



FOR IMMEDIATE RELEASE

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WDPA Announces Grand Champions and Top Finishers in 2025 World Dairy Expo Dairy Product Contest

Madison, WI — August 20, 2025 — The Wisconsin Dairy Products Association (WDPA) is proud to announce the three Grand Champions and the top three winners in each of 97 product classes from the 2025 World Dairy Expo Championship Dairy Product Contest. The highest honors were awarded to entries in the categories of Cheese and Butter, Grade A, and Ice Cream, Sherbet, Frozen Yogurt, and Gelato.

Now in its 22nd year, the contest was held over three days, with cheese and butter judged on day one, Grade A products on day two, and frozen desserts on the final day. The competition continues to serve as a premier platform for all dairy processors to showcase product excellence and craftsmanship.

“Our contest is an amazing showcase of what makes the dairy industry so exceptional. The talent, dedication, and passion that goes into making the very best products is evident in every entry. All the winning companies have so much to be proud of, and we couldn’t be more excited to celebrate their wins,” said Amy Winters, Executive Director of WDPA.

The Grand Champion winner in the Cheese and Butter category is Vanilla Mascarpone made by Lake Country Dairy – Schuman Cheese.

Gary Gosda, Plant Manager: “To be selected as Overall Grand Champion Cheese is an outstanding accomplishment for our entire Lake Country Dairy team, said Gary Gosda Plant Manager. “This award reflects the work ethic and culture of our 140 employees, who dedicate themselves every day to making the best possible cheese for our customers. We are proud that the cheese we enter in this contest is the very same cheese we craft daily—showcasing the best of what we do.”

“The samples submitted across all categories were of the highest quality,” said John Jaeggi, Coordinator of the Wisconsin Master Cheesemaker® Program and chief judge for the cheese and butter competition. “For the winners, it’s a validation of the fine products they produce every day in their facilities.

The Grand Champion winner of Grade A is Triple Cream Vanilla Greek Yogurt from Cabot Creamery Cooperative – Waitsfield, Vermont. David Lynn, CEO and President of Agri-Mark Inc./Cabot Creamery: “Here at Cabot, we’re all about making great tasting, high-quality dairy products every day. This award is a nod to our farmers and our employees who make that possible. We’re honored to be recognized for our Triple Cream Vanilla Bean Greek yogurt and to share the stage with the other remarkable Grand Champion products.”

The Grand Champion winner of Ice Cream, Sherbet, Frozen Yogurt & Gelato is Peanut Butter Chocolate Ice Cream from Kurschner’s Super Premium Ice Cream – Chetek, Wisconsin.

Alan Kurschner, Owner and Founder: “We’ve been open a year, and this award means the world to us. From day

one, we set out to make ‘Wisconsin Ice Cream at Its Best.’ We have never used artificial dyes, and we use natural ingredients and clean dairy. We’re honored to receive this recognition so early in our journey.”

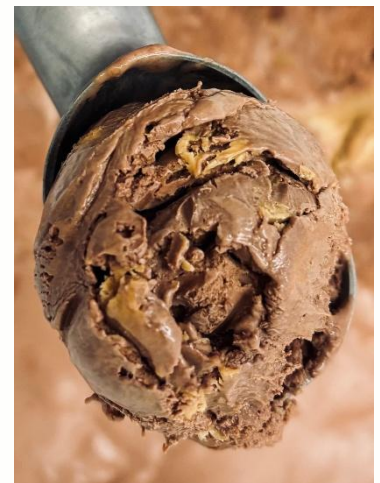
“The ice cream entries this year were outstanding, with remarkable flavor, texture, and creativity. Serving as lead judge has been a privilege, and it’s especially rewarding to see how this contest—supported by UW–Madison’s Food Science program —continues to inspire and educate processors in advancing product excellence,” said Scott Rankin, professor and chair at the University of Wisconsin’s Food Science Department and Lead Ice Cream Judge for the contest.

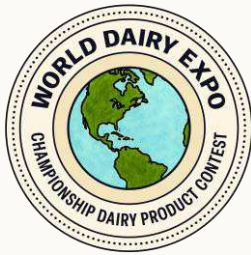
Winters added, “I was lucky enough to taste each of the Grand Champion products, and they are nothing short of remarkable. Our contest is a great way for consumers to discover the highest-quality, best-tasting dairy products in each category, and I have no doubt this year’s winners will bring a lot of joy to the people who get to experience them.”

