

For immediate release

## WOW! 3 CASEUS COMPETITION NOMINATIONS FOR FROMAGERIE ST-GUILLAUME!

Saint-Guillaume, June 7<sup>th</sup>, 2018 – What an extraordinary year for Coop Agrilait! It is with great joy that we welcome the nomination of three **Fromagerie St-Guillaume** cheeses as finalists of the 2018 Caseus Awards. Our famous daily fresh **Le P'tit Frais Cheddar Curds**, the **Baya Halloumi** grilling cheese and the all-new **Tomato & Basil – Mild Goat Cheddar**



cheese are part of the palmares of 75 finalists chosen among a record of 233 cheeses entered at the competition this year!

### Le P'tit Frais Cheddar Curds

*Cheese curds and daily fresh cheese class*

Did you know that the champion poutine that allowed Le Canadien restaurant to win the Golden Fork ([Fourchette d'Or](#)) at the last Drummondville Poutine Festival is garnished with Le P'tit Frais Cheddar Curds? On the nose, this cheddar, freshly taken out of the basin, reveals a mild fresh milk scent. In the mouth, we also find this lactic freshness, slightly salty, where a mild acidity and slight butter and hazelnut notes are also perceptible. The great freshness of the cheese is confirmed when it sings "skouik skouik" under the tooth thanks to its remarkable elasticity.

### Baya Halloumi

*Grilling Cheese Class*

Light the BBQ! As it keeps its shape if it is heated, the Baya cheese can be grilled in a pan, skewered on a BBQ or raclette. This semi-firm Halloumi type cheese has a moist and elastic texture that stands out from other similar cheeses by its salty taste and distinctive aromas of star anise, cumin and coconut coming from the Middle East spice (nigella and mahlab).

### Tomato & Basil – Mild Goat Cheddar – *New!*

*Cheese flavored by adding spices, vegetables, fruits or nuts class*

The incredible aromatic connivance between tomato, basil and goat cheddar cheese will bring an extraordinary aromatic journey to your taste buds. Pretty red streaks crisscross the white paste of this firm, rindless cheese made from a blend of goat and cow milk because of the tomato and basil aromatics added to the cheddar curds pressed in a bloc.

The Caseus Awards winners will be announced on November 1<sup>st</sup> at the Musée de la civilisation in Quebec City.

### About Fromagerie St-Guillaume

Solidly backed by its network of 35 exclusive distributors who crisscross Quebec's roads daily, Fromagerie St-Guillaume processes more than 29 million liters of milk per year as Fresh Cheddar (Le P'tit Frais), Mild Cheddar, Medium Cheddar (6 months), Old Cheddar (1 year) and Extra-Old Cheddar (2 years), Halloumi (Baya, grilling cheese), Brick, Monterey Jack, Swiss, Emmental, Pizza Mozzarella, Curled-Style Tortillons and Le Cantolait, a Cantal-type cheese ideal for raclette (winner of three Caseus awards). Also note the community commitment of the Fromagerie St-Guillaume who wishes to reach \$ 100,000 in 2018 in donation to the Quebec Breast Cancer Foundation (*Fondation du cancer du sein du Québec*) as a result of the sales of the 340 g St-Guillaume Cheddar bearing the pink packaging colors of the cause. Recognized for its great adaptability to the needs of hotels, restaurants and institutions (HRI) and the retail trade, all cheeses are offered in private brands or under the brand name St-Guillaume, in blocks, wheels, cubes, slices or grated and in sizes ranging from 45 g to 18 kg.

### About La Coop Agrilait

Founded in 1940 by fifty St-Guillaume milk producers grouped to recover from a major economic crisis, Coop Agrilait is experiencing a very strong growth today. Since its recent merger with the Société coopérative agricole de l'Île-aux-Grues, it now has 199 producers who are cooperative members and generates more than 220 jobs in its various units, including the BMR hardware store / Sonichoix convenience store, Fromagerie St-Guillaume and its Interpretation Center, Fromagerie Île-aux-Grues and Aliments La Bourgeoise.

– 30 –

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