



## Discover our Richland Center location

684 S. Church Street  
Richland Center, WI 53581  
(608) 647-2186



Customers recognize the dedication to quality production at Richland Center, one of Foremost Farms' largest facilities. Whether it is Mozzarella cheese or value-added whey products, customers count on Richland Center's product performance and consistency.



Consistency is our main ingredient.

E10889 Penny Lane  
Baraboo • WI • 53913-8115  
(608) 355-8700  
www.foremostfarms.com



### PRODUCTS PRODUCED:

- Mozzarella
- Low-Moisture Whole-Milk Mozzarella
- Low-Moisture Part-Skim Mozzarella
- Asadero
- Whole Whey Powder
- Whey Protein Concentrate
- Condensed Whey
- Permeate

### AWARDS:

- 3rd place Part Skim Mozzarella – 2016 World Championship Cheese Contest
- 3rd place Low-Moisture Part-Skim Mozzarella – 2016 NMPF Championship Cheese Contest
- Kraft Foods' Certificate of Conformance (COC), meeting rigorous food safety and quality standards, 2004 through 2012
- SQF (Safe Quality Food) 2000 Code, Level 2
- 2010, 2011, 2012 IDFA recognition for no lost work days
- 2017 Platinum Safety Award

### PLANT HIGHLIGHTS:

- 3.0 million pounds of milk processed per day
- 421,000 pounds of Italian style cheese produced each day
- 2.1 million pounds of whey product dried per month
- 7.8 million pounds of WPC 35% processed per month
- 8.4 million pounds of Permeate 40% processed per month
- 122 employees
- Stephen Herbst, plant manager
- Retail store open 8 a.m. to 4 p.m., Monday through Friday