All three Grand Champions—along with the first, second, and third place winners in each of the 97 product classes—will be recognized at the Awards Reception and Auction on Monday, September 29, 2025, in the Tanbark Building at World Dairy Expo in Madison, Wisconsin. First-place winning products, and the three grand champions, will be auctioned at the event, with proceeds supporting WDPa’s dairy food security and scholarship programs.

To view the full list of winners or learn more about the contest and auction, visit www.wdpa.net

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2025 World Dairy Expo Championship
Dairy Product Contest Winners

GRAND CHAMPIONS				
Cheese	Lake Country Dairy Vanilla Mascarpone	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Grade A	Cabot Triple Cream Vanilla Greek Yogurt	Cabot Creamery Cooperative	Waitsfield	VT
Ice Cream	Peanut Butter Chocolate Ice Cream	Kurschner's Super Premium Ice Cream	Chetek	WI

Class 101 – Cheddar Cheese (Aged 30-179 days)				
First	Land O Lakes Cheddar Cheese	Land O Lakes	Kiel	WI
Second	Colored Cheddar Aged 5 months	Southwest Cheese	Clovis	NM
Third	White Cheddar aged 2 months	Southwest Cheese	Clovis	NM

Class 102 – Sharp Cheddar (Aged 180 to 730 Days)				
First	Cabot Extra Sharp Cheddar	Cabot Creamery	Waitsfield	VT
Second	AMPI Sharp Cheddar	AMPI	Blair	WI
Third	Sharp Cheddar	Land O Lakes	Kiel	WI

Class 103 – Aged Cheddar (Aged two years or more)				
First	Aged Cheddar	Land O Lakes	Kiel	WI
Second	Aged Cheddar	Land O Lakes	Kiel	WI
Third	Sharp Cheddar	Foremost Farms	Lancaster	WI

Class 104 – Colby/Monterey Jack Cheese				
First	Party Jack	AMPI	Jim Falls	WI
Second	Natural Colby Cheese	Widmer's Cheese	Theresa	WI
Third	Monterey Jack	Pennland Pure	Hancock	MD

Class 105 – Swiss Styles (Swiss and Baby Swiss cheeses)				
First	Prairie Farms Baby Swiss Wheel	Prairie Farms Dairy	Shullsburg	WI
Second	Prairie Farms Swiss	Prairie Farms Dairy	Luana	IA
Third	Prairie Farms Baby Swiss	Prairie Farms Dairy	Luana	IA

Class 106 – Brick, Muenster, Havarti				
First	Muenster Cheese Loaf	Southeastern Grocers	Jacksonville	FL
Second	Muenster Cheese	Organic Valley	LaFarge	WI
Third	Creamy Havarti	Emmi Roth	Stoughton	WI

Class 107 – Mozzarella				
First	LM Whole Milk Mozzarella	Pennland Pure	Hancock	MD
Second	Part Skim Mozzarella	Dairy Farmers Of America	Turlock	CA
Third	Whole Milk Mozzarella	Dairy Farmers Of America	Turlock	CA

Class 108 – Fresh Mozzarella				
First	Fresh Mozzarella Ball	Lactalis American Group	Nampa	ID
Second	Fresh Mozzarella Medallions	Crave Brothers Farmstead	Waterloo	WI
Third	Fresh Mozzarella Logs	Lactalis American Group	Nampa	ID

Class 109 – String Cheese				
First	String Cheese	Joseph Gallo Farms	Atwater	CA
Second	Farmers Rope String Cheese	Crave Brothers Farmstead	Waterloo	WI
Third	String Cheese	V&V Supremo Foods Browntown A	Chicago	IL

Class 110 – Provolone (Includes smoked provolone)				
First	Smoked Provolone	Foremost Farms USA	Clayton	WI
Second	Provolone	Lactalis American Group	Buffalo	NY
Third	Pennland Pure Provolone	Pennland Pure	Hancock	MD

Class 111 – Hard Italian Cheeses (Parmesan, Romano, Asiago)				
First	Cello Organic Copper Kettle Parmesan	Schuman Cheese Lake Country Dairy	Turtle Lake	WI
Second	Classic Asiago	Sartori Company	Plymouth	WI
Third	Cello Traditional Romano	Schuman Cheese Lake Country Dairy	Turtle Lake	WI

Class 112 – Blue Veined Cheeses				
First	Blue Cheese Wheel	Organic Valley Team Kingston	LaFarge	WI
Second	Breezy Blue (40% Goat, 60% Cow)	Kingston Cheese Cooperative	Cambria	WI
Third	Organic Blue	Kingston Cheese Cooperative	Cambria	WI

