



THIS FACILITY PRODUCES
INGREDIENTS

Facility square footage
360,000

Number of employees
320

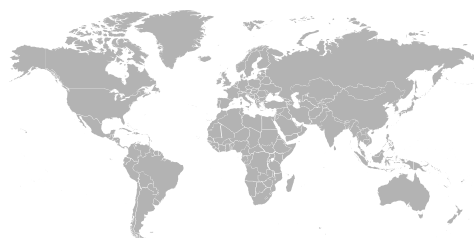
La Crosse

Wisconsin

Welcome to our La Crosse, WI, plant, which is home to approximately 320 employees. This facility supplies the food, beverage and nutritional industries with innovative functional ingredients and superior quality contract manufacturing services. La Crosse is nestled between the Mississippi River and the rolling river bluffs. This town is home to a plethora of colleges, high-quality health care, community events and cultural opportunities. There are many activities for those who enjoy the outdoors such as hiking, cycling, skiing and boating. The city hosts multiple events annually and is famously known for their Oktoberfest celebration as well as offering a minor league baseball team.



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products are shipped to **20** different countries

857
different finished goods are produced at this facility



Agropur to expand our Little Chute, WI, facility

Agropur continues to grow in effort to keep up with the increasing demands for our wholesome cheese and high-quality dairy ingredients.

The new plant is being built just north of Agropur's existing Little Chute location. With an area of more than 210,000 square feet, the facility will increase capacity and expand Agropur's production of cheese and ingredients. Our milk processing volume in Little Chute should more than double, from 300 million pounds to 750 million pounds per year.

Wisconsin Gov. Tony Evers was on hand for the expansion announcement held in October at a nearby dairy farm that provides milk to the plant. He praised Agropur's plans, which will create good jobs and strengthen one of the state's most noteworthy industries.

"This project is great news for our economy and for Wisconsin," Evers said, "and on behalf of our great state, we are thrilled to support Agropur's investment in America's Dairyland and in the future of the dairy industry."

Agropur is committed to responsible growth. The project will include the construction of a cutting-edge wastewater treatment facility that will generate energy, supporting our sustainability efforts. We're just as committed to the regions in which we operate. The expansion will lead to a significant increase in milk demand from local farms that supply Agropur.

Agropur has grown to become the fifth largest producer of cheese and dairy ingredients in the United States and one of the 20 largest dairy processors in the world.

The \$168 million investment is Agropur's second largest in the United States, after the expansion of our Lake Norden, SD, facility in 2018. The expanded Little Chute plant is expected to be fully operational by early 2023.

"Having a new state-of-the-art facility in Little Chute will help us solidify our leadership position in the dairy industry," said Doug Simon, President of Agropur's US Operations. "Beyond speed and efficiency, the new processes and equipment will provide greater flexibility and will allow Agropur to offer a broader line of products to meet our customers' needs. With this new plant, we're increasing production capacity so Agropur can help its clients live up to their brand promises."

PRODUCER SPOTLIGHT

Cornette Dairy

Cornette Dairy has changed in size and scope through the years, but their principles and dedication to quality have carried across generations.

The Luxemburg, WI, farm began in 1972 as a 40-acre operation with 30 cows. By the early 2000s, the farm had a herd of 250. Today, the farm is nearly 1,000 acres and they care for 425 cows.

Tom Cornette owns and operates the farm with his brother, Paul. They proudly supply their high-quality milk to Agropur.

Tom said the caretaking role is the most important aspect of dairy farming regardless of size. Cows that have a good quality of life also produce the highest quality milk. Even the small details can make a big difference.

“You realize the importance of keeping their stalls clean and dry and not letting manure build up,” he said. “Something as simple as cleaning the lights off so the lighting isn’t dull – it’s all important. It’s more comfortable for them.”

Dairy farming is in their blood. The farm was founded by Tom and Paul’s father – and he grew up on his father’s dairy farm.

“We’ve farmed as far as you can look back,” Tom said.

Tom and Paul purchased the farm from their parents in 2015 and quickly started looking for ways to expand and modernize. They installed six milking robots, which offer a level of efficiency that earlier generations could not have imagined. They’re able to manage the farm – both cows and crops – with a team of four.

Despite the modern amenities, dairy farming still requires every ounce of dedication. The cows require care every day whether it’s warm and sunny or in the midst of a Wisconsin blizzard.

“You get up, you go to work and that’s what you deal with,” he said.

Tom Cornette wouldn’t want it any other way. There’s a deep satisfaction in watching the cycle of life up close, whether it’s the growing crops or the maturation of his cows. He’s proud of their work and in knowing their milk will become wholesome, award-winning cheese and high-quality dairy ingredients enjoyed by so many.

