



THIS FACILITY PRODUCES

CHEESE

INGREDIENTS

Facility square footage

350,000

Number of employees

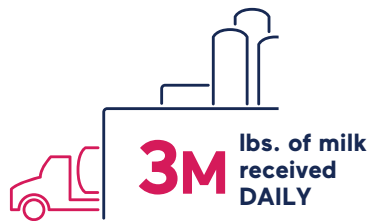
225

Weyauwega

Wisconsin

Our Weyauwega, WI, plant is home to approximately 225 employees. This facility produces feta and aged cheddar cheese, as well as lactose and reduced lactose whey.

Weyauwega is a quaint rural community of 1,900, offering the opportunity for both rural and urban living. If you enjoy the outdoors, this area provides many hunting, fishing and boating opportunities within minutes of town.



Where does the milk come from?

40
local producers



What is the milk used to make?



feta • aged cheddar



lactose • reduced lactose whey



Agropur Weyauwega is well known within the industry for the high quality of its cheeses, having won **multiple gold medals** in the US and World Championship Cheese Contests.



Doug Simon to retire as president of Agropur's US Operations

Doug Simon started his dairy career as part of a small family business. He emerged as an industry leader and has successfully steered a top global dairy company.

It's been an eventful career for Doug, president of Agropur's US operations. Soon to retire, he said the strength and trajectory of the business made it clear that it was the right time to hand over the reins.

"It just felt like the business was in a good place," he said. "We have the right talent to continue to drive growth and take the business to the next level."

Doug will retire at the end of April after guiding Agropur's US business for 14 years. He played a key role in Agropur's entry into the US dairy industry and its subsequent growth.

He started with Simon's Specialty Cheese. In 1998, his family's business merged with Weyauwega Milk Products. In 2000, they acquired Krohn Dairy Products. The company changed names to Trega Foods, and Doug served as president until it sold to Agropur in 2008.

Agropur continued to grow in the United States and became a significant player through additional acquisitions to follow. Doug said his tenure brought many difficult decisions, but also plenty of rewards.

"It's incredible to consider the amount of change we've experienced as an organization," he said. "We knew that for the long term, we needed to be of a certain size to stay relevant. The investments that have been made in the company have been incredible."

Doug said the relationships he has developed have been the most enjoyable part of his career. The people of Agropur and the dairy industry in general are hardworking, dedicated and collaborative.

Doug has no immediate plans for the next stage of his life, though he intends to stay busy. He anticipates that change will remain a feature of the business, but he has nothing but confidence for a bright future.

"It's amazing to think of this business 10 years ago and look at what it's become," Doug said. "When I think of the future, I'm excited for the people who will continue to drive this business forward, because there is so much opportunity."

We acknowledge the endless contributions Doug made to the dairy industry and the impact he had on everyone around him. He will be deeply missed.



PRODUCT SPOTLIGHT

From production to the plate, feta is one of a kind

Agropur's feta is made with high-quality milk from cows in the heart of Wisconsin, a state with a global reputation for superior cheesemaking. Our Weyauwega, WI cheese facility is the nation's largest feta producer. Its team upholds Wisconsin's rich traditions, creating feta that has consistently earned top honors at US and World Cheese Championship events.

[Learn more about how it's made →](#)



RECIPE

FETA STUFFED OMELETTE

Agropur proudly makes some of the world's finest feta cheese. This quick and easy breakfast offers a burst of tangy feta flavor and a touch of spice, providing a satisfying start to the day.



PREP TIME

15 minutes



RECIPE INFO

Makes 1 serving

INGREDIENTS

Arugula

- 1 cup baby arugula, cleaned
- 1/8 tsp. red pepper flakes
- Pinch of salt
- 1/8 tsp. ground black pepper
- 1/2 tbsp. butter

Eggs

- 2 eggs
- 1/8 tsp. salt
- 1/8 tsp. ground black pepper
- 4 tbsp. Agropur Feta crumbles
- 2 tbsp. caramelized onions (optional)

[Download the recipe card here →](#)

DIRECTIONS

Combine arugula ingredients and sauté until softened. Set aside. Preheat small frying pan to medium heat. Add butter. Whisk eggs, salt, and pepper in a small bowl. Add egg mixture to preheated, buttered pan. Let cook until eggs are fully set. Top cooked eggs with feta crumbles, the sauteed arugula, and caramelized onions, if desired. Fold sides of omelette and serve.





It takes passionate people to consistently produce wholesome, delicious and award-winning cheese. Read about our hard-working teams and the dedication they put forth to provide our customers with cheeses of the highest quality.

