

THIS FACILITY PRODUCES

CHEESE

INGREDIENTS



Le Sueur

Minnesota

Facility square footage

251,000

Number of employees

235



2.6M

lbs. of milk
received DAILY
WME (whole milk
equivalent)

Where does the milk come from?

69
local producers



What is the milk used to make?



parmesan • romano • asiago
• monterey jack • cheddar •
fontina • reduced fat cheeses



WPI (whey protein isolate)
BioZate® (hydrolyzed whey protein)
WPC 34 (whey protein concentrate 34%)
WPC 80 (whey protein concentrate 80%)
Lactose (pharma and food grade)

182 different products/SKUs
spray-dried regularly