



THIS FACILITY PRODUCES

CHEESE

INGREDIENTS

Facility square footage

250,000

Number of employees

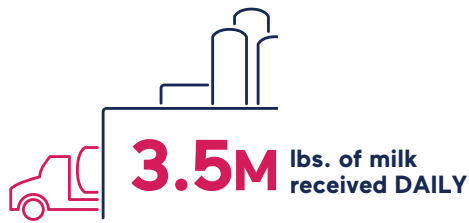
164

Hull

— Iowa

Our Hull, IA, plant is home to about 160 employees. This facility produces various types of cheese, including parmesan, romano, asiago, gouda, muenster, mozzarella, colby jack, colby, cheddar, reduced fat cheeses, as well as whey products.

Hull is a city of 2,300 and is close to larger cities, such as Sioux Falls, SD, where shopping, dining and large concerts are plentiful. Visit the Hull Chamber site for more information on local events.



Where does the milk come from?

32
local producers



What is the milk used to make?



parmesan • romano • asiago • gouda • muenster • mozzarella • colby jack • colby • cheddar • reduced fat cheeses



Whey protein concentrates 80%: Crino® deproteinized whey (DPW), ISO Chill® 8000/8010 • permeate

Cheese manufactured in Hull is used by many **popular retail brands**



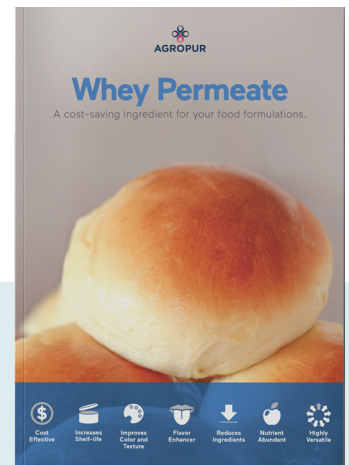
Create a functional beverage with whey permeate

Consumers are looking for healthier ways to quench their thirsts. Whey permeate offers beverage manufacturers a cost-effective way to increase the nutritional benefits of their products.

Our formula for an electrolyte sports beverage highlights some of the major benefits of whey permeate. This delicious, hydrating drink concept relies on whey permeate as a good source of potassium, calcium and phosphorous. The beverage offers carbohydrates for energy with no added sugars.

Health-conscious consumers seek out sports beverages that offer energy and hydrating benefits without the added sugar. Whey permeate supplies lactose to the beverage as an energy source, without having to claim added sugars.

Agropur offers two branded permeate products in spray-dried powder form for this application: Crino deproteinized whey (DPW), Crino premium deproteinized whey (PDPW). Agropur has the size and resources to provide individualized support to customers of our 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 →](#)

Agropur to lead workshop for educators

Agropur is excited to have a hand in sparking interest among the next generation of scientists. Members of our team will participate in a new program that teaches our educators so they in turn can inspire their students.

“On the Farm STEM”, a new professional development pilot program, aims to attract high school teachers nationwide, expose them to ag-related industries and have them encourage STEM students to look at agricultural sciences. The program was developed by Next Gen Science Standards (NGSS).

Midwest Dairy requested Agropur’s support and participation. On July 18, Agropur will provide half a day of exposure to the science of dairy ingredients and nutrition to the high school teachers. We hope to not only instill pride in dairy nutrition, but also inspire the teachers to incorporate some dairy science into their classroom work.

Peggy Ponce, Agropur’s Director of Product Innovation, is leading the effort. Joanie Zhang, Technical Services Manager, is helping to develop the workshop.

Team members of Agropur’s Protein Research Center in Le Sueur, MN, and members of our La Crosse, WI innovation team will assist in the interactive exercises. The workshops will demonstrate how Agropur uses scientific principles (STEM fields) to evaluate the functionality of dairy ingredients and ultimately deliver dairy nutrition to consumers.



On The Farm STEM

[Learn more →](#)

MELTY MOZZARELLA CROSTINI WITH PEACH-BASIL TOPPING

Agropur’s mozzarella offers exceptional flavor and has been consistently honored in some of the world’s most prestigious cheese competitions. Our melty mozzarella crostini fits the bill with bright, diced peaches and fresh, aromatic basil.



