



THIS FACILITY PRODUCES

**CHEESE**

**INGREDIENTS**

Facility square footage

**700,000**

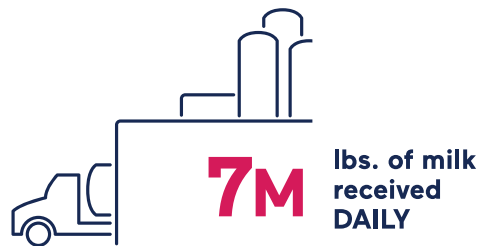
Number of employees

**400**

# Jerome

Idaho

Welcome to our Jerome, ID, facility that proudly employs close to 400 people. These hard-working employees help process around 7 million pounds of milk each day. We produce a wide variety of cheeses including mozzarella, provolone, cheddar, monterey jack, gouda and muenster. The plant also runs several whey streams, producing products that include our Crino® deproteinized whey, sweet dairy whey and permeate. Jerome also produces top-rated BiPRO® products including BiPRO C.C. 9500, Alpha 9000 and GMP 9000.



Where does the milk come from?

**45**  
local producers



Idaho ranks

**#3** in the US for milk and cheese production. Southern Idaho ranks #1 in cheese production for the state.

What is the milk used to make?

 A variety of cheeses

 Multiple dried products

 2 cream products

Source: <https://southernidahodevelopment.com/target-industry/agricultural-products/>



## Agropur highlights ingredient functionality at IFT

As the Institute of Food Technologists (IFT) held its 2021 annual meeting online, Agropur promoted our passion for innovation -- highlighting the skill and technology behind our Research, Development and Innovation team. We also let our ingredients do the talking as we walked viewers through delicious prototypes.

Viewers grabbed a glimpse of Agropur's Snack Shake, a low-calorie, powdered protein drink mix designed to support health and weight management. It combines whey protein isolate and whey protein concentrate to provide 15 g of protein per serving.

The shake also features SlimBiome®, a new, patented ingredient that supports gut health and weight loss. Overall, the shake tastes great, supports consumer goals and has only 100 calories.

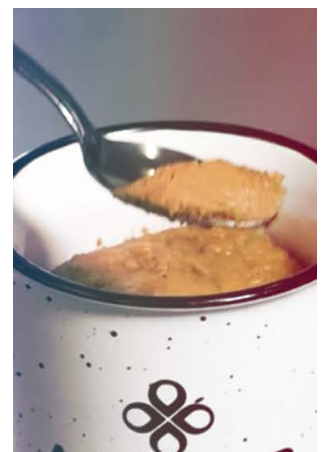
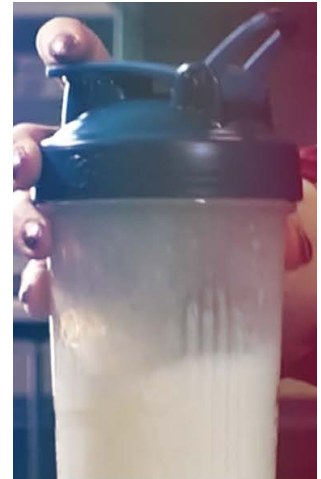
The audience learned about another tasty treat: our pineapple cake concept, which uses Agropur's Crino® deproteinized whey. The whey permeate ingredient is a useful, cost-effective option when formulating baked goods.

It's an Asian-style cake, and in many countries, they're given as gifts around the Lunar New Year. Crino meets the demands for its shortbread-like exterior, which needs to be soft, yet sturdy enough to hold the pineapple filling. The ingredient provides texture while also enhancing color and flavor. While this concept is targeted for the Asian market, the functionality of Crino is suitable in many baked goods.

We also showcased our quick-and-easy mug cake, a gluten-free snack or dessert that's low in calories and packed with protein. Using our whey protein concentrate and SlimBiome, the preparation is as simple as adding water and oil before popping it into the microwave for a warm, indulgent treat.

Our concepts aim to demonstrate the versatility of combining SlimBiome with whey proteins to create different products. They show what Agropur can bring to food and beverage manufacturers, whether it's nutrition, functionality or creativity. Our food scientists and technologists are continually researching and crafting effective formulations across many market segments. Bring your needs to us and we'll find solutions together.

