

U.S. Cheese Wins “Best in the World”



Winner: “Best in the World Cheese”
Rogue Creamery | Central Point, Oregon
Source: 2019-20 World Cheese Awards

Did you know the U.S. is the world’s largest single-country exporter of cheese?

We shipped nearly 350,000 metric tons of cheese beyond our borders in 2018. That’s an impressive number.

But what about quality?

For years, our competitors from the EU and elsewhere have tried to dismiss U.S. cheese as inferior.

That argument has a big hole in it now. The 2019-20 World Cheese Awards just chose a U.S. blue cheese made with cow’s milk as its “Best Cheese in the World,” voted No. 1 from a field of 3,804 entries representing 42 countries.

Congratulations to Rogue Creamery of Central Point, Oregon.

The U.S. Dairy Export Council’s new USA Cheese Guild sponsored the winning entry and encouraged other U.S. cheesemakers to enter, with impressive results:



With cheese consumption increasing and medals reflecting light on our world-class quality, it’s not an exaggeration to say U.S. Dairy has entered a “Golden Age of Cheese.” High praise of one U.S. cheese creates a “halo effect” on the image of all U.S. cheeses, our entire industry and the dairy checkoff.

That’s good news for U.S. dairy farmers. They produce the essential ingredient in award-winning cheese: MILK.



U.S. Dairy
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