



## *Sartori wins 2 medals at the American Cheese Society Competition*

**PLYMOUTH, Wis. (July 31, 2008)** -- Sartori's newest cheese, **Sartori Reserve® Raspberry BellaVitano®**, took a first prize in the recent American Cheese Society Competition held in Chicago. Also medaling was **Sartori Reserve® SarVecchio® Parmesan**, which took a third place medal. This brings the total of medals won by Sartori in 2008 cheese competitions to 12.

**Sartori Reserve Raspberry BellaVitano** represents the collaboration of two Wisconsin award winning artisan style producers. BellaVitano is a Sartori Original cheese with a unique Parmesan taste and a creamy Cheddar texture; New Glarus Raspberry Tart beer is a Wisconsin framboise made with raspberries, wheat and Hallertau hops. Put them together and you get a delightfully fruity cheese that wowed attendees at the American Cheese Society meeting. Sartori Reserve Raspberry BellaVitano will be available in limited quantities this fall, with wider availability starting in 2009.

**Sartori Reserve SarVecchio Parmesan** took a third place in this year's competition, continuing its long history of awards, including recognition as the best Cow's Milk Cheese made in America at the 2006 World Cheese Awards in London. This is the 4<sup>th</sup> award for SarVecchio Parmesan in 2008.

"To receive recognition for two of our cheese varieties at the American Cheese Society competition is a great accomplishment," said Jim Sartori, President and CEO of Sartori Foods. "This is a very tough competition with entries representing the very best of American cheesemaking. We are gratified to be honored for the third consecutive year at the American Cheese Society Competition. The awards are a testament to the hard work and skill of all our team members."

The conference in Chicago marked the 25<sup>th</sup> anniversary of the American Cheese Society. The American Cheese Society and its 1400 members are dedicated to providing American cheesemakers with educational resources and networking opportunities and encourages the highest standards of cheesemaking. This year's American Cheese Society Competition had 1,149 entries from 181 producers from 30 states and 3 Canadian provinces. Entries were judged by both technical and aesthetic judges on July 22 and 23, with winners announced on July 25.

### **About Sartori Foods**

Sartori Foods is a privately held manufacturer with more than 68 years of experience manufacturing and marketing premium Italian, Blue-veined, Intensified, Hispanic and Specialty Cheese along with unique, customized flavor systems. Sartori Foods assists foodservice, ingredient and retail customers with creative, culinary solutions and innovative new products to leverage their success in the marketplace. Visit [www.sartorifoods.com](http://www.sartorifoods.com) for more information.

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