



FOR IMMEDIATE RELEASE

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Vermont Creamery wins six awards at 35th Annual American Cheese Society Competition

Websterville, VT— July 30, 2018— Vermont Creamery took home 6 awards at the 35th annual American Cheese Society Competition (ACS), held this year in Pittsburgh, PA on July 27.

The Creamery's flagship aged cheese, Bonne Bouche, took first place in its category, as did Lightly Salted Cultured Butter and Fromage Blanc. Bijou took second place in its category and *Coupole* and Quark both took third place.

This is the sixth ACS award received for Bonne Bouche, an ash-ripened aged goat cheese, and for *Coupole*. It is the third for Lightly Salted Cultured Butter, the Creamery's signature 86% butterfat butter. Fromage Blanc won its third ACS award; it is the fifth for Bijou and fourth for Quark.

"It is a tremendous honor to be recognized six times over by the American Cheese Society, especially in the great company of our fellow Vermont cheesemakers;" said Adeline Druart, President of Vermont Creamery. "These awards are a reflection of our team's passion and unwavering commitment to perfecting their craft."

This year, 1,954 cheeses were entered in the 35th American Cheese Society Competition; of that, 34 ribbons were awarded to Vermont cheesemakers.

ACS is the leading organization supporting the understanding, appreciation and promotion of farmstead, artisan and specialty cheeses produced in the Americas. Since its founding in 1983, ACS hosts North America's foremost annual educational conference and world-renowned cheese judging and competition.

For the complete list of the 2017 American Cheese Society winners, visit CheeseJudging.org.

About Vermont Creamery

Consciously crafted in Vermont's green mountains, Vermont Creamery's line of fresh and aged goat cheeses, cultured butter, and crème fraîche have won hundreds of national and international awards. In their 33rd year of business, Vermont Creamery supports a network of more than 17 family farms, promoting sustainable agriculture in the region. B Corp Certified in 2014, Vermont Creamery has been ranked one of "The Best Places to Work in Vermont," by *Vermont Business Magazine*. Vermont Creamery is an independently operated subsidiary of Minnesota-based Land 'O Lakes, Inc., one of America's premier agribusiness and food companies. For more information, visit www.vermontcreamery.com.



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Vermont Creamery adds fresh flavors to growing retail goat cheese collection

Websterville, VT— March 19, 2018 — Vermont Creamery is adding three new fresh goat cheese flavors to its growing lineup of high-quality cheeses and butter.

With a focus on unique flavors and high-quality ingredients, Vermont Creamery is heading to market with the first round of new 4 oz. chèvre logs: Clover Blossom Honey, Wild Blueberry Lemon & Thyme and Smoky Pepper Jelly.

“In the 34 years since we made our first fresh chèvre, Vermont Creamery has grown while staying true to our core values,” said Adeline Druart, president of Vermont Creamery. “As we expand our offerings, high-quality, unique ingredients remain a focus of our innovation efforts. The search for the newest flavor selections was rigorous, and the result is an elevated collection of fresh goat cheese that’s made in Vermont.”

Inspired by the beloved pairing of fresh goat cheese and honeycomb, Clover Blossom Honey chèvre combines Vermont Creamery’s fresh chèvre and pure, liquid honey produced in North Dakota. The tart, creamy chèvre is blended with honey for a subtly sweet, floral flavor.

Blueberry Lemon & Thyme chèvre is made with dried wild blueberries that are satisfyingly sweet and bursting with flavor. Taking inspiration from a traditional blueberry lemon cake, candied lemon peel adds tartness and the savory spice of thyme complements the sweetness of the berries. It’s the perfect cheese to serve as a dessert.

Sweet meets heat in the new Smoky Pepper Jelly flavored log. A twist on an American classic—coupling creamy fresh chèvre and sweet and smoky pepper jelly—this log is hand-rolled in a rich dry rub that boasts flavors of Poblano peppers and hickory smoke.

The trio of new flavors join the existing lineup including: Classic, Herb de Provence, Cranberry, Orange & Cinnamon and Three Peppercorn; they will be available at select retailers nationwide on April 1, 2018.

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Vermont Creamery's Coupole Wins "Best in Class" at World Championship Cheese Contest

Websterville, VT – March 9, 2018—Vermont Creamery earned top honors at the World Championship Cheese Contest this week, taking "Best in Class" for Coupole in the mold-ripened goat cheese category and second place for Fresh Crottin in the soft goats' milk cheese category. The annual contest that garners global participation was held March 6-8 in Madison, Wisconsin.

"It's such a thrill to see our cheeses recognized amongst the best in the world," said Joey Conner, head cheesemaker, Vermont Creamery. "This honor is a testament to the hard work and unique know-how of our passionate cheesemaking teaming here in Vermont."

This year, the World Championship Cheese Contest saw a record 3,402 entries; cheesemakers from 32 American states and 26 nations entered cheeses into 121 classes of dairy products. Fifty-five expert judges including experienced cheese graders, buyers, dairy science professors and researchers from 15 American states and 20 countries evaluated the entries over two days.

