

SCHUMAN CELEBRATES SWEEP AT 2023 US CHAMPIONSHIP CHEESE CONTEST

World-Class Cheese Maker Takes the Competition by Storm

Fairfield, NJ, March 1 – [Schuman Cheese](#), world-class fourth-generation cheese maker, is proud to announce a slew of wins at the prestigious 2023 US Championship Cheese Contest. Setting a record today, Schuman is the first brand in history to sweep an entire category in the US Championship Cheese Contest, securing first place in the Parmesan Category with the brand's Organic Copper Kettle Parmesan, as well as second through fifth place, and a number of additional category wins with products from its flagship brand, Cello.

For 75 years, Schuman has consistently set a standard for industry excellence; this record comes on the heels of being the first brand in history to sweep a full category in the World Championship Cheese Contest in 2022, as well as being named Grand Champion at the 2022 World Dairy Expo. Schuman has been honored to receive several additional first place accolades in 2022 at the Wisconsin State Fair and American Cheese Society Competition, solidifying the brand as a leader in the cheese industry.

Schuman's flagship brand, Cello, received 2023 US Championship Cheese Contest recognition across the Parmesan, Mascarpone, Asiago, Romano, Semi-Soft, Soft, Hard, and Flavored categories, emerging as a contest star. On a mission to help consumers "Cheese Confidently," by making specialty cheese less intimidating for all, Cello maintains an unwavering commitment to producing the highest quality varieties that consumers have come to expect.

First place Schuman Cheese awards in the 2023 US Championship Cheese Contest include:

- Schuman Organic Copper Kettle, Parmesan Category
- Cello Mascarpone, Soft Cheese Category
- Cello Asiago, Asiago Category
- Cello Fontal, Semi-Soft Cheese Category
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Additional Schuman Cheese wins across the US Championship Cheese Contest include:

Second Place Wins:

- Cello Organic Copper Kettle Parmesan, Parmesan Category
- Cello Mascarpone, Soft Cheese Category
- Cello Traditional Romano, Hard Cheeses Category
- Cello Creamy Dill Fontal, Semi-Soft Cheeses, Flavored Category

Third Place Wins:

- Cello Extra Aged Copper Kettle Parmesan, Parmesan Category
- Cello Black Pepper and Roasted Garlic Fontal, Semi-Soft Cheeses, Flavored Category

"We are deeply honored to once again receive this level of recognition across multiple categories in an esteemed industry contest," shared Christophe Megevand, Master Cheesemaker at Schuman Cheese. "I want to thank the Lake Country Dairy team for their hard work and craftsmanship. For 75 years, Schuman Cheese has upheld a promise to honor the true art of cheesemaking. We are proud to see those foundational values resonating across the industry and celebrate the craft we are all extremely passionate about."

Looking ahead, Schuman Cheese plans to continue innovating and expanding upon their portfolio in new and unique ways. Delivering diverse flavors and innovative formats to consumers' kitchens, the brand is excited to honor these most recent accolades by continuing to lead category growth ahead.

About Schuman Cheese

Founded in New York in 1945, Schuman Cheese has grown into a highly lauded leader in the cheese industry worldwide. We have set the standard for integrity, excellence, and loyalty for four generations, exemplified by our premium cheeses and lasting partnerships. Today, decades since our first import, our team of skilled cheesemakers craft our world-class cheeses in Wisconsin, adding to our robust import business. At Schuman Cheese, we take pride in the products offered and remain committed to the mission and values established by Arthur Schuman. To discover our distinctive cheeses and latest innovations we delight in sharing or for more information about Schuman Cheese, please visit <https://www.schumancheese.com/our-cheeses>.

About Cello

Maker of the signature Copper Kettle cheese, we are a handcrafted, specialty cheese brand breathing new life into Old World cheese-making. We at Cello produce everything from traditional favorites like Asiago and Romano to flavored hand-rubbed Fontina and specialty cheese flights. Beyond the diverse product portfolio, we aim to make the process of learning about cheese as easy and enjoyable as eating it. With over 75 years of cheese making experience, our cheese connoisseurs are taking generations of knowledge and offering it to cheese lovers everywhere through accessible resources that offer insight into pairings, recipes, and more. For more information about Cello, visit <https://www.cellocheese.com/>.

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