Class 113 – Smoked Flavored Natural Cheese				
First	Caves of Faribault Smoked Blue Cheese	Prairie Farms	Fairbault	MN
Second	Naturally Oven-Smoked Feta	Global Foods International	Schiller Park	IL
Third	Naturally Oven-Smoked Sharp Cheddar	Global Foods International	Schiller Park	IL

Class 114 – Pepper Flavored Natural Cheese				
First	Chihuahua with Jalapeno Peppers	V&V Supremo Foods Browntown	Chicago	IL
Second	Cello Smoky Pepper Hand Rubbed Fontal	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Third	Ghost Pepper Jack	AMPI	Jim Falls	WI

Class 115 – Flavored Natural Cheeses				
First	Marieke Gouda Foenegreek	Marieke Gouda	Thorp	WI
Second	Cello Tuscan Hand Rubbed Fontal	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Third	Marieke Gouda Truffle	Marieke Gouda	Thorp	WI

Class 116 – Cold Pack Cheese, Cheese Food, Cheese Spread				
First	Ron's Snow Cheddar Cheese Spread	Rons Wisconsin Cheese	Luxemburg	WI
Second	Sharp Cheddar Cold Pack Cheese Spread	Pine River Pre-Pack	Newton	WI
Third	Marieke Gouda Honey Clover Spread	Marieke Gouda	Thorp	WI

Class 117 – Reduced Fat Cheese				
First	Low Fat Ricotta	Lactalis American Group	Buffalo	NY
Second	LMPS Mozzarella	Foremost Farms	Richland Center	WI
Third	Low Fat Ricotta	Lactalis American Group	Buffalo	NY

Class 118 – Feta				
First	Feta in Brine	Nasonville Dairy	Marshfield	WI
Second	Helena Feta Cheese	Central Valley Cheese	Turlock	CA
Third	Feta	Euphrates	Johnstown	NY

Class 120 – Ricotta				
First	Whole Milk Ricotta	Lactalis American Group	Buffalo	NY
Second	Double Cream Ricotta	Lactalis American Group	Buffalo	NY
Third	Cello Whole Milk Ricotta	Schuman Cheese Lake Country Dairy	Turtle Lake	WI

Class 121 – Open Class Soft Cheeses				
First	Lake Country Dairy Vanilla Mascarpone	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Second	Chocolate Mascarpone	Crave Brothers Farmstead Cheese	Waterloo	WI
Third	Lake Country Dairy Maple Mascarpone	Lake Country Dairy Schuman Cheese	Turtle Lake	WI

Class 122 – Open Class Semi-Soft Cheese				
First	Lake Country Dairy Cello Extra Aged Fontal	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Second	Lake Country Dairy Cello Fontal	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Third	Butterkase Cheese	Widmer's Cheese Cellars	Theresa	WI

Class 123 – Open Class Hard Cheese				
First	Marieke Golden	Marieke Gouda	Thorp	WI
Second	Garlic and Herb BellaVitano	Sartori Company	Plymouth	WI
Third	Traditional Roman (made from Cow and sheep milk)	Schuman Cheese Lake Country Dairy	Turtle Lake	WI

Class 124 – Flavored Pasteurized Process Cheese				
First	Naturally Oven-Smoked Processed Gruyere	Global Foods International	Schiller Park	IL
Second	American Pasteurized Process Cheese Loaf EZ Melt	Associated Milk Producers	Portage	WI
Third	American Pasteurized Process Cheese Loaf – Colored	Associated Milk Producers	Portage	WI

Class 125 – Latin American Cheese				
First	Queso Panela	Marquez Brothers International	Hansford	CA
Second	Queso Fresco - Chicago A	V&V Supremo Foods	Chicago	IL
Third	Oaxaca Knot	Crave Brothers Farmstead Cheese	Waterloo	WI

Class 126 – Goat Milk Cheese				
First	The Humble Goat Honey Goat Chevre	Stickney Hill Dairy	Rockville	MN
Second	The Humble Goat Garlic & Herb Chevre	Stickney Hill Dairy	Rockville	MN
Third	Goat Blue	Kingston Cheese	Cambria	WI

Class 129 – Mascarpone				
First	Mascarpone	Crave Brothers Farmstead Cheese	Waterloo	WI
Second	Traditional Mascarpone	Lake Country Dairy Schuman Cheese	Turtle Lake	WI
Third	Bella Gento Mascarpone	Lactalis American Group	Nampa	ID