“It’s hard work,” he said, “but it’s very gratifying.”



Agropur highlights its innovations

Customers around the world were able to taste our samples and learn all the benefits of Agropur's innovations at recent trade shows.

Agropur took part in **Vitafoods Europe 2021** on Oct. 4-8, 2021 in Geneva, Switzerland. It's one of Europe's premier events in the nutraceutical industry, providing an opportunity to showcase innovations, connect and do business. We also exhibited at **Health Ingredients Europe/Food Ingredients Europe** on Nov. 30-Dec. 3, 2021 in Frankfurt, Germany. The co-located shows brought together a wide array of food industry professionals to view the latest ingredient innovations.

At the shows, Agropur highlighted our GlycoMacroPeptide (GMP) Vanilla Dietary Supplement, a delicious, ready-to-mix beverage that supports a healthier gut. The supplement uses our BiPRO GMP 9000, a high-purity whey protein isolate that holds more than 95 percent of its protein in GMP form. Its bioactive properties can also aid consumers in the management of inflammatory bowel disease.

Visitors also sampled our protein water concept featuring BiPRO C.C. 9500, a functional whey protein isolate designed for high clarity and solubility. Our protein water concept features 20 grams of protein per serving and 2.5 grams of leucine, a branched chain amino acid that contributes to muscle metabolism.

Two more innovations were showcased at **SupplySide West**, held on Oct. 25-28, 2021 in Las Vegas, NV. We featured a frozen dessert concept featuring SlimBiome®, an innovative ingredient that promotes weight loss by maintaining a feeling of fullness. The fudge-flavored dessert, which also includes whey protein, is low in sugar and calories.

SupplySide West attendees enjoyed samples of our snack shake concept. It's a low-calorie, great tasting instant protein beverage featuring whey protein and SlimBiome. One serving has just 100 calories and 15 grams of protein. It can reduce cravings and keeps consumers full throughout the day. With a delicious vanilla ice cream flavor, it's an easy-to-mix beverage that consumers will look forward to drinking.

Our team looks forward to sharing more about our wholesome, award-winning cheese, functional ingredients and innovative concepts at upcoming trade shows.



Dubai, UAE | Feb. 13-17
Booth D2-34 in Hall 2 and
Booth G2-31 in Meat/Dairy Hall



Las Vegas, Nevada
March 22-24
Booth 1283



Milwaukee, Wisconsin
April 12-14
Booth 1347

Agropur continues to innovate for wellness

Agropur's dedicated food scientists and technologists work every day to solve formulation challenges and help our customers develop new products. Their efforts are exemplified in recent product concepts, which address health and wellness in new ways while aligning with the latest consumer trends.



According to Mintel, the US energy drink market is approaching \$18 billion in 2022 and continues to grow. Our innovators recently developed a **next-gen energy drink** concept provides the pep desired by consumers while taking the extra step to promote health. The concept features natural, organic caffeine, B vitamins and an energizing phytonutrient extract.

Mintel reports that growth in probiotics is based on evidence linking gut health to a healthy immune system. Our **digestive health supplement** concept combines the nutritional benefits of popular powdered greens with probiotics. It's a delicious blend that supports gastrointestinal health.

A 2021 Mintel survey found 73% of respondents consumed beverages making at least one functional benefit claim. Our **functional hydration** concept provides great taste and fights fatigue without caffeine. The concept features electrolytes to replenish and vitamins to support recovery. The concept also uses various specialty ingredients aimed at fighting inflammation, flushing toxins and providing energy.

The IFIC 2020 Health and Food Survey found 40% of those seeking food for health desire immunity benefits. The team recently developed **immunity-supporting, ready-to-drink mocktails**. The concept combines new functionality with the sophisticated flavors that have made mocktails so popular. They deliver complete protein and antioxidants that support muscle and the body's ability to ward off illness.

As result of COVID, more people are trying to keep healthy. Mintel found 48% of those trying to lose weight in the US were primarily motivated by health risks. Our new **ready-to-mix fat-burning powder** strengthens metabolism, bolsters electrolytes and helps maintain balanced glucose levels. The formulation promotes the fat burning while consumers maintain a feeling of fullness.



In late November, the Agropur US Operations Research, Development and Innovation (RD&I) teams met for the annual US Technical Summit held in Mankato, MN. This year's theme focused on Change and Growth. The team members presented the challenges faced during the pandemic, how they were overcome, leading to both personal and professional growth and accomplishments. The meetings concluded with tours of the manufacturing facilities and the Protein Research Center in Le Sueur, MN. The feeling of "One Agropur" was evident in this high-performance team.

