

SPECIAL EDITION | JUNE DAIRY MONTH



DAIRY IS WORTHY OF CELEBRATION

Welcome to a special edition of the “Quarterly Connection” honoring a special time of year.

June Dairy Month is upon us, offering cause to celebrate the contributions of the dairy industry to our health and our economy. In both cases, dairy makes us stronger.

June Dairy Month dates to 1937 when National Milk Month was introduced to encourage greater consumption during the hot summer months. Today, we recognize all the nutritious foods derived from milk and all the hard-working people who make it possible.

The US dairy industry supports 3.3 million total jobs and \$41.6 billion in direct wages, according to the International Dairy Foods Association 2021 Economic Impact Study.

Dairy products are packed with protein, vitamins and minerals. They have been shown to support key vital functions and prevent disease. Milk and products including cheese and whey protein are rich in calcium and Vitamin D – both important toward maintaining strong, healthy bones and preventing osteoporosis. Dairy products offer a complete protein containing all nine essential amino acids. It’s the building block of muscle and can also help boost our immunity. Dairy is good for the heart. Consuming recommended amounts can reduce the risks of hypertension and Type 2 diabetes. They’re just a few of the health benefits associated with adequate dairy in the diet.

The dairy industry is indeed worthy of recognition. Enjoy a big slice of your favorite cheese or treat yourself to an ice cream sundae. Add whey protein to your nutrition plan or enjoy a cold, refreshing glass of milk. While dairy month is reserved for June, the biggest benefits come to those who celebrate all year long.



The US is the largest cheese market, with **retail sales growing an estimated 21.9%** since 2019

Source: Cheese – US – 2021 / The Future of Cheese: 2022





AGROPUR CELEBRATES SUCCESS AT THE WORLD CHAMPIONSHIP CHEESE CONTEST

Agropur is proud to announce that many of our cheeses won medals at the prestigious World Championship Cheese Contest.

“We are immensely proud of this achievement again this year,” stated Jean-Philippe Asselin, President Cheese, US. These awards reflect our employees’ hard work and daily dedication to produce the highest quality of cheese in the world for our customers.”

Agropur’s US cheesemakers won a total of nine awards at the 2022 international cheese competition held in Madison, WI the first week of March. of the major international cheese competition. The biannual event is hosted by the Wisconsin Cheesemakers Association. Agropur earned two gold, three silver and four bronze awards.

We excelled in the mild provolone category, sweeping the top three places with cheeses made at our Luxemburg, Wisconsin plant. The judges were similarly impressed by the whole milk mozzarella from our Luxemburg facility, taking first place. Our winning cheeses are:

- Whole Milk Mozzarella:** Luxemburg, WI
- Mild Provolone:** Luxemburg, WI
- Medium Cheddar:** Weyauwega, WI
- Mild Provolone:** Luxemburg, WI
- Smoked Provolone:** Lake Norden, SD

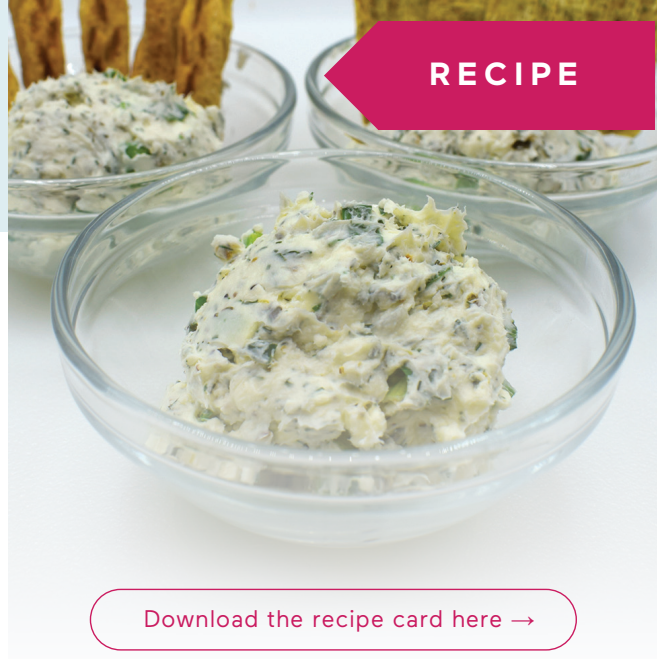
- Cheddar Aged 2+ Years:** Weyauwega, WI
- LMPS Mozzarella:** Lake Norden, SD
- Mild Provolone:** Luxemburg, WI
- Reduced Sodium Cheese (Provolone):** Luxemburg, WI