PREP TIME

20 minutes



RECIPE INFO

Makes 10 servings

INGREDIENTS

- 1 baguette
- 8 oz. mozzarella shreds
- 1 peach, diced
- 1.75 oz. fresh basil, julienned

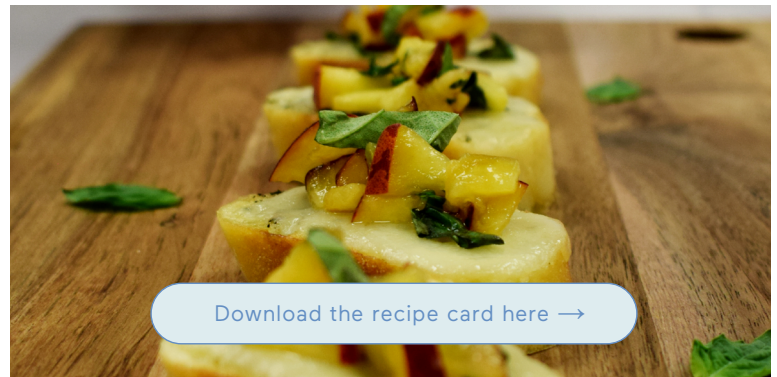
Crostini seasoning

- 3 tbsp. olive oil
- 1/8 tsp. red pepper flakes
- 1 tsp. dried basil

- 1 tsp. dried oregano
- 1 clove minced garlic
- 1/4 tsp. salt
- 1/8 tsp. black pepper

DIRECTIONS

Preheat oven to 375 degrees F. Whisk together crostini seasoning. Slice baguette into 1/3” slices. Lightly dip 10 baguette slices into the crostini seasoning. Place seasoning side up on a baking sheet. Sprinkle each slice with mozzarella. Place baking sheet in oven for 5 minutes or until cheese is melted and lightly golden brown. Toss diced peach with the julienned basil. Top each bread piece with a spoonful of the peach mixture. Serve immediately and enjoy!



[Download the recipe card here →](#)



PRODUCT SPOTLIGHT

Mozzarella

Agropur Mozzarella is a smooth creamy white cheese, produced using the pasta filata process, which gives the mozzarella it’s optimal stretch and a delicate creamy flavor profile.

[Learn more →](#)



Simon's Specialty Cheese

The mission of Simon's Specialty Cheese is to provide products and service of the highest quality, which will continually keep our customers coming back for more. Our store offers more than 100 different kinds of cheese including our own award-winning Masters Reserve brand. We also have a great selection of wine, beer, sausage, fresh pizzas to take and bake, more than 20 flavors of homemade fudge and many other gifts and gourmet food selections.



2735 Freedom Rd.
Appleton, WI 54913
(920) 788-6311

Store hours
Monday – Friday: 8 a.m. to 6 p.m.
Saturday: 8 a.m. to 4 p.m.

[Visit Simon's Cheese website →](#)



Agropur showcases its award-winning cheeses, innovative ingredients

Agropur travelled to all corners of the world in recent months to meet with customers and offer tastes of our innovative concepts.

Our team would also love to chat with you. If you plan on attending an upcoming trade show, arrange a meeting with our experts. We'll share the details on the benefits for your business in partnering with Agropur for award-winning cheese, high-quality ingredients and custom manufacturing.

Agropur started our spring season at **CheeseExpo**, which was held on April 12-14 in Milwaukee, WI. The expo drew more than 4,000 cheese industry leaders. There, we highlighted our Keystone® stabilizer systems, which ensure satisfying mouthfeel and proper consistency for a variety of food and beverage products. They manage moisture and keep components from separating.

Visitors also learned about our Capstone® anti-caking agents. Capstone protects the quality and functionality of various cheese configurations including shredded, cubed, crumbled or uniquely formatted products.

Innovation was our key theme at **Vitafoods Europe**, which took place on May 10-12 in Geneva, Switzerland. It's one of Europe's premier events for the nutraceutical industry.

Visitors tried our refreshing protein waters. They are made with Agropur's BiPRO® C.C. 9500 whey protein isolate, which allows for their high clarity. Its low astringency and solubility create a delicious and appealing high-protein beverage.