Class 130 – Plain Cream Cheese (including Neufchatel)				
First	Plain Cream Cheese Brick	Southeastern Grocers	Jacksonville	FL
Second	Cream Cheese	High Desert Milk	Burley	ID
Third	Philadelphia Original Cream Cheese	Kraft Heinz	Lowville	NY

Class 131 – Flavored Cream Cheese				
First	Strawberry Cream Cheese	Southeastern Grocers	Jacksonville	FL
Second	Honey Pecan Cream Cheese	Southeastern Grocers	Jacksonville	FL
Third	Chive and Onion Cream Cheese	Southeastern Grocers	Jacksonville	FL

Class 132 – Plain Cheese Curds				
First	Cheddar Cheese Curds	Widmer's Cheese	Theresa	WI
Second	Cheese Curd	Nasonville Dairy	Marshfield	WI
Third	Ron's Cheddar Cheese Curds	Rons Wisconsin Cheese	Luxemburg	WI

Class 133 – Flavored Cheese Curds				
First	Garlic and Dill Cheese Curds	Nasonville	Marshfield	WI
Second	Ron's Pepper Cheese Curds	Ron's Wisconsin Cheese	Luxemburg	WI
Third	Jalapeno Cheddar Cheese Curds	Widmer's Cheese	Theresa	WI

Class 134 – Natural Cheese Snack				
First	Mont Amore Cheese Bites	Sartori Company	Plymouth	WI
Second	Naturally Oven-Smoked Gouda Cubes	Global Foods International	Schiller Park	IL
Third	Natural Habanero Jack Cubes	Global Foods International	Schiller Park	IL

Class 135 – Processed Cheese Snack				
First	Naturally Oven-Smoked Processed Swiss Cubes	Global Foods International	Schiller Park	IL
Second	Naturally Oven-Smoked Processed Cheddar Cubes	Global Foods International	Schiller Park	IL
Third	Naturally Oven-Smoked Processed Gouda Cubes	Global Foods International	Schiller Park	IL

Class 136 – Open Class Cheese				
First	Merlot BellaVitano Dip and Spread	Sartori Company	Plymouth	WI
Second	Artisan Blend	Masters Gallery Foods	Plymouth	WI
Third	Colby Jack Shreds	Masters Gallery Foods	Plymouth	WI

Class 137 – Gouda				
First	1976 Reserve Gouda	Pleasant Lane Farms Creamery	Latrobe	PA
Second	Young Gouda	Pleasant Lane Farms Creamery	Latrobe	PA
Third	Marieke Gouda Premium 12-18 months	Marieke Gouda	Thorp	WI

Class 201 – Salted Butter				
First	Salted Butter	Foremost Farms USA	Reedsburg	WI
Second	Salted Butter 80% Milkfat	Southeastern Grocers	Jacksonville	FL
Third	Salted Butter	Foremost Farms USA	Reedsburg	WI

Class 202 – Unsalted Butter				
First	Unsalted Butter	Continental Dairy Facilities	Coopersville	MI
Second	Unsalted Butter	High Desert Milk	Burley	ID
Third	Nancy's Organic Unsalted Cultured Butter	Nancy's Probiotic Foods	Eugene	OR

Class 203 – Flavored Butter (Salted or Unsalted)				
First	Garlic and Basil Butter	Nordic Creamery	Westby	WI
Second	Maple Syrup Butter	Nordic Creamery	Westby	WI
Third	Honey Butter	Nordic Creamery	Westby	WI

Class 301 – White Milk 2%				
First	2% White Milk	Prairie Farms Dairy	Anderson	IN
Second	2% White Milk	Prairie Farms Dairy	Olney	IL
Third	2% Gallons	Prairie Farms Dairy	Rockford	IL

Class 302 – Whole Chocolate Milk				
First	Whole Chocolate	Prairie Farms Dairy	Woodbury	MN
Second	Whole Chocolate Milk	Lamers Dairy	Appleton	WI
Third	Premium Chocolate Milk	Hiland Dairy -Omaha	Omaha	NE

Class 303 – Low Fat Chocolate Milk - 1%				
First	1% Chocolate Milk	Sassy Cow Creamery	Columbus	WI
Second	1% Chocolate Milk	Prairie Farms Dairy	Anderson	IN
Third	1% Low Fat Chocolate Milk	Stewart's Shops Corp	Saratoga Springs	NY

