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Westby Extends Shelf Life of Cottage Cheese Products to 50 Days

Feb. 1, 2011 (Westby, WI) --- Westby Cooperative Creamery has announced that it has extended the shelf life of cottage cheese products manufactured and packaged by the company to 50 days from the date of manufacturing.

“With this announcement, we believe Westby Cooperative Creamery now provides among the longest shelf life dates for cottage cheese products,” says Pete Kondrup, General Manager. Shelf life was 45 days. The 5-day extension includes Westby brand and private label brand cottage cheese products for retail, food service and ingredient usage, including the six ounce single serve products. The exception is its dry curd cottage cheese, whose shelf life remains at 28 days from the date of manufacture.

The creamery cites several reasons for its ability to extend the shelf life of its cottage cheeses:

- Fresh milk delivered daily to the creamery by its Wisconsin family dairy farm owners.
- Experienced and dedicated employees committed to product quality and customer care.
- Modern production facilities, highest quality control standards, and over 100 years of craftsmanship.
- Outstanding technical knowledge and lab services for testing and an extensive product sample database.

Westby products have been made in Wisconsin by family dairy farms since 1903. Westby brand 4% Small Curd Cottage Cheese won the Gold Medal as Best in Class in the 2010 World Championship Cheese Contest.

Visit www.westbycreamery.com for more information on Westby Cooperative Creamery.

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