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FINICA WINS TOP AWARDS AT THE 2016 AMERICAN CHEESE SOCIETY COMPETITION

Elizabeth, NJ – The American Cheese Society Competition was hosted in Des Moines, Iowa on July 27-30th. With more than 1,200 in attendance, the ACS holds one of the biggest events of its kind, featuring 1,843 entries from over 250 companies.

Finica's Canadian partner, Mariposa Dairy, took home an award for its Celebrity line. Placing 1st in cloth bound Cheddar, is Lindsay Bandaged Goat Cheddar, which is handcrafted, in small batches using premium Ontario's goat milk.

Quality Cheese from Vaughan Ontario, Canada took 2nd place in its category, Fresh Unripened Cheeses made from cow's milk, PC Crema Di Burrata. This cheese is made with 100% Canadian milk and has a soft and buttery interior. 2nd place in the Fresh Mozzarella category was awarded to, Zerto Fresh Mozzarella. This cheese is made with nothing but pure fresh milk. It's creamy texture and mild flavor are much softer than the mass produced mozzarella.

President of Finica, Paul Blake comments on Lindsay Bandaged Goat Cheddar, "We haven't seen a cheese in Ontario come along with this kind of taste profile in many years. We are excited about its future. Fortunately, most haven't heard about it due to its limited supply, which is no longer an issue".

ACS Judging & Competition awards were given to cheese and dairy products that had achieved technical excellence and exhibited the highest aesthetic qualities. Products are recognized for their achievements in flavor, aroma, texture and appearance.

For more information on these items above, please visit www.finica.com, www.mariposadairy.com or www.atalantacorp.com.

Press Contact: Cristina Lombardi | email: clombardi@atalanta1.com

A passion for food