We also offered samples of our GMP vanilla prebiotic shake, which offers an easy and delicious way for consumers to support their gut health. Featuring BiPRO® GMP 9000, our ready-to-mix drink provides the healthy, bioactive properties of glycomacropeptide.

On May 12, our ingredients team participated in the **Canadian International Food & Science Technology** suppliers event in St-Hyacinthe, Quebec, Canada.

Our wholesome cheeses took the spotlight at several recent trade shows.

Agropur produces more than 1 billion pounds of cheese each year and can customize recipes to meet the unique specifications of our customers. We're dedicated to the highest quality as shown by our consistent honors at prestigious US and world cheese championship competitions.

Visitors were able to savor Agropur's US-made cheeses during **ANTAD** on May 17-19 in Guadalajara, Mexico. Agropur's wholesome cheeses were also served during the **National Restaurant Association Show** on May 21-24 in Chicago, IL.

Business leaders in Asia were able to taste Agropur's cheeses during **Seoul Food and Hotel** on June 7-10 in Seoul, South Korea as well as during **Food Taipei**, on June 22-25 in Taipei City, Taiwan.

Agropur showcased both cheese and ingredients during **Alimentec** on June 7-10 in Bogota, Columbia.

Visitors sampled our Cafe' Creations, a series of ready-to-mix coffee beverages featuring Crino® Deproteinized Whey. The concept demonstrated how manufacturers can use Crino to reduce costs while enjoying benefits such as flavor enhancement and better mouthfeel.



Booth S1929 | July 10-13, 2022

McCormick Place - South Hall
Chicago, IL



Booth 6655 | Sept. 18-21, 2022

Las Vegas Convention Center
Las Vegas, NV



biPro ProTEAM Feature

Wendi Irlbeck

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Occupation: performance dietitian and fitness coach, CEO of Nutrition With Wendi

Hometown: I'm a native of southeastern Minnesota and currently live in Nashville, TN.

What does "healthy life" mean to you? As a performance dietitian, living a healthy life means eating well and moving well without pain or injuries. A healthy life is having a positive relationship with fitness and an inclusive relationship with food. Inclusivity means knowing that you don't have to give things up -- you're not afraid to eat certain foods. You can go out for ice cream with your family and know you can still achieve your long-term goals.

Family: I have a strong relationship with my family back in Minnesota. My father and grandmother instilled a hard work ethic, and wholesome values which have helped me be the caring and compassionate health professional I am today. I spend a lot of time with our clients through calls and email, and they become like family. You can't choose your family, but you can choose your family!

What do you love about what you do? I'm very blessed and grateful to have such a wide array of clients. I work with athletes as well as members of the general population who want to improve their nutrition. I work with 7-year-olds. I also have teen athletes. I work with coaches. Every single day brings new and diverse challenges that allow me to be a better practitioner.

What's your favorite health tip? Start with small habits and be consistent. Work on building the routine and habit instead of going all out. Focus on consistency instead of intensity. For example, it's better to start by walking five minutes a day, five times per week than say you're going to walk an hour per day, every day for the next six months. When you have that consistency, you can build from there. Also, wake up and drink some water. It's an excellent way to start hydrating with ease.

What do you like to do in your free time? I like to lift weights. I enjoy writing and reading my Bible. I also enjoy spending time in nature and hiking -- exploring new places in the outdoors, being with God ... finding a trail that no one else has found.

Two interesting facts:

My first job as a kid in Minnesota was rock picking. It gave me a work ethic, and actually, it started me along the path to where I am at now. I started learning about energy and nutrition. I learned about hydrating. It was hard work, and you learn that activity makes you feel better.

Right now, I'm writing my first book. I'm working on a performance nutrition playbook for both adults and teens that integrates the importance of faith and glorifying God in all that we do.

What BiPro product do you recommend? BiPro ELITE protein powders are great -- both the chocolate and vanilla. You can use them in Greek yogurt parfaits, smoothies, overnight oats or baked goods. ELITE has excellent leucine content; it's high quality and it's evaluated by a third party. You know you're only getting what is on the label. As a registered dietitian and active weightlifter, it's a product I recommend!



3500 East Destination Drive
Appleton, WI 54915

www.agropur.com/us