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**FOR IMMEDIATE RELEASE**

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**FRANKLIN FOODS WINS 3 MEDALS AT  
AMERICAN CHEESE SOCIETY COMPETITION**

*Hahn's Cultured Cream Cheese & Hahn's Neufchâtel Win 1<sup>st</sup> and 2<sup>nd</sup> Place*

**(Enosburg Falls, VT) August 12, 2009** – Franklin Foods amazed the judges by winning medals for Hahn's Cultured Cream Cheese, Hahn's Neufchâtel, and the patented Hahn's Yogurt & Cream Cheese, at the 25<sup>th</sup> Annual American Cheese Society Judging and Competition held in Austin, Texas on August 5-8. The American Cheese Society is the country's premiere platform for cheese industry research and education.

The highlight of the contest for Franklin Foods was its Hahn's brand. Hahn's Cultured Cream Cheese and Hahn's Neufchâtel achieved the highest vote totals in the highly competitive—fresh unripened cheese made from cow's milk category—thus securing a 1<sup>st</sup> and 2<sup>nd</sup> Place finish.

Not to be outdone, the patented Hahn's Yogurt & Cream Cheese tied for 2<sup>nd</sup> Place in the low fat / low salt category for flavored cheeses. A highly competitive category that requires cheese makers to deliver on both great taste and low fat benefits, Hahn's achieved the highest vote total of any sweet flavored low fat / low salt cheese.

"Hahn's cheeses are the forerunners of dairy innovation and trusted by professional chefs, bakers and consumers for their delicious taste and excellent quality. The results confirm that the Franklin Foods brands and products can compete with leading industry rivals and excel on an international level," said Rocco Cardinale director of marketing.

According to David Grotenstein, chairman of the Judging and Competition, "We had a record turnout with 1,327 entries this year from 197 companies. We saw surges in blue cheeses and farmstead cheeses. Goat cheeses, both fresh and aged, were up dramatically. We had 32 states represented this year, plus three Canadian provinces and—a first this year with entries from the State of Mexico. In these tougher times, cheesemakers are hoping a ribbon will be a marketing tool."

**About Franklin Foods, Inc.**

Franklin Foods, Inc., is located in Enosburg Falls, Vermont's, dairy capital. Franklin Foods began producing cheese in 1899 using fresh milk and cream from nearby farms. Today, the Franklin Foods tradition of excellent quality, delicious taste and dairy innovation continues. Franklin Foods is the fourth-largest cream cheese producer in the United States and is on a mission to Re-Invent Cream Cheese for today's consumer. Franklin Foods' award-winning products are distributed to industrial, institutional, foodservice, private label, supermarket, and club store accounts across the United States and select International markets. For more information, visit [www.franklinfoods.com](http://www.franklinfoods.com)

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