World Champion
Silver Medal
Bronze Medal



Nearly nine in 10 US adults
purchase some form of milk products

Source: Milk and Non-Dairy Products – US – 2021



RECIPE

FETA MINI CHEESE BALLS

Agropur proudly makes some of the world's finest feta cheese, which consistently earns top honors at prestigious US and world competitions.

Feta makes a great dip addition due to its creamy texture.



PREP TIME

20 minutes



RECIPE INFO

Makes 6 servings

[Download the recipe card here →](#)

INGREDIENTS

- 8 oz. cream cheese, softened
- 1 tbsp. olive oil
- ¾ cup crumbled feta cheese
- 2 green onions, minced
- 2 garlic cloves, minced
- ½ tbsp. dried dill weed
- 1 tsp. dried oregano
- 1/8 tsp. ground black pepper
- 1/8 tsp. salt

DIRECTIONS

1. Beat cream cheese and oil until smooth.
2. Add feta and beat until incorporated.
3. Add remaining ingredients and stir until thoroughly combined.
4. Cover and place in fridge for 1 hour.
5. Remove from fridge and use a small scoop to make cheese balls.
6. Keep refrigerated and covered until time to serve. Serve with crackers, pretzels, or chips.

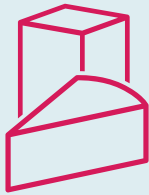


AGROPUR'S CHARLIE HENN EARNS WISCONSIN MASTER CHEESEMAKER CERTIFICATION

Few places are known by their products quite like Wisconsin and its delicious, quality cheese. In keeping with its strong global reputation, Wisconsin is also one of the few places in the world that recognizes the expertise of its top cheesemakers.

Charlie Henn, Cheddar Production Supervisor for Agropur's Weyauwega, WI, facility, said his recently earned Master Cheesemaker certification is a point of pride that recognizes learning and growth throughout his career.

[Learn more about Master Cheesemaker Charlie Henn →](#)



Total cheese consumption remained steadfast in the US last year, with **95% of consumers claiming to eat some form of it**

Source: Milk and Non-Dairy Products - US - 2021



PASSIONATE PEOPLE

QUALITY CHEESE STARTS WITH PASSIONATE FARMERS

It takes knowledge, pride and plenty of expertise to consistently craft award-winning cheeses. Yet even the most skilled of cheesemakers would be limited in their capabilities without access to the highest quality milk.

The best cheese starts with milk produced at the best-managed dairy farms. Producers recognize that the main consideration to ensure quality is proper care and respect for their herds.

"From feed and bedding to the people in the parlor, it's all about keeping your animals healthy," said Tim Kieffer, who operates River City Dairy near Hastings, MN. "If you're doing a good job with animal care, it's going to pay off with higher quality milk."

Agropur's milk producers are passionate about their work and understand there's a direct line from healthy, comfortable cows to a wholesome and nutritious product.

For Kieffer, dairy farming is more than a career. It's his heritage and lifelong experience. The farm has been in the family for more than 100 years and has grown in recent decades from a 40-cow milking operation to 350 cows.

River City is among 372 US farms from which Agropur procures our milk. They're located in Idaho, Iowa, Minnesota, Nebraska, South Dakota and Wisconsin. There's a wide diversity with farm sizes ranging from about 30 cows to 10,000, and the milk they produce is turned into more than 1 billion pounds of high-quality cheese each year.

Whether large or small, each of the farms that provide milk to Agropur share some common points: quality is paramount, and the well-being of their animals is a top priority.

[Read full article about our farmers →](#)



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