



Discover our Appleton location

1815 West Spencer Street
Appleton, WI 54912
(920) 734-1461

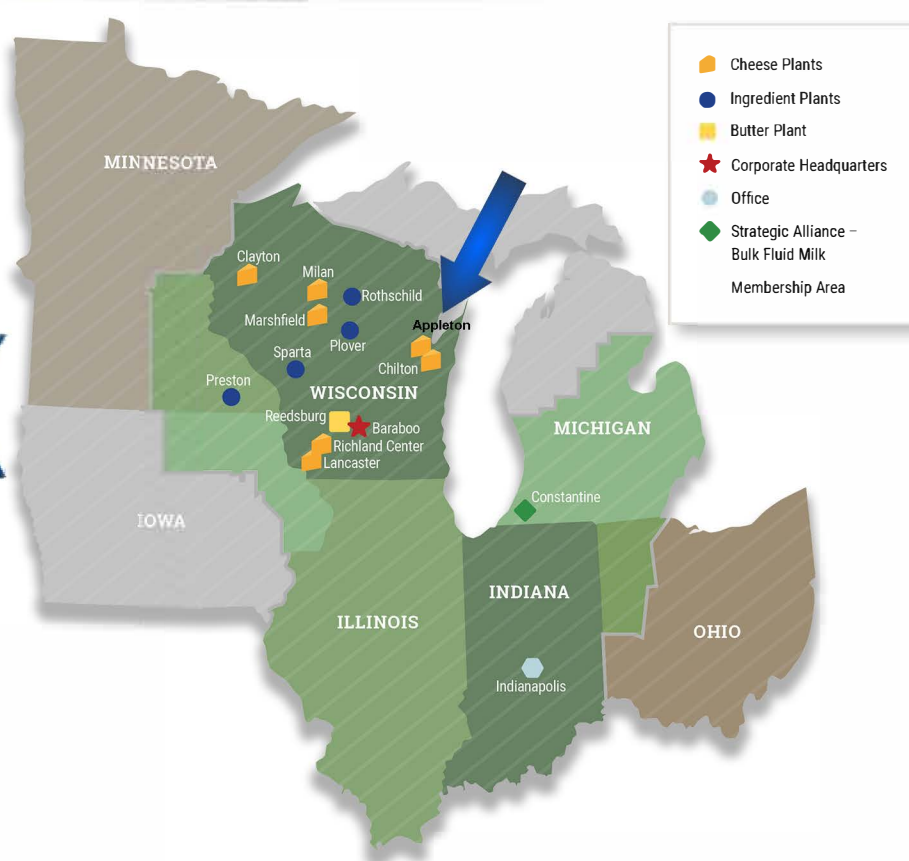


Foremost Farms' shredding operation is headquartered in Appleton, where employees have the ability to make customized blends of shredded cheese for customers that range from foodservice operators to pizza manufacturers.



Consistency is our main ingredient.

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(608) 355-8700
www.foremostfarms.com



PRODUCTS PRODUCED:

- Mozzarella
- Reduced-Fat Mozzarella
- Low-Moisture Whole-Milk Mozzarella
- Low-Moisture Part-Skim Mozzarella
- Red-Rind Muenster
- Provolone
- Smoked Provolone
- Dry Permeate
- Whey Protein Concentrate

AWARDS:

- 3rd place Shredded Blend – 2016 World Championship Cheese Contest
- 1st place (Best of Class) Low-Moisture Part-Skim Mozzarella – 2013 U.S. Championship Cheese Contest
- 2nd place Soft Italian – 2011 NMPF Championship Cheese Contest
- 3rd place Provolone – 2014 World Dairy Expo Championship Dairy Products Contest
- Eleven years with no lost-time incidents
- 2,788,237 hours worked without a lost-time injury (9/8/2004-2/12/2016)
- IDFA recognition for no lost work days, 2010-2015
- 2010, 2017 Silver Plant Safety Award
- Kraft Foods' Certificate of Conformance (COC), meeting rigorous food safety
- SQF (Safe Quality Food) 2000 Code, Level 2

PLANT HIGHLIGHTS:

- 140 million pounds of Mozzarella produced per year
- 162 employees
- Dennis Thomas, plant manager