesemaking Expertise at the 2022 American Cheese Society Judging & Competition**

*Galbani® cheeses claim six medals, along with Lactalis brands Président®, Bella Gento®, Balderson® and Lactantia®*

**CHICAGO, July 29, 2022** – [Lactalis](https://www.lactalis.com), the world's leading dairy company, was recognized for its cheesemaking expertise with 15 medals across its broad portfolio of premium cheese and butter products at the 2022 American Cheese Society (ACS) Judging & Competition on July 21 in Portland, Oregon.

Lactalis cheeses and butters produced in North America won 15 medals, including 10 cheeses produced in the United States. Lactalis' premier global brands Galbani\* and Président collectively won eight medals, six by Galbani cheeses. Bella Gento claimed one. Lactalis Canada's Balderson cheese (three medals) and Lactantia butter (two medals) also earned top honors. The products were judged among 1,387 cheeses from 196 companies.

"We are honored to see the broad Lactalis portfolio of cheese products receive such high honors from an esteemed institution like the ACS," said Esteve Torrens, chief executive officer, Lactalis USA. "This recognition by the United States cheese making industry reflects the teamwork and dedication of the Lactalis family of employees who work each day to inspire and delight our customers and consumers with high-quality, delicious cheese products that bring families and friends together in the United States, Canada, and around the world."

These honors come after Lactalis was recognized with 20 medals this spring at the prestigious international [World Championship Cheese Contest®](#), including nine gold medals across its broad portfolio of products.

The ACS is a leading organization supporting the understanding, appreciation and promotion of farmstead, artisan and specialty cheeses produced in North America. The award ceremony was part of the ACS Annual Conference, which was held in person for the first time since 2019 due to the pandemic. This is the seventh time since 2012 that Lactalis has been recognized with 10 or more ACS medals.

The following Lactalis products received premium designations:

**1<sup>st</sup> Place**

<b>CATEGORY</b>	<b>PRODUCT</b>	<b>LOCATION</b>
Open category – cold-pack and club cheeses – all milks	Aged Balderson Spread	Winchester, Ontario (Canada)
Mature cheddar – aged 48 or more months – all milks.	Balderson 5-year-Old Cheddar	Winchester, Ontario (Canada)
Unsalted butter with or without cultures – made from cow’s milk	Lactantia Unsalted Butter	Winchester, Ontario (Canada)
Salted butter with or without cultures – made from cow's milk	Lactantia Salted Butter	Winchester, Ontario (Canada)

**2<sup>nd</sup> Place**

<b>CATEGORY</b>	<b>PRODUCT</b>	<b>LOCATION</b>
Mascarpone and cream cheese – made from cow’s milk	Bella Gento Mascarpone	Nampa, Idaho
Fresh mozzarella – 8 oz. or more (balls or shape)	Galbani 16 oz. Fresh Mozzarella Log	Nampa, Idaho
Fresh mozzarella – under 8 oz. (ovalini, bocconcini, ciliegine sizes)	Galbani 8 oz. Pearl Thermoform Ball	Nampa, Idaho
Fresh mozzarella – under 8 oz. (ovalini, bocconcini, ciliegine sizes)	Galbani 8 oz. Ovoline Cup	Nampa, Idaho
Burrata - fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese - all milks	Burrata 8 oz.	Nampa, Idaho
Soft-ripened with flavor added	Président 3 kg Brie w/Herbs Whole Wheel (RW)	Belmont, Wisconsin

### 3<sup>rd</sup> Place

CATEGORY	PRODUCT	LOCATION
Ricotta – made from cow’s milk	Galbani Classic Ricotta	Buffalo, New York
Brie – made from cow’s milk	Président 1 kg Brie Wheel	Belmont, Wisconsin.
Fresh mozzarella – under 8 oz. (ovalini, bocconcini, ciliegine sizes)	Galbani 8 oz. Pearls Cup	Nampa, Idaho
Pasta filata types (provolone, caciocavallo)	Galbani 6 lb. Provolone	Buffalo, New York
Mature cheddar – aged 48 or more months – all milks	Balderson 5-year-Old Cheddar	Winchester, Ontario (Canada)

### About Lactalis in the United States

Lactalis in the United States is committed to enriching lives by producing nutritious and great tasting dairy products. The company offers a strong, well-regarded portfolio of dairy products in the United States including [Galbani](#)<sup>®</sup> Italian cheeses, [Président](#)<sup>®</sup> specialty cheeses and gourmet butters, Kraft<sup>®</sup> brands in natural, grated and international cheeses, [Breakstones](#)<sup>®</sup> cottage cheese, ricotta and sour cream, [Cracker Barrel](#)<sup>®</sup> cheese, [Black Diamond](#)<sup>®</sup> cheddar cheese, Parmalat<sup>®</sup> milk, [siggi’s](#)<sup>®</sup> and [Stonyfield Organic](#)<sup>®</sup> yogurt brands. In the United States the company has approximately 3,700 employees, is present in eight states with 11 manufacturing facilities and corporate offices located in New York City and Buffalo, NY, Chicago, IL, Londonderry, NH and San Fernando, CA. Lactalis in the United States is part of Lactalis Group, the world’s leading dairy company, a French family business founded in 1933 in Laval, France. For more information, visit <https://lactalisamericangroup.com/>, [www.lactalisheritagedairy.com](http://www.lactalisheritagedairy.com), [www.stonyfield.com](http://www.stonyfield.com), [www.siggis.com](http://www.siggis.com) and [www.karouncheese.com](http://www.karouncheese.com). Follow Lactalis USA on [Instagram](#) and like us on [Facebook](#).

###