[Learn more about our Research, Development and Innovation teams](#)

PRODUCT SPOTLIGHT

Mozzarella

Mozzarella is a smooth and creamy white cheese, produced using the pasta filata process, which gives the mozzarella its optimal stretch and a delicate creamy flavor profile. This cheese type is produced at our Jerome, ID, Lake Norden, SD and Luxemburg, WI facilities. Three certified Wisconsin Master Cheesemakers oversee the cheese making process for mozzarella that has consistent World and US Cheese Contest success.

[Learn more about Agropur Mozzarella →](#)



RECIPE

MOZZARELLA AND EGG

Bagel w/ Caramelized Onions and Arugula

Enjoy an elegant breakfast that's also convenient and easy. Our mozzarella and egg bagel features caramelized onions and fresh arugula. It looks as great as it tastes!



PREP TIME

20-60 minutes



RECIPE INFO

Makes 6 servings



INGREDIENTS

Caramelized Onions

(can substitute onion jam)

3 lbs. onions, sliced

4 tbsp. butter

1 tsp. salt

¼ cup water

Bagels

6 bagels, toasted

8 oz. baby arugula, cleaned and dried

6 eggs

12 slices Agropur Mozzarella

[Download the recipe card here →](#)

DIRECTIONS

Caramelized onions (Time - 40 minutes):

Add onions, butter and salt to a nonstick skillet. Turn heat on to medium. Let onions cook until slightly softened, about 5 minutes. Add water and turn heat to medium low. Stir every 5 minutes, and add 2 tbsp. of water if the onions start sticking to the pan. Allow onions to cook until fully softened and a caramel color forms, about 40 minutes.

Bagels:

Fry eggs to preferred doneness. When almost done cooking, add 2 slices of mozzarella to each egg. Cover pan until the cheese melts. Place cheese-topped eggs on a toasted bagel slice. Place the caramelized onions on the cheese. Top with arugula and other bagel slice and serve!

biPro ProTeam Feature Chris Freytag



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NEXT ORDER AT
[BIPROUSA.COM!](http://BIPROUSA.COM)

Did you know that Agropur has its own brand of high-quality protein powders and waters? Our BiPro line of products is available through e-commerce retailers including Amazon, Target and Walmart. Here is a Q&A featuring health and fitness expert Chris Freytag, who serves as an ambassador for our products.

Hometown: Minneapolis, MN

What does “healthy life” mean to you?

Healthy life means healthy habits. It means eating healthy, exercising and working on a positive mindset.

Family: I’ve been married for 32 years and have three grown children, ages 30, 28 and 25. I love dogs and have a golden retriever.

Occupation: Health and fitness expert and founder of Get Healthy U TV, an online resource that features workout videos, health tips and fitness inspiration.

What do you love about what you do? I love healthy living and I love moving my body. It makes me feel strong mentally and physically. I also love helping people. When I hear someone say, “Hey Chris, I started working out with you and it changed my life,” or “You helped me lose weight” -- that makes me feel great. The more you know, the better you do. Knowledge is power, and a lot of people don’t take care of themselves because they don’t know how.

Favorite fitness/workout tip? I have a couple. Start with baby steps. If you’re new to exercise, a lot of people start with too much and end up sore, injured or discouraged. Your body needs to acclimate, and the same is true with healthy eating. Allow yourself to be a beginner. Also, there’s no shame in the modify game. Too many people have an all or nothing attitude. If you can’t do a pushup on your toes, start on your knees. Finally, strength training is the key to healthy aging. It’s the key to metabolism and mobility. It’s the key to being independent as you get older. If there’s a magic bullet, it’s strength training.

What do you like to do in your free time? I love to be outdoors. I love walking and hiking -- everything about outdoor activities. I also love to read nonfiction. I love self-help books, books about motivation.

Career Goals: I’m 56, and people have asked me about when I plan to retire. Do I have to retire? As long as I can move, I can continue to motivate people and I plan to continue helping people along their health journeys.



Two interesting facts:

1. I’m obsessed with music and know the lyrics to every song. I’m always listening to music and I love to go concerts.
2. I don’t think that many people know that I’m an author. I’ve written three books and two cookbooks. I’m proud of that and it was a big deal to me.

What BiPro product do you recommend?

I’m a daily user of BiPro ELITE. I use it for my post-workout routine. It’s easy on the stomach, tastes great and its high in leucine. I recommend it to everyone who’s looking for a clean whey protein.



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