



## ***Sartori wins 6 medals at the Wisconsin State Fair Cheese & Butter Contest***

**PLYMOUTH, Wis. (July 2, 2008)** -- Sartori continues its winning ways with 6 medals won in the 2008 Wisconsin State Fair Cheese & Butter Contest, including 3 first place awards. Sartori swept the Open Class - Hard Cheese category with 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place finishes, took 1<sup>st</sup> and 2<sup>nd</sup> in the Flavored Hard Cheese category, and a 1<sup>st</sup> place in Blue Veined Cheese.

**Sartori Reserve® SarVecchio® Parmesan** confirmed its history as the most decorated American parmesan, with a 1<sup>st</sup> and 2<sup>nd</sup> place in the Open Class - Hard Cheese category. **Sartori Reserve® BellaVitano®**, a Sartori Original that has won fans all over the US, took 3<sup>rd</sup> place in this category.

In the Flavored Hard Cheese category, 1<sup>st</sup> place went to **Sartori Reserve® Rosemary & Olive Oil Asiago**, which also took 1<sup>st</sup> place in the World Championship Cheese Contest this past March. Second place went to **Sartori Reserve® Basil & Olive Oil Asiago**, which placed 4<sup>th</sup> in the same World Championship Cheese Contest. These hand rubbed Asiago varieties are the newest entrants to the Sartori Reserve® line.

Finally, Sartori took 1<sup>st</sup> place in the Blue Veined Cheese category with **Sartori Blue Cheese**.

“This is a proud day for Sartori and all our team members,” said Jim Sartori, President of Sartori Foods. “We entered cheese in 3 categories this year, and won six out of nine possible medals in those categories. And the medal winners this year represent cheese made in each of our three Wisconsin plants. This is a real tribute to the dedication and skill of the artisan craftsmen in each of our plants. We are extremely gratified that the judges at the Wisconsin State Fair Cheese & Butter Contest have recognized our cheese as some of the finest Wisconsin has to offer.”

Wisconsin cheese manufacturers submitted more than 260 entries in 22 categories. Judging took place on Friday, June 27 at Wisconsin State Fair Park.

### **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.

### **CONTACT:**

Kristen Huston  
800-558-5888  
khuston@sartorifoods.com