Class 304 – Low Fat Chocolate Milk - 2%				
First	Reduced Fat 2% Chocolate Milk	Weber's Farm Store	Marshfield	WI
Second	Reduced Fat Chocolate Milk	Hoffmann Oberweis Dairy	North Aurora	IL
Third	Umpqua 2% Chocolate Milk	Umpqua Dairy	Roseburg	OR

Class 305 – Fat Free Chocolate Milk				
First	Fat Free Chocolate Milk	Prairie Farms Dairy	Anderson	IN
Second	Chocolate Skim Milk	Hiland Dairy Foods	Norman	OK
Third	Fat Free Chocolate Milk	Hiland Dairy Foods	Conroe	TX

Class 306 – Strawberry Milk				
First	Strawberry Milk	Stewart's Shops Corp	Saratoga Springs	NY
Second	Strawberry Milk	Kwik Trip	LaCrosse	WI
Third	Hiland Strawberry Milk	Hiland Dairy Foods	Dallas	TX

Class 307 – Cultured Butter Milk (Any Fat Level)				
First	Buttermilk	Prairie Farms Dairy	Rockford	IL
Second	Hiland 1% Low Fat Buttermilk	Hiland Dairy Foods	Dallas	TX
Third	Buttermilk	Prairie Farms Dairy	Woodbury	MN

Class 308 – UHT Milk and Aseptic Milk (white)				
First	Know & Love Organic Whole Milk	Southeastern Grocers	Jacksonville	FL
Second	Whole Milk - UHT	Prairie Farms Dairy	Granite City	IL
Third	Byrne Hollow Farm Whole Milk	Byrne Dairy	Lafayette	NY

Class 309 – UHT Milk and Aseptic Milk (Flavored)				
First	Chocolate Peanut Butter UHT	Prairie Farms Dairy	Battle Creek	MI
Second	Sea Salt Caramel UHT	Prairie Farms Dairy	Battle Creek	MI
Third	Chocolate Premium UHT	Prairie Farms Dairy	Battle Creek	MI

Class 310 – Lactose Free Milk (white)				
First	Lactose-Free Milk	Stewart's Shops Corp	Saratoga Springs	NY
Second	Lactose Free Low Fat 1% Milk - UHT	Prairie Farms Dairy	Granite City	IL
Third	Lactose Free 2% Reduced Fat Milk	Hiland Dairy	Kansas City	MO

Class 311 – Lactose Free Milk (Flavored)				
First	Lactose Free Chocolate Milk - UHT	Prairie Farms Dairy -	Granite City	IL
Second	Milk For Life Chocolate	Upstate Niagara Cooperative	Lancaster	NY
Third	1% Lactose Free Chocolate Milk	Turner Dairy Farms	Pittsburg	PA

Class 312 – Whole Milk				
First	Whole Milk	Crescent Ridge Dairy	Sharon	MA
Second	Whole White Milk	Sassy Cow Creamery	Columbus	WI
Third	Whole Milk	Turner Dairy Farms	Pittsburgh	PA

Class 313 – Open Class Flavored Milk				
First	Eggnog	Stewart's Shops Corp	Saratoga Springs	NY
Second	French Vanilla Cappuccino	Kwik Trip	LaCrosse	WI
Third	Vanilla Dairy Shake	Stewart's Shops Corp	Saratoga Springs	NY

Class 314 – Half and Half (Unflavored)				
First	Organic Half & Half	Southeastern Grocers	Jacksonville	FL
Second	Fresh Half and Half Quart	Turner Dairy Farms	Pittsburgh	PA
Third	Quart Half and Half	Prairie Farms Dairy	Battle Creek	MI

Class 315 – Open Class Dairy Based Creamers				
First	Lactose Free French Vanilla	Organic Valley	LaFarge	WI
Second	Lactose Free Sweet Cream	Organic Valley	LaFarge	WI
Third	Unsweetened French Vanilla Half & Half	Stewart's Shops Corp	Saratoga Springs	NY

Class 316 – Whipping Cream and Heavy Whipping Cream				
First	40% Heavy Whipping Cream - UHT	Prairie Farms Dairy	Granite City	IL
Second	Heavy Whipping Cream-Team St Paul Beverage Solutions	Organic Valley	LaFarge	WI
Third	40% Whip	Prairie Farms Dairy	Rockford	IL

Class 317 – Plain Greek Yogurt				
First	Cabot Plain Greek 10% Yogurt	Cabot Creamery Cooperative	Waitsfield	VT
Second	Upstate Farms Plain Nonfat Greek Yogurt	Upstate Niagara Cooperative	Lancaster	NY
Third	Old Home Plain Greek Whole Milk Yogurt	Old Home Foods	Bloomington	MN

