



FOR IMMEDIATE RELEASE
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VALLEY QUEEN AWARDED MEDALS AT U.S. CHAMPIONSHIP CHEESE CONTEST

MILBANK, SOUTH DAKOTA – Valley Queen Cheese Factory, Inc., brought home two medals, including a Best of Class award, from the 2019 United States Championship Cheese Contest® in Green Bay, Wisconsin.

The United States Championship Cheese Contest is the nation's premier technical cheese, butter and yogurt competition. 2019 marks the 20th biennial edition, hosted by the Wisconsin Cheese Makers Association. This year's contest had 2,555 entries in 116 classes from 35 states – a record number of entries in the contest's 20-year history.

Valley Queen's signature cheese, reduced fat cheddar, which is sold to major cut-and-wrap cheese customers who have distribution throughout the United States, was named Best of Class in the Reduced Fat Hard Cheeses category. The cheese received the top score of 99.15 out of 100.

Valley Queen also took home a third-place award for its Monterey Jack jalapeno cheese with a gentle mesquite smoke flavor in the Open Class: Pepper Flavored Monterey Jack (Mild Heat) category.

"We are honored to bring home two awards from this year's competition," said Doug Wilke, CEO, Valley Queen. "These awards represent the skill and hard work of our entire team at Valley Queen, all of whom can be proud of their role in making these award-winning cheeses that have allowed us to grow our business."

About Valley Queen Cheese Factory, Inc.

Valley Queen Cheese Factory, Milbank, S. Dakota, was founded in 1929 by Alfred Nef and Alfred Gonzenbach. Valley Queen annually converts 1.5 billion pounds of milk into a variety of natural cheeses, dried lactose, WPC80 and anhydrous milk fat. These products are sold to some of the best-known food brands in the world. For more information, call (605) 432-4563 or visit www.vqcheese.com.