This is the second World Championship Cheese Contest award for Fresh Crottin in two years; it won "Best in Class" in its category in 2016. Coupole is an American original named for its likeness to a snow-covered dome shape and is one of the Creamery's signature geotrichum rinded cheeses. Its allure is attributable to the intriguing contrast between the strong ripened flavor of the rind and the delicate fresh taste of its interior.

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Vermont Creamery Wins Three SOFI™ Awards – New Clover Blossom Honey Goat Cheese named “Best New Product”

Websterville, VT— April 12, 2018 — Vermont Creamery was once again honored with three SOFI™ Awards—the Specialty Food Industry’s most prestigious distinction, at the award ceremony held April 11 in New York City.

Vermont Creamery’s new [Clover Blossom Honey Fresh Goat Cheese](#) was the New Product winner for the *Cheese-Non-Cow Milk, Mixed-Milk* category. [Cremont](#) won Gold in the *Cheese-Non-Cow Milk, Mixed-Milk* category and [Crème Fraîche](#) was the silver winner in the *Dairy, Yogurt, Dairy Alternative* category.

“We are elated to be recognized by the Specialty Food Association with three Sofi statues,” said Adeline Druart, president of Vermont Creamery. “These accolades demonstrate our passion for new product innovation, the immense talent and rigor of our cheesemakers and our dedication to quality across our product categories.”

Considered the “Academy Awards of the Specialty Food Industry,” Sofis are awarded annually by the Specialty Food Association and celebrated at the Summer Fancy Food Show in New York City.

This year, winners were chosen from over 2,600 entries that were assessed by an expert panel of judges in a series of blind tastings. Each entry was evaluated on excellence of taste and ingredients, and scored accordingly at gold, silver, and bronze levels. New products within each category had an additional assessment for innovation.

About Vermont Creamery

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Vermont Creamery Wins 7 World Cheese Awards – “Cremont” takes Coveted Super Gold Prize

Websterville, VT— November 20, 2017 — Vermont Creamery was again recognized for excellence with seven World Cheese Awards, including a Super Gold for Cremont at the annual competition hosted by the Guild of Fine Food in London on Saturday, November 11.

“It is a tremendous honor to be recognized on the world stage,” said Adeline Druart, President of Vermont Creamery. “These accolades reflect the rigor, diligence and passion of our cheesemakers and are a testament to the dedication and talent of our entire team.”

A Super Gold win for Cremont ranks among the top 66 cheeses in the world. Named for the, “Cream of Vermont,” Cremont is a double-cream, aged cheese made from a mix of goats’ and cows’ milk.

Vermont Creamery is one of only six American cheesemakers to win Super Gold in 2017. This year, Coupole also won gold, Bijou took silver, Bonne Bouche, Crème Fraîche, fresh herb goat cheese and vanilla crème fraîche all took bronze awards.

Vermont Creamery has won fourteen World Cheese Awards since 2011. This is the third World Cheese Award for both Bijou and Coupole and the third for Cremont. This is the second World Cheese Award for both Vanilla Crème Fraiche and Bonne Bouche.

Now in its 30th year, the World Cheese Awards is the largest international cheese competition in the world. This year, 250 judges from 29 different nations, assessed over 3,000 cheeses from 35 countries.

Sixty-six separate teams awarded bronze, silver and gold awards to cheeses in a variety of styles before each choosing a Super Gold to put before the Super Jury judging panel. The panel – which featured experts from the UK, Japan, South Africa, Mexico, France, Italy and Sweden –

then narrowed the selection down to just 16. Each of these were tasted and scored in front of a live audience and broadcast across the world.

To see the full list of winners, visit <https://gff.co.uk/>.

About Vermont Creamery

Combining the European tradition of cheesemaking with Vermont's terroir, Vermont Creamery's line of fresh and aged goat cheeses, cultured butter, and crème fraîche have won over 100 national and international awards. In their 33rd year of business, Vermont Creamery supports a network of more than 15 family farms, promoting sustainable agriculture in the region. B Corp Certified in 2014, Vermont Creamery is the founder of Ayers Brook Goat Dairy, the country's first demonstration goat dairy. Vermont Creamery is an independently operated subsidiary of Minnesota-based Land 'O Lakes, Inc., one of America's premier agribusiness and food companies. For more information, visit www.vermontcreamery.com.



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Farmer-Owned Co-op Land O'Lakes, Inc. Acquires Vermont Creamery

Websterville, VT—March 29, 2017 – Vermont Creamery Co-Founders Bob Reese and Allison Hooper and [Land O'Lakes, Inc.](#) President and CEO Chris Policinski announced today that their businesses have joined forces. Vermont Creamery will become an independently operated subsidiary of Minnesota-based Land O'Lakes. It will continue to produce its award-winning fresh and aged goat cheeses, cultured butter and fresh dairy at the creamery in Websterville, Vermont.

We have always taken seriously our commitment to our farmers, employees and Vermont's working landscape—these values are at the core of our decision to sell the business," said co-founder Allison Hooper. "As we experience unprecedented growth, we need a partner who can bring the resources and expertise necessary to help us realize our vision and the potential of our business."