Class 318 – Flavored Greek Yogurt - Non-fat any flavor				
First	Upstate Farms Strawberry Greek Nonfat Yogurt	Upstate Niagara Cooperative, Inc.	Lancaster	NY
Second	Upstate Farms Vanilla Nonfat Greek Yogurt	Upstate Niagara Cooperative	Lancaster	NY
Third	Not awarded			

Class 319 – Flavored Greek Yogurt				
First	Cabot Triple Cream Vanilla Greek Yogurt	Cabot Creamery Cooperative	Waitsfield	VT
Second	Cabot Triple Cream Strawberry Greek Yogurt	Cabot Creamery Cooperative	Waitsfield	VT
Third	Old Home Vanilla Greek Whole Milk Yogurt	Old Home Foods	Bloomington	MN

Class 320 – Vanilla Yogurt				
First	Vanilla Low-fat Yogurt	Hiland Dairy	Wichita	KS
Second	3% Vanilla Yogurt	Prairie Farms Dairy	Quincy	IL
Third	Low Fat Vanilla Yogurt	Belfonte Ice Cream & Dairy Foods Company	Kansas City	MO

Class 321 – Strawberry Yogurt				
First	1% Strawberry Yogurt	Prairie Farms Dairy	Quincy	IL
Second	Strawberry Yogurt	Belfonte Ice Cream & Dairy Foods Company	Kansas City	MO
Third	Strawberry 1% Cream-Top Yogurt	Country View Dairy	Hawkeye	IA

Class 322 – Blueberry Yogurt				
First	Blueberry Low-fat Yogurt	Hiland Dairy	Wichita	KS
Second	1% Blueberry Yogurt	Prairie Farms Dairy	Quincy	IL
Third	Blueberry Yogurt	Belfonte Ice Cream & Dairy Foods Company	Kansas City	MO

Class 323 – Open Class Yogurts				
First	1% Peach Yogurt	Prairie Farms Dairy	Quincy	IL
Second	Plain Yogurt	Deerland Dairy	Freeport	IL
Third	3% Blueberry Yogurt	Prairie Farms Dairy	Quincy	IL

Class 324 – Tropical Flavored Drinkable Yogurts				
First	Mango Drinkable Yogurt	Marquez Brothers International	Hanford	CA
Second	Guava Drinkable Yogurt	Marquez Brothers International	Hanford	CA
Third	Hiland Pina Colada Smoothie	Hiland Dairy Chandler	Chandler	OK

Class 325 – Open Class Drinkable Yogurts				
First	Strawberry Kefir	Ludwig Dairy	Elk Grove	IL
Second	Lowfat Raspberry Kefir	Nasonville Dairy	Marshfield	WI
Third	Lowfat Strawberry Kefir	Nasonville Dairy	Marshfield	WI

Class 326 – Regular Cottage Cheese - 4% Fat Level				
First	Small Curd Cottage Cheese	Umpqua Dairy	Roseburg	OR
Second	Small Curd Cottage Cheese 4%	Hiland Dairy	Wichita	KS
Third	Small Curd	Prairie Farms	Carbondale	IL

Class 327 – Low-fat and No-fat Cottage Cheese				
First	Low-fat Cottage Cheese	Prairie Farms	Carbondale	IL
Second	Lowfat Cottage Cheese	Umpqua Dairy	Roseburg	OR
Third	2% Small Curd	Hiland Dairy	Wichita	KS

Class 328 – Open Cottage Cheese Class				
First	Cottage Cheese and Black Pepper	DFA	Farmington	MN
Second	Breakstone’s Cottage Doubles Pineapple	Lactalis	Chicago	IL
Third	1% Small Curd	Hiland Dairy Wichita	Wichita	KS

Class 329 – Sour Cream (Minimum 18% Fat Level)				
First	Hiland Natural Sour Cream	Hiland Dairy	Omaha	NE
Second	Shamrock Farms Natural Sour Cream Original	Shamrock Farms	Phoenix	AZ
Third	Natural Sour Cream	Hiland Dairy Foods	Norman	OK

Class 330 – Low Fat Sour Cream (9% or less fat)				
First	Lite Sour Cream	Hiland Dairy	Omaha	NE
Second	Cabot Lite Sour Cream	Cabot Creamery Cooperative	Waitsfield	VT
Third	Breakstone’s Reduced Fat Sour Cream	Lactalis	Chicago	IL

