

From: Arena, Wisconsin:

For immediate release, May 5th, 2019

FIRST MASTER CHEESEMAKER CERTIFICATION



FOR COLBY-JACK



- Bill Hanson, owner of Arena Cheese, and already a certified Master Cheesemaker of Gouda and Colby, received the first ever Colby-Jack Master Certification at the Wisconsin Cheese Industry Conference in April in Madison, WI. Arena is the same dairy plant that in 1979 invented and produced the first ever Colby-Jack. It is still made using the same recipe and traditional long-horn production.
- Team Arena received a medal for Colby at this year's U.S. Cheese Championships. This adds to the 30+ medals won at the World, US and American Cheese Society cheese contests for Colby/Jack, Colby, Smoked Gouda and fresh Cheddar curds.
- In March of this year, Arena received the highest grade possible (AA) for food safety and sanitation, using world's standard BRC(British Retail Consortium). BRC is part of GFSI(Global Food *Safety Initiative*).

For further information please visit our website: www.arenacheese.com

Or contact Jessica Knoble (jknoble@arenacheese.net)

Arena Cheese

Arena, Wisconsin 53503

Phone: (608)753-2501