



FOR IMMEDIATE RELEASE

April 28, 2015

Contact: Eric Baker

Baker Cheese, Inc.

920.477.7871

[Eric.Baker@bakercheese.com](mailto:Eric.Baker@bakercheese.com)

## **Baker Cheese of St. Cloud, WI Wins String Cheese Gold at 2015 United States Championship Cheese Contest**

***A panel of expert judges came together to critique more than 1,885 entries in the nation's largest technical dairy competition at the annual United States Championship Cheese Contest in Milwaukee, WI.***

ST. CLOUD, Wis., April 28, 2015 - Baker Cheese can again stake the claim as the Best String Cheese in the United States as it received the gold medal in the String Cheese category at the prestigious 2015 United States Championship Cheese Contest. Baker Cheese solidified itself as a consistent winner following up on last year's Silver Medal in the same category. As the *original* string cheese manufacturer, Baker Cheese prides itself on being both the critics' and consumers' choice for string cheese.

"Our focus and mission is to produce the highest quality string cheese every single day because customers have high expectations and we welcome that trust in our cheese making abilities," stated President and fourth generation co-owner, Brian Baker. "We take great pride in working with excellent local farmers and a dedicated staff of employees to craft our award winning string cheese. This prestigious Gold Medal award is a testament to the consistent attention to detail, service, and quality we put into every aspect of our organization."

With a combined 110+ years of experienced licensed cheesemakers who focus exclusively on string cheese; Baker Cheese's expertise is unmatched. Joe Buechel, a Baker Cheese cheesemaker for 33 years, proudly accepted this year's award. In receiving the news, Buechel said, "The dedication and focus of my colleagues make this award a true team effort throughout the Baker Cheese team. We all take great pride in the consistent, high quality taste and performance of our string cheese. We take no shortcuts and stay committed to traditional cheese making processes. Winning this award as the best string cheese in the United States is very rewarding and humbling."

The United States Championship Cheese Contest is the largest cheese, butter, and yogurt competition in the United States setting a new record by drawing a record 1,885 entries from 28 states nationwide. Thirty-two expert judges from 18 states evaluated the entries across 90 categories. Entries are judged on a 100-point scale with technical deductions assigned during examination of traits such as flavor, body, texture, finish and packaging. Baker Cheese's string cheese scored a 99.50.

**ABOUT BAKER CHEESE, INC.**

Baker Cheese is a fourth generation, family-owned, cheese manufacturer based in the Wisconsin town of St. Cloud. A tradition of tremendous service, quality and award winning cheese are the main reasons the company has maintained its Wisconsin cheese heritage since 1916. Our string cheese is marketed in the Upper Midwest under the Baker Cheese label, as well as around the world under many different private labels. For more information about Baker Cheese, visit [www.BakerCheese.com](http://www.BakerCheese.com).