"We purchased Vermont Creamery and welcome them to the Land O'Lakes family because we love their brand and would like to help bring it to even more people," said Chris Policinski, Land O'Lakes president and CEO. "We share a value-added, branded approach to marketing our products, a meaningful respect for our customers and deeply rooted rural values."

Hooper and Reese, who founded the business in 1984, say Land O'Lakes is the ideal new owner. A farmer-owned food and agricultural cooperative, Land O'Lakes has been in operation for more than 95 years. Widely known for its iconic butter brand, it is a diverse business that also includes Purina Animal Nutrition and WinField United. At its core, Land O'Lakes is driven by agricultural products that return value to farmers and fulfill its purpose of feeding human progress.

"Vermont Creamery's heritage mirrors our own here at Land O'Lakes—a company founded by people who care about bringing the highest quality products from farm to fork," said Beth Ford, Land O'Lakes group EVP and COO. "We are excited about the culture of product innovation

they have built in addition to the category itself and the opportunities for even more expansion.”

“After years of thoughtful planning and a rigorous selection process, we are confident that we have found the best steward of our business, values and people in Land O’Lakes. We are both respected dairy brands with deep connections to farmers and an unyielding commitment to quality and innovation. We look forward to this opportunity to tell our story more broadly and increase access to our high-quality dairy products,” co-founder Bob Reese added.

Reese and Hooper will serve as trusted advisors and brand ambassadors for the business. President Adeline Druart and the leadership team will remain in place as will all employees of the business. Ayers Brook Goat Dairy is not included in the transaction. The Hooper family will retain ownership of the farm, which will continue to serve as a key supplier to the creamery and catalyst for the growth of the goat dairy industry in Vermont. The terms of the acquisition will not be disclosed.

Adeline Druart, president of Vermont Creamery remarked, “Bob and Allison have been such incredible entrepreneurs building Vermont Creamery’s success and mentoring the team on their vision and values for the business. Partnering with Land O’Lakes adds the next key ingredients for our growth: additional resources and dairy expertise. This transaction positions Vermont Creamery for continued success in the future.”

Founded at a time when Americans rarely ate goat cheese, Vermont Creamery has grown over nearly 35 years to be a premiere producer of fresh and aged goat cheese, crème fraîche and cultured butter. With hundreds of awards and burgeoning national distribution, Vermont Creamery is respected as a pioneer of the artisan cheesemaking movement in America. In 2014, Vermont Creamery was the second cheesemaker in the world to earn B Corp certification and will maintain this certification and commitment to their community, employees and environment under new ownership.

About Vermont Creamery

Combining the European tradition of cheesemaking with Vermont’s terroir, Vermont Creamery’s line of fresh and aged goat cheeses, cultured butter, and crème fraîche have won over 100 national and international awards. In their 32nd year of business, Vermont Creamery supports a network of more than 20 family farms, promoting sustainable agriculture in the region. B Corp Certified in 2014, Vermont Creamery is the founder of Ayers Brook Goat Dairy, the country’s first demonstration goat dairy.

About Land O’Lakes

Land O’Lakes, Inc., one of America’s premier agribusiness and food companies, is a member-owned cooperative with industry-leading operations that span the spectrum from agricultural production to consumer foods. With 2016 annual sales of \$13 billion, Land O’Lakes is one of the

nation's largest cooperatives, ranking 215 on the Fortune 500. Building on a legacy of more than 95 years of operation, Land O'Lakes today operates some of the most respected brands in agribusiness and food production including LAND O LAKES® Dairy Foods, Purina Animal Nutrition and WinField® United and Land O'Lakes SUSTAIN™. The company does business in all 50 states and more than 60 countries. Land O'Lakes, Inc. corporate headquarters are located in Arden Hills, Minn.



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Vermont Creamery Wins 7 World Cheese Awards— Bonne Bouche and Bijou Take Gold

Websterville, VT— November 5, 2018— Vermont Creamery’s fresh and aged cheeses earned international recognition over the weekend, taking home seven World Cheese Awards at the annual competition held this year in Bergen, Norway.

Bonne Bouche and Bijou both won gold, herb goat cheese took silver, and Coupole, classic goat cheese, pepper goat cheese and cranberry orange & cinnamon goat cheese all won bronze.

“It is a great honor to be recognized seven times over by the Guild of Fine Food, especially amongst so many outstanding cheesemakers,” said Adeline Druart, president of Vermont Creamery. “Behind these accolades is a truly dedicated, passionate team of makers committed to perfecting their craft as we continue to grow our business.”

This is the third World Cheese Award for Bonne Bouche and Bijou, the fourth for Coupole and the third for classic goat cheese.

A truly global cheese event, the World Cheese Awards has been bringing together cheesemakers, retailers, buyers, consumers and food commentators worldwide for over three decades.

A record-breaking 3,472 cheeses from 30 countries lined up in the judging hall at Bergen’s Grieghallen on 2 November 2018 and were judged by an international panel of 235 experts from 41 nations.

To view the full results, visit <https://gff.co.uk/>

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