



A Guide to Idaho's Dairy Processors





See what's possible

Built on family and community, Idaho's dairy farms go back generations. The industry continues to thrive thanks to partnerships between farmers, processors, Dairy West, the Idaho State Department of Agriculture and the Idaho Milk Processors Association.



dairy west®

Fueled by dairy

Idaho's largest agricultural sector, the dairy industry, is a force for positive change and growth in the state. It supports more than 33,000 jobs and ranks third in the U.S. for milk production. Over 350 family-owned dairy farms make this possible, with 667,981 cows — and counting.

How we do it

From forging industry partnerships to hosting community events, Dairy West delivers impactful information and experiences that can help secure a brighter future.

Dairy West strives to create an environment in which the dairy community is a positive change-maker.

PARTNERS FOR DAIRY PROSPERITY

The Market Development Division within the Idaho State Department of Agriculture supports the food and agricultural industry through target domestic and international programs. They help promote, connect and educate Idaho producers to help them grow their marketplace.

The Idaho State Department of Agriculture's Dairy Bureau oversees the dairy industry in Idaho, helping to ensure healthy cows and safe, wholesome milk and dairy products. With standards that go above and beyond federal regulations, the ISDA's Dairy Bureau helps bring quality dairy products to our communities. The ISDA Dairy Bureau helps bring quality dairy products to our communities and around the globe.

IDAHO DAIRY IN ACTION

- » Produces 16 billion pounds of milk annually
- » Ships fresh fluid milk to 22 dairy processing plants
- » Converts fluid milk to butter, cheese, yogurt, whey, skim milk powder and much more
- » Idaho dairy products continue to rise in interest and set a gold standard overseas

MEET IDAHO'S DAIRY PROCESSORS

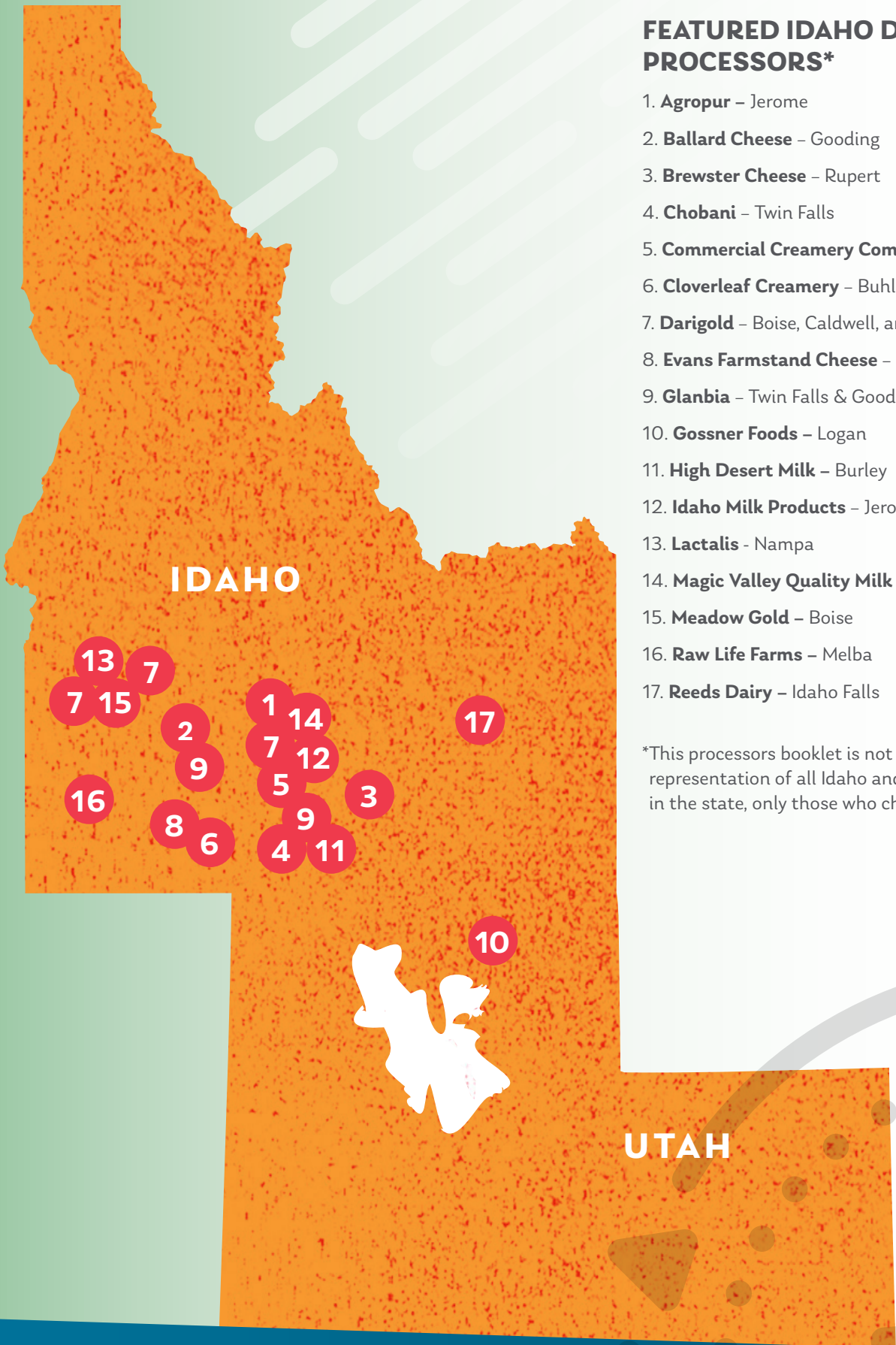
Dairy processors across Idaho are committed to bringing the best dairy products to you. Get to know them, what makes each one unique and their award-winning products.



FEATURED IDAHO DAIRY PROCESSORS*

- 1. **Agropur** – Jerome
- 2. **Ballard Cheese** – Gooding
- 3. **Brewster Cheese** – Rupert
- 4. **Chobani** – Twin Falls
- 5. **Commercial Creamery Company** – Jerome
- 6. **Cloverleaf Creamery** – Buhl
- 7. **Darigold** – Boise, Caldwell, and Jerome
- 8. **Evans Farmstand Cheese** – Buhl
- 9. **Glanbia** – Twin Falls & Gooding
- 10. **Gossner Foods** – Logan
- 11. **High Desert Milk** – Burley
- 12. **Idaho Milk Products** – Jerome
- 13. **Lactalis** - Nampa
- 14. **Magic Valley Quality Milk** – Jerome
- 15. **Meadow Gold** – Boise
- 16. **Raw Life Farms** – Melba
- 17. **Reeds Dairy** – Idaho Falls

*This processors booklet is not a full representation of all Idaho and Utah processors in the state, only those who chose to participate.



Agropur

JEROME, IDAHO
DOMESTIC, EXPORT

WHO THEY ARE

Founded in Canada in 1938, Agropur is a dairy-processing cooperative owned by dairy farmers. They are one of North America's largest whey protein manufacturers and a top 20 global dairy processor. The company produces more than 1 billion pounds of high-quality, rBST-free cheese every year. Recognized at U.S. and world championship contests, their award-winning cheese is made by a team that includes Wisconsin Master Cheesemakers.®