



PRESS RELEASE
Contact: Jeanne Carpenter
Communications Director
Dairy Business Innovation Center
Phone: 608-358-7837
jeanne@wordartisanllc.com
www.dbicusa.org

FOR IMMEDIATE RELEASE

March 14, 2011

Photo of award winners available upon request

Dairy Business Innovation Center Honors Two Wisconsin Companies for Excellence

MADISON, Wis. – Two Wisconsin dairy companies were recognized Friday by the Dairy Business Innovation Center for their leadership and dedication to growing Wisconsin's dairy industry.

The sixth annual "DBIC Innovation Zone Awards" were presented to Uplands Cheese from Dodgeville, Wis., and Montchevre in Belmont, Wis., to highlight the accomplishments of both companies in product and technology innovation. The award ceremony, which also honored all past award-recipients, took place March 11 at the DBIC's Awards & Celebration Dinner at The Pyle Center in Madison.

Cheesemaker Andy Hatch was on hand to accept the award for Uplands Cheese. The company was honored for its innovation in launching Rush Creek Reserve, a new, washed rind cheese, as well as overall recognition for its Pleasant Ridge Reserve cheese, which earned an unprecedented triple Best of Show prize at the American Cheese Society competition in 2010.

"It's because of many of the people in this room – the innovators and the experts in the Wisconsin dairy industry – that I'm able to stand here and accept an award like this," Hatch said. "It is an honor to be a Wisconsin cheesemaker and to know we have an amazing network of people supporting and helping us."

President Arnaud Solandt and Cheesemaker Jean Rossard accepted the DBIC Innovation Zone Award on behalf of their team at Montchevre, which has grown significantly in the last decade to become the largest goat cheese producer in the United States. Today, Montchevre processes 50 million pounds of goats' milk from 300 farms. And, last fall, the company installed an anaerobic digester to utilize cheese plant waste to create bio-gas used to generate electricity.

"We are proud to be at the point where instead of just discarding our whey, we now capture it as a byproduct, transfer it to make power, and produce cheese," Rossard said. "We've come full circle."

Dan Carter, DBIC Founder and Chairman, recognized both Uplands Cheese and Montchevre as leading dairy innovators in the United States. "Wisconsin is proud to be home to some of the best cheesemakers in the nation. It is a thrill to be in this room tonight to recognize that the future of America's Dairyland is bright."

*The **Dairy Business Innovation Center** offers technical assistance to dairy producers and processors in developing value-added dairy products, business planning and market development. For more information, visit www.dbicusa.org.*

The DBIC is supported through tax-supported funding from USDA, Rural Development.