Class 331 – Sour Cream Based Dips				
First	Westby French Onion Dip	Westby Cooperative Creamery	Westby	WI
Second	Garellick Farms French Onion Dip	DFA Dairy Brands - Kemps	Rockford	IL
Third	PFFW French Onion Dip	Prairie Farms Dairy	Ft. Wayne	IN

Class 332 – Sour Cream Based Dips - Southwest				
First	Chipotle Sour Cream	Mexican Cheese Producers	Darlington	WI
Second	PFFW Jalapeno Fiesta Dip	Prairie Farms Dairy	Fort Wayne	IN
Third	Sassy Salsa	Hiland Dairy	Omaha	NE

Class 333 – Hispanic Plain Sour Cream				
First	Crema Mexicana	Marquez Brothers International	Hanford	CA
Second	Hispanic Plain Sour Cream	Hiland Dairy	Norman	OK
Third	Crema Oaxaqueña	Marquez Brothers International	Hanford	CA

Class 334 – Open Sour Cream Based Dips				
First	Hiland Rockin' Ranch Dip	Hiland Dairy	Omaha	NE
Second	PFFW Ranch Dip	Prairie Farms	Fort Wayne	IN
Third	PFFW Bacon Cheddar Dip	Prairie Farms	Fort Wayne	IN

Class 401 – Regular Vanilla Ice Cream				
First	Super Premium Vanilla Madagascar & Indonesian Vanilla	Kurschner's Super Premium Ice Cream	Chetek	WI
Second	Vanilla	Lochmead Dairy	Junction City	OR
Third	Culinaria Homestyle Vanilla	Schnuck Markets	St. Louis	MO

Class 402 – French Vanilla Ice Cream				
First	French Vanilla	Cedar Crest Ice Cream	Cedarburg	WI
Second	French Vanilla	Stewart's Shops Corp	Saratoga Springs	NY
Third	Hudsonville French Vanilla Ice Cream	Hudsonville Ice Cream	Holland	MI

Class 403 – Philly Vanilla Ice Cream (made with vanilla bean seeds)				
First	Hudsonville Vanilla Bean Ice Cream	Hudsonville Ice Cream	Holland	MI
Second	Johnsons Vanilla Bean	Prairie Farms	Rockford	IL
Third	Vanilla Bean	Lochmead Dairy	Junction City	OR

Class 404 – Regular Chocolate Ice Cream				
First	Chocolate	Chocolate Shoppe Ice Cream	Madison	WI
Second	Chocolate	Stewart's Shops	Saratoga Springs	NY
Third	Hudsonville Classic Chocolate Ice Cream	Hudsonville Ice Cream	Holland	MI

Class 405 – Dark Chocolate Ice Cream				
First	Zanzee Chocolate Bar	King Cone LLC	Plover	WI
Second	Zanzibar® Chocolate	Chocolate Shoppe Ice Cream	Madison	WI
Third	Bark in the Dark	Stewart's Shops Corp	Saratoga Springs	NY

Class 406 – Cookies and Cookie Dough Ice Cream				
First	Me Want Cookie	Chocolate Shoppe	Madison	WI
Second	Chocolate Chip Cookie Dough	Kwik Trip	LaCrosse	WI
Third	Brookie Dough Ice Cream	Kwik Trip	LaCrosse	WI

Class 407 – Mint Ice Cream				
First	Mint Avalanche	Chocolate Shoppe	Madison	WI
Second	Mint Brownie Ice Cream	Sassy Cow Creamery	Columbus	WI
Third	Mint Chip Ice Cream	Kwik Trip	LaCrosse	WI

Class 408 – Strawberry Ice Cream				
First	Prestige Premium Strawberry	Southeastern Grocers	Jacksonville	FL
Second	Strawberry	Chocolate Shoppe	Madison	WI
Third	Strawberry Ice Cream	Belfonte Ice Cream & Dairy Foods Company	Kansas City	MO

Class 409 – Open Class with Fruit Ice Cream				
First	Key Lime Cheesecake	Chocolate Shoppe	Madison	WI
Second	Apple Pie Crunch	Lochmead Dairy	Junction City	OR
Third	Cherry Oat Crisp	King Cone	Plover	WI

Class 410 – Open Class Ice Cream with Nuts				
First	Small Batch Caramel Praline Pecan Pint	Prairie Farms	Brentwood	MO
Second	Maple Walnut	Stewart's Shops	Saratoga Springs	NY
Third	Hudsonville Butter Pecan	Hudsonville	Holland	MI