[Read more about our team here →](#)



Agropur opens new space in Singapore

Agropur is gaining momentum in our efforts to become the leading dairy partner for businesses in Southeast Asia.

Our investment in the region includes some beautiful new office space in the heart of Singapore.

Agropur's Singapore sales team opened the new location on March 14. It's located in a prime central business district adjacent to the stock exchange. The office includes board rooms, meeting rooms and event areas for benchtop product presentations or larger presentations.

The office opening was a symbol of Agropur's dedication to growth in Southeast Asia.

Agropur's office is located at OUE Downtown Gallery, 6A Shenton Way, #04-25. It's just a short drive from the US Dairy Export Council's Singapore location.

Agropur also has international sales offices in Geneva, Switzerland; Shanghai, China and Santiago de Querétaro, Mexico.

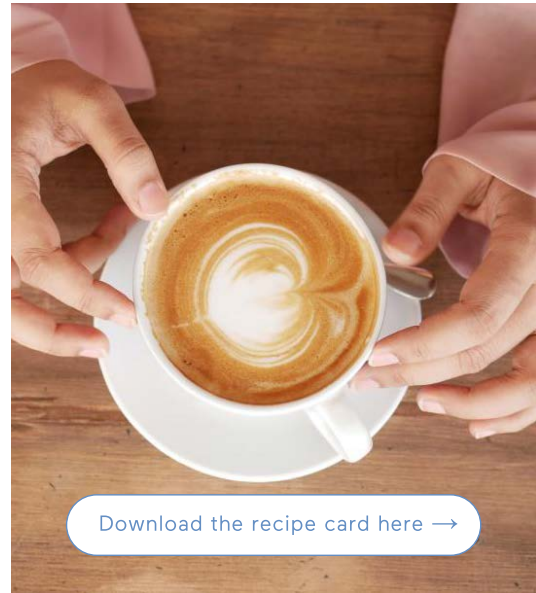
Richer flavor, bigger savings with whey permeate

Manufacturers are beginning to recognize the great benefits of formulating with whey permeate.

The number of new food and beverage products globally that use permeate have doubled from 2015 to 2019, according to the US Dairy Export Council.

For added flavor and function, whey permeate is an ideal ingredient for a better beverage formulation. Whey permeate is a cost-effective dairy ingredient with a mild and appealing taste. It enhanced flavor and performance for both ready-to-mix and ready-to-drink beverages.

Agropur's formulation for a ready-to-mix mocha beverage highlights the significant benefits provided by whey permeate. Whey permeate provides high-quality dairy solids, can reduce sugar addition, and adds a great creamy taste to this hot coffee drink.

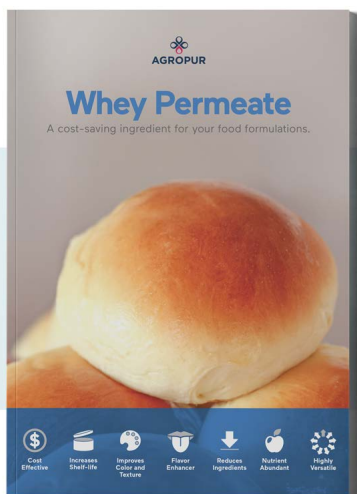


About Whey Permeate

Whey permeate, which is also called dairy solids, is a natural high-lactose ingredient produced through the removal of protein from whey via physical separation techniques. It consists of 76-85% lactose and its ash contains calcium, phosphorus and other valuable minerals. Whey permeate can make a significant contribution to the overall mineral profile of a food product.

Technically speaking, whey permeate may be used in several applications where lactose or dairy solids are used. Whey permeate could replace a portion of ingredients such as skim milk or whole milk powder, as well. It has also been used to replace other carbohydrates, reduce sodium in foods and for added nutrition in food products, as an important source of dairy minerals. A reality of the food industry is that cost is an important factor when determining ingredient usage. The more functionality a food processor can get for the same cost, the better.

Agropur can assist food and beverage manufacturers that interested in whey permeate and other high-quality dairy ingredients. Let our team assist you in bringing the power of whey permeate to recipes your customers will love. Click here to learn more about whey permeate from Agropur.



Unlock the potential of whey permeate

[Download this guide to learn more about whey permeate →](#)

Source:

U.S. Dairy Export Council. U.S. Whey and Milk Permeate. 2015. <https://www.thinkusadairy.org/assets/Documents/Customer%20Site/C1-Discover%20US%20Dairy/C1.3-Products/US%20Whey-Milk-Permeate-Overview.pdf>

Learn more about Agropur at upcoming shows

If you're heading to an upcoming trade show, make sure to arrange a meeting with Agropur. Explore how your business could benefit from our wholesome, award-winning cheeses and expert-driven ingredient solutions.

