



CANTARÉ FOODS ADDS TWO MORE AWARDS TO ITS WINNING LINEUP AT THE 2005 WORLD CHEESE AWARDS

San Diego, March 18, 2005 - With more cheeses worldwide than any other competition, the World Cheese Awards is the premier international event – and Cantaré Foods, Inc. brought home high honors in two categories, *Mascarpone* (Gold Medal) and *Gourmet Mozzarella* (Bronze Medal). Large cheese makers are pitched against small, artisans against mainstream, New World against Old World. This acclaimed competition acknowledges the role of each critical player in developing both the domestic and international cheese markets.

The prestige of “Gold” at the World Cheese Awards is comparable to Olympic Gold. Judging, organized by the UK Cheese Guild, took place Thursday, March 10th at the International Food & Drink Exhibition (IFE).

In teams of four, the 120 judges cut, tasted, discussed and evaluated before awarding the coveted Gold, Silver or Bronze. Later that day, the 12 person “Supreme Jury” re-validated every Gold award to confirm winners as the TV cameras recorded the final judging.

Cantaré Foods, Inc. took home two of the only four medals awarded to Californian cheese producers. Cantaré's *Fresh Mascarpone* received the Gold Medal in Class 12B. Galbani UK received the silver and bronze in the same class. Cantaré views this as a great honor since Galbani is the benchmark by which all other Mascarpone manufacturers are compared to.

This all-natural, luscious and sensuous Italian style “Cream Cheese” has a much higher percentage of butterfat than the majority of its competitors. “Chefs love the fact that Cantaré's *Fresh Mascarpone* makes the perfect Tiramisu with no additional ingredients,” says Cantaré Foods cheese maker Mimmo Bruno. Cantaré *Mascarpone* is available in retail and food service sizes and features a 90 day shelf life.

Cantaré's *Gourmet Mozzarella* was awarded the Bronze medal in Class 50b. This new addition to our Mozzarella line is a low moisture cheese. Although not technically a fresh Mozzarella, as it is not packed in water nor does it have the same high moisture content, the same production process is used which gives this *Gourmet Mozzarella* its milky taste and texture.

The product is a great snack food for those looking to keep protein high and carbohydrates low, as well as being low in sodium and additive free. It's perfect for slicing and ideal for pizza, pasta dishes, salads – such as Caprese, and sandwiches. Cantaré's *Fresh* and *Gourmet Mozzarella* cheeses are produced from Southern California's Jersey cows renowned for their production of milk high in butterfat and protein content.

Cantaré's Italian cheese makers use lactic acid, a natural milk by-product, to produce both Mozzarellas. This process retains the moisture and preserves the taste and texture. Most US producers commonly use vinegar as an acidifier which leaves an acidic and unpleasant flavor as the cheese ages. Cantaré does not use vinegar in its cheese-making. In Italy, they use vinegar in salads, not to make Fresh Mozzarella! “Our new *Gourmet Mozzarella* is the perfect compliment to our current product mix,” said Robert Fischer, Chairman, Cantaré Foods. “It extends our award winning presence in the Mozzarella category. Our new *Gourmet Mozzarella* has an authentic Italian heritage, but is made for today's American on the go. With our longer (60 day) shelf life and competitive pricing, today's consumer will get the best of both worlds!” The new Cantaré *Gourmet Mozzarella* will be available in an 8-ounce ball and a 16-ounce log.

For more information on Cantaré Foods, Inc., please call Lize Willers at 949.295.4854.

Photos of Cantaré Foods, Inc. products and recipes featuring Cheeses, Olive Tapenades, Fresh Roasted Vine Tomatoes and Baked Brie en Croute also are available.

Visit our website at www.cantarefoods.com

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