[Click here to view the videos presented at IFT →](#)



# The Power of Whey Protein

As demand for whey protein continues to grow, Agropur remains focused on educating customers about its significant value. One of our recent efforts, "The Power of Whey Protein," highlighted the major benefits it offers to manufacturers. Whey protein provides a ready solution for strengthening product nutrition and can also solve a wide array of formulation challenges. Agropur's efforts also include sponsorship of "The Strong Inside," an educational campaign on milk proteins supported across the dairy industry. See page 5 for additional details.



It's no wonder there's been significant growth. Healthy and versatile, it's a powerful ingredient and food producers have taken notice. Whey protein was part of more than 7,400 food and beverage product launches in 2020. That's nearly double the number from 2015.

Why whey protein? Its functional properties are second to none and can help food producers achieve a variety of objectives. Whey protein can provide for heat stability, acid stability and great flavor in ready-to-drink beverages. As an egg replacement, whey protein can mimic the batter stability, texture and crumb strength in bakery applications.

Adding whey protein to your formulation also contributes to health. It's more than a muscle builder. Whey protein boosts our immunity and it's been a valuable tool for weight management. It prolongs satiety -- the feeling of fullness that arrives after eating -- and can help people manage cravings.

[Learn more about whey protein and how you can harness its power →](#)

Sources: <https://www.grandviewresearch.com/industry-analysis/whey-protein-market>  
<https://www.grandviewresearch.com/industry-analysis/protein-ingredients-market>

## Agropur working to help Latin America enjoy our high quality and delicious ingredients

Before you can effectively reach a market, you first need to teach the market.

Agropur is taking that step with a significant initiative to both learn from and educate Latin America on milk proteins and their value to health and product formulation. We partnered with an agency based in Mexico City with expertise in helping companies bridge culture and language gaps to reach the Latin American food and beverage industries.

Agropur is connecting with Latin America through social media – in Spanish, Portuguese and English – with useful information explaining dairy ingredients, their high nutritional value and how they can bring ease and improvements to food and beverage applications.

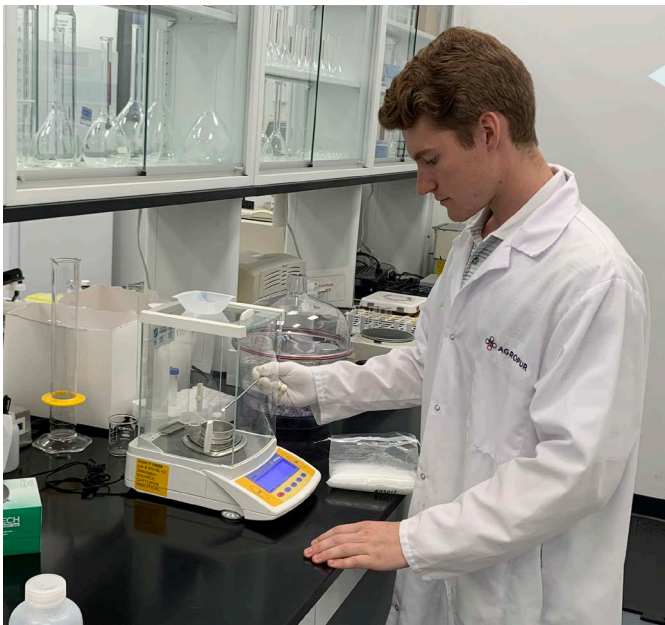
Latin America offers a wealth of potential, however many within its food and beverage industries aren't fully aware of how they could benefit from whey protein and dairy ingredients. A survey, for instance, found that 46% of interviewed professionals had no knowledge or only basic knowledge of whey permeates. Only 15% had advanced knowledge. The survey also found some misconceptions on the versatility and affordability of dairy ingredients.

Agropur is working to change that. Recent articles and graphics aimed at Latin American industries explained the characteristics of different milk proteins. Articles highlighted the benefits of whey protein to the immune system and to bone and muscle health. Posts have also encouraged readers to share the articles and directed them to Agropur's website for additional information.

It's an opportunity for Agropur to solidify our vision, "Better Dairy. Better World." By expanding the knowledge base of Latin America, we have the opportunity to bring highly nutritious and functional dairy ingredients to more people.

[View English Content →](#)

[View Spanish Content →](#)



TJ Jacoby investigates factors in process yields in our Le Sueur, MN Protein Research Center.