Class 411 – Open Class Ice Cream with Peanut Butter				
First	Peanut Butter Chocolate	Kurschner's Super Premium Ice Cream	Chetek	WI
Second	PBOMG!	King Brothers Dairy	Schuylerville	NY
Third	Peanut Butter Pandemonium	Stewart's Shops Corp	Saratoga Springs	NY

Class 412 – Open Class Ice Cream with Caramel				
First	Salted Caramel Chocolate Pretzel	Crescent Ridge Dairy	Sharon	MA
Second	Just Take My Money	King Brothers Dairy	Schuylerville	NY
Third	Espresso Caramel Chip Ice Cream	Hoffmann Oberweis Dairy	North Aurora	IL

Class 413 – Open Class Ice Cream				
First	Salted Chocolate	Bold Spoon Creamery	Park Hills	MO
Second	Lemon Poppy Seed	Kurschner's Super Premium Ice Cream	Chetek	WI
Third	Dirt Cake	Stewart's Shops Corp	Saratoga Springs	NY

Class 414 – Ice Cream Novelties				
First	Hudsonville Brownie Batter Cookie Dough Ice Cream Bars	Hudsonville Ice Cream	Holland	MI
Second	Cookies & Cream Ice Cream Sandwich	Crescent Ridge Dairy	Sharon	MA
Third	Not awarded			

Class 415 – Open Class Sherbet				
First	Rainbow Sherbet	Stewart's Shops	Saratoga Springs	NY
Second	Mango Dragonfruit Sherbet	Stewart's Shops	Saratoga Springs	NY
Third	Sunset Rainbow Sherbet	Cedar Crest Ice Cream	Cedarburg	WI

Class 416 – Frozen Yogurt				
First	Lemon Cheesecake Frozen Yogurt	Country View Dairy	Hawkeye	IA
Second	Sea Salt Caramel Frozen Yogurt	Country View Dairy	Hawkeye	IA
Third	Schnucks Key Lime Pie Yogurt Ice Cream	Schnuck Markets	St. Louis	MO

Class 417 – Gelato				
First	Pistachio Gelato	Stewart's Shops Corp	Saratoga Springs	NY
Second	Salty Caramel Gelato	Stewart's Shops Corp	Saratoga Springs	NY
Third	Milk Chocolate Gelato	Stewart's Shops Corp	Saratoga Springs	NY

Class 501 – WHEY (Demineralized)				
First	Whey Powder	AMPI	Jim Falls	WI
Second	Agri-Mark Dry Sweet Whey Grade A 2	Agri-Mark	Waitsfield	VT
Third	Agri-Mark Dry Sweet Whey Grade A 1	Agri-Mark	Waitsfield	VT

Class 502 – Whey Permeate (high lactose whey)				
First	Whey Permeate - Low Mineral	Proliant Dairy Ingredients	St. John's	MI
Second	Dairy Product Solids Grade A 1	Agri-Mark	Waitsfield	VT
Third	Dairy Product Solids Grade A 2	Agri-Mark	Waitsfield	VT

Class 503 – Whey Protein Concentrate - 34% Protein				
First	34% Dried WPC 4014	First District Association	Litchfield	MN
Second	Dried 34% WPC	First District Association	Litchfield	MN
Third	Actus Nutrition WPC34	Actus Nutrition	Eden Prairie	MN

Class 504 – Whey Protein Concentrate - 80% Protein				
First	WPC 80	Lactalis American Group	Nampa	ID
Second	Agri-Mark WPC80 instant 2	Agri-Mark	Waitsfield	VT
Third	Agri-Mark WPC80 instant 1	Agri-Mark	Waitsfield	VT

Class 505 – Whey Protein Isolates				
First	25032 WPI	First District Association	Litchfield	MN
Second	25047 WPI Instantized	First District Association	Litchfield	MN
Third	WPI 90	Joseph Gallo Farms	Atwater	CA

Class 506 – Whey Based Sports/Energy Drinks				
First	Rockin' Protein Recovery Protein Shake, Chocolate	Shamrock Farms	Phoenix	AZ
Second	Cosmopolitan flavored workout recovery beverage w/leucine	Actus Nutrition	Eden Prairie	MN
Third	Not Awarded			

Class 507 – Nonfat Dried Milk				
First	Nonfat Dried Milk Powder	Organic Valley	LaFarge	WI
Second	Nonfat Dry Milk	High Desert Milk	Burley	ID
Third	Agri-Mark NFDM LH 2	Agri-Mark	Waitsfield	VT