

UConn Dairy Bar Wins Top Prize in the 2014 ACS Competition

Sacramento, CA: Each year, the American Cheese Society awards cheeses and dairy products that have achieved technical excellence and exhibit the highest aesthetic qualities. This year, following its return to cheese making, the UConn Department of Animal Science Creamery's **Diced Green Chile Queso Blanco** was awarded the top prize in its category at the American Cheese Society Annual cheese competition, which consisted of 248 companies submitting 1,685 products.

The American Cheese Society (ACS) is the leader in supporting and promoting American cheeses. Founded in 1983 to support the North American artisan and specialty cheese industry, ACS provides advocacy, education, business development, and networking opportunities for members of the cheese industry, while striving to continually raise the quality and availability of cheese in the Americas.



BIG E Gold Medal Award

UConn Department of Animal Science Creamery cheese also won a Gold Medal at the seventh annual Big E Gold Medal Cheese Competition. This year 129 cheeses were entered by 32 cheese makers throughout New England. The creamery's unflavored Queso Blanco was awarded a gold medal in the open class. These cheeses will be available to purchase at the Dairy Bar for a limited time.

For more information on the UConn Department of Animal Science Cheeses please contact Dr. Dennis D'Amico at ddamico@uconn.edu.