## Agropur interns contribute through hands-on learning

**As another summer slips behind, we've learned once again that the future of the dairy industry rests in good hands.**

Members of Agropur's 2021 class of interns headed back to the lecture halls after a summer that entailed plenty of learning and a variety of valuable contributions. Some of our interns took time to reflect on their efforts and experiences. They solved problems, developed friendships and will return to college life with a clearer vision of what their futures have in store.

[Read the full story here →](#)





## The Strong Inside campaign provides the facts on milk proteins

**Proteins from milk offer a blend of nutrients found nowhere else. They can help keep us healthy, build muscle, help with weight management and more.**

Given the multitude of benefits, members of the dairy industry joined forces to spread the word.

The Strong Inside, an educational campaign organized by the American Dairy Products Institute (ADPI), provides all the facts on proteins that consumers need to make informed nutritional choices. Agropur is a founding co-sponsor of the initiative, which is supported by companies across the dairy industry.

The campaign has a mission to separate myths from facts as it comes to proteins. As a dairy industry leader, Agropur wants consumers to understand our products and all they offer.

The Strong Inside is a one-stop shop to clarify the terms you might have found confusing. You'll learn, for instance, the difference between a whey protein concentrate and a whey protein isolate. It explains the differences among all of the milk protein varieties so consumers can decide how to best reach their goals.

You knew that milk proteins help you recover after workouts, but were you aware they could help you keep your blood pressure in check? It explains the many health benefits associated with milk proteins from lower cardiometabolic risks to a stronger immune system.

Have you ever wondered how much protein is enough? All our bodies are different. The website also offers a handy calculator to show how much protein you should be consuming daily based upon your health goals and target body weight.

There's a growing number of options on the market, though not all protein sources are created equal. Milk proteins are complete, offering all nine essential amino acids that the body needs to thrive.

Healthy living starts with a healthy knowledge of exercise and nutrition. The Strong Inside campaign provides a great, single source for all the information you need on protein and the many ways it contributes to your wellbeing.

[Learn More →](#)

## Agropur reconnects with customers as trade shows return

**After a long year, it's an exciting time for the Agropur team as we're once again able to personally connect with our customers. Trade shows have finally returned in person, and we're setting up around the world to share our products and their exciting capabilities.**

In August, Agropur took part in the International Pizza Expo, where we showcased our award-winning cheeses and high-quality ingredients. Visitors learned more about our mozzarella and feta, and had the chance to taste the difference our quality can bring to their products. We also showcased our PZ™ dough conditioners that provide ease to pizza makers and Capstone® anti-caking agents that can bring significant cost savings.

Agropur met with our customers in Asia, showcasing our cheeses during Seoul Food on July 27-30 in South Korea.

We now look forward to an engaging October.



Keep an eye out for us at Vitafoods Europe, which takes place on Oct. 5-7 in Geneva, Switzerland. It's the world's premier showcase for all that's new and groundbreaking in the nutraceutical industry.

Grab samples of our two exciting concepts. Our protein waters feature BiPRO® C.C. 9500. They're clear, refreshing, packed with protein and come in three delicious flavors. Meanwhile, our vanilla dietary supplement uses BiPRO GMP 9000 and demonstrates the functionality we can bring to medical food formulations. It's delicious, convenient and offers properties beneficial to those managing inflammatory bowel disease.

We'll return to Las Vegas on Oct. 25-28 for SupplySide West. The show features the latest innovations in dietary supplements, beverages, functional foods, personal care and sports nutrition.

Agropur will highlight and offer samples of our low-sugar fudge frozen dessert concept. It features BiPRO 9500, ISO Chill® 9000 and BioZate® 8000 whey proteins. The concept also uses WellBiome®, a patented ingredient that can suppress appetite and has a low glycemic index. The ingredients combine to create a sweet, decadent treat without the risk of elevating blood sugar.

We will also offer samples of our Snack Shake, a low-calorie, powdered protein drink mix designed to support health and weight management. Providing 15 g of protein per serving and just 100 calories, it features Agropur's ISO Chill 8000, ISO Chill 9000 and SlimBiome®.

**Where to find  
the Agropur team  
in October**



Geneva, Switzerland  
October 5-7 | Booth A100



Las Vegas, Nevada  
October 25-28 | Booth 1820





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Appleton, WI 54915

[www.agropur.com/us](http://www.agropur.com/us)