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Fonterra strikes gold with top awards on International Cheese Day

29 March 2024 | News

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Fonterra continues to add to its trophy cabinet successfully at this yearâ??s New Zealand Cheese Awards, which were announced just ahead of International Cheese Day.

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For the fourth time in five years, KÄ•piti Kikorangi Triple Cream Blue won gold in the Blue Cheese category, cementing its place as the most-awarded cheese in New Zealand.

Fonterraâ??s Mainland won gold for its new Special Reserve Chilli and Garlic Brie launched late last year, while NZMP won six gold and Anchor rounded out the golden tally with two medals.

RenÃ©e Milkop Kerr, Marketing and Innovation Director for Fonterra Brands New Zealand says, â??These wins cement Fonterraâ??s position as the leading player in cheesemaking in New Zealand.â?Â

KÄ•piti and Mainlandâ??s speciality cheese range are produced at the Co-opâ??s Eltham site in Taranaki, which has been making cheese for more than 100 years from high-quality milk produced by local dairy farmers.

Fonterraâ??s Lichfield, Hautapu, Stirling and Whareroa sites also took away awards for their cheeses.