



Sartori's SarVecchio® Parmesan Named "US Champion"

PLYMOUTH, Wisconsin (March 24, 2009) – A record 1,360 cheese entries from 32 states competed at the 2009 US Championship Cheese Contest all hoping to receive the title of "US Champion." But only one cheese, **Sartori Reserve® SarVecchio Parmesan**, holds the title as the best cheese in the United States.

SarVecchio® Parmesan - An extraordinary Parmesan that has a distinctively balanced nutty-sweet-flavor with lightly roasted caramel notes. **SarVecchio Parmesan** has a long history of awards, including recognition as "The Best Cow's Milk Cheese" made in America at the 2006 World Cheese Awards, Gold medal in the 2007 US Championship Cheese Contest and 1st Place at the 2008 World Dairy Expo. Since 2000, **SarVecchio Parmesan** has earned a total of 18 medals, making it the most decorated American Parmesan.

"Being recognized for producing the best cheese in the US is a great honor. The entire Sartori Foods' Team works very hard everyday to produce the highest quality cheese and earning the 2009 US Champion award confirms those efforts" said Jim Sartori, President and CEO of Sartori Foods.

Sartori Reserve® Dolcina™ Gorgonzola earned "Best in Class" honors in the Gorgonzola Class and **Sartori Blue** earned the "Best in Class" honors in the Blue Veined Class. **Sartori Reserve® SarVecchio Asiago** placed 3rd in the Open Class Hard Cheese and **Sartori Reserve® Balsamic BellaVitano®** also placed 3rd in the Flavored Class.

The United States Championship Cheese Contest is the largest and longest running cheese competition in America. Like the wine industry, the nation's cheese industry hosts competitions among top cheesemakers across the US. With roots dating back to the late 1800s, the contest has grown to be regarded as the largest and most respected in the industry. This year, 24 tasting experts gathered from 12 states to carefully evaluate cheeses and butters in 64 classes.

About Sartori Foods

Sartori is a family owned artisan cheese company with 70 years of experience crafting premium, award winning cheese such as aged Italian, Blue-veined and signature varieties. Sartori specializes in developing innovative new products and creative culinary solutions for the Foodservice, Ingredient and Retail marketplace. Visit www.sartorifoods.com for more information.

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