



FOR IMMEDIATE RELEASE

Contact: Rebecca Sherman Orozco
rorozco@cheesesociety.org
(720) 328-2788

**ACS TO RELEASE ANNUAL CHEESEMAKER INDUSTRY DATA
& 2013 CONFERENCE PREVIEW AT WINTER FANCY FOOD SHOW**

Denver, CO (January 17, 2013) — The American Cheese Society (ACS) is pleased to announce the release of the following industry documents at the 38th Winter Fancy Food Show in San Francisco:

- **Report from ACS's 2nd Annual Cheesemaker Industry Survey** which was recently completed by more than 200 artisan, farmstead, and specialty cheesemakers in the United States and Canada. Data include trends in food safety and regulatory matters, business practices and protocols, production volume, budgeting and revenue, raw milk cheese production, and more.
- **Preview of ACS 30th Anniversary: In a Dairy State of Mind**, the 2013 ACS Conference & Competition, which will be held in Madison, WI from July 31–August 3. Exciting sessions are planned for diverse audiences, including an Opening Keynote by chef and author Odessa Piper; expert-led panel discussions on timely industry topics; unique tasting and pairing sessions; cheesemaking demonstrations; and Scholar-in-Residence consultations.

These documents will be available at **ACS booth #5009** in the American Cheese Society Pavilion at the Winter Fancy Food Show, held January 20-22, 2013 at the Moscone Center in San Francisco. Stop by the booth to pick up your copies. Members of the ACS staff will be on hand to answer questions and provide additional information about ACS programs and services, including the Certified Cheese Professional™ Exam (CCPE). The first and only exam of its kind, the CCPE encourages the highest standards of comprehensive cheese knowledge and service for professionals in all areas of the industry. There are currently 121 ACS Certified Cheese Professionals™ in the United States and Canada, and spaces for the second exam—to be held July 31, 2013 in Madison, WI—are filling quickly.

To learn more about these and other ACS programs, resources, and partnership opportunities, visit booth #5009 at the Winter Fancy Food Show, or contact the ACS office: 720-328-2788 or info@cheesesociety.org.

####

About the American Cheese Society (ACS)

ACS is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. At 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas. Since its founding in 1983, ACS proudly hosts the foremost annual educational conference and world-renowned annual cheese judging and competition. The 2013 ACS Conference & Competition will be held in Madison, WI from July 31-August 3, 2013. For more information, visit www.cheesesociety.org.

American Cheese Society
2696 S. Colorado Boulevard, Suite 570
Phone 720-328-2788 Fax 720-328-2786
www.cheesesociety.org