Agropur's experts have set up at shows around the world this year to showcase innovations and highlight the solutions we can offer to our customers.

Agropur most recently participated in the International Pizza Expo, which ran from March 22-24 in Las Vegas. The world's largest pizza industry event featured seminars, networking and even competitions. The International Pizza Challenge and World Pizza Games were among the attractions at this year's event.

Agropur showcased our award-winning mozzarella at the Expo along with our feta and provolone cheeses. Attendees were able to sample the products and view the consistency and stretch of the melted cheese.

We also demonstrated how our ingredients contribute to an exceptional pizza. PZ™ dough conditioners and Reddi-Sponge® dough developers lend to consistent crusts with less labor and mix time.

Agropur's PZ-44 is a sponsor of the World Pizza Games and the official dough conditioner of World Pizza Champions.

Capstone® anti-caking agents were also highlighted. They ensure the integrity of shredded cheese and inhibit mold, which can help pizza businesses save money.

If you missed us at Pizza Expo, [click here](#) to learn more.

Agropur had two booths at Gulfood, which took place on Feb. 13-17 in Dubai. Gulfood is the world's largest food and beverage trade exhibition, drawing representatives from 4,000 companies across 120 countries.

Agropur's cheese booth touted the high quality of products made at our seven US facilities, focusing on our cheddar, feta, mozzarella and provolone. Our ingredients team highlighted Crinolac® 95050, a spray dried, milk protein-based ingredient as well as our Crino® skim milk powder.



Those interested in learning more about Agropur have several upcoming opportunities to meet with our team of experts:



Milwaukee, Wisconsin
April 12-14
Booth 1347



Geneva, Switzerland
May 10-12
Booth B110



Espace St-Hyacinthe
May 12
Suppliers Night



Guadalajara, Mexico
May 17-19
Booth TBD



Chicago, Illinois
May 21-24
Booth #5614 in
North Pavilion



Shanghai, China
May 31-June 2
Booth #61L20, Hall 6.1



Atlanta, Georgia
June 5-7
Booth TBD



Bogota, Colombia
June 7-10
Booth #2309, Hall 18



South Korea
June 7-10
Booth #5A201

[Visit our homepage and schedule a meeting with us for these shows →](#)

biPro ProTEAM Feature BRF-Apex Racing



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The BiPro community is filled with dedication and connected by the drive to live our best lives. It's a lifestyle that's better demonstrated than described. The zeal shines bright in members of Big Ring Flyers-Apex Cycling.

"We have one thing in common and that's incredible passion across all things in life," said Team President Chris Stevens.

The 12-member cycling team is based in New Richmond, WI. They participate in races covering a variety of formats across the Midwest and beyond. You'll find members pushing hard toward the finish line through mud, snow or even mountainous terrain. They use BiPro to help keep their bodies in shape.

The team -- composed of six men and six women -- is in it for the journey more than any trophies.

"You won't just see us at the front of races, but spread evenly throughout," Stevens said. *"We aren't all the most gifted in terms of cycling talent, but we are driven to get the most out of ourselves and inspire others to do the same."*

In January, BRF-Apex Cycling hosted the 2022 Fat Bike World Championships, which brought the best in off-road cycling to New Richmond for a three-day party. The main event in the weekend series was a 25-mile race through wooded areas and over snow-covered hills and valleys. Fat bikes -- notable by their oversized tires -- are built to take riders across all types of terrain.

For the Apex crew, success in any individual race is a short-term goal. Stevens said the long-term goal is to get the most from their bodies and maintain healthy lifestyles. The sport requires remarkable endurance. The demands of training and competing require clean, high-quality fuel, and BRF-Apex Cycling has found what they need in BiPro.

Team member Wendy Stocker turns to BiPro ELITE vanilla and berry BiPro Protein Water to meet her recovery needs.

Stevens likes unflavored BiPro ELITE, which he's included in smoothies every day for more than five years. He's also fond of orange BiPro Protein Water.



"I have been known to hit a BiPro Protein Water about 20 minutes from the end of a very hard, very long ride in order to jump start the recovery process," he said.

Stevens has biked more than 102,000 miles over the last five years. He gives credit to BiPro for the ability to go beyond what many would consider possible.

"Keeping myself together with this level of physical demand year after year is crazy," he said. *"BiPro has been an instrumental part of that process."*



3500 East Destination Drive
Appleton, WI 54915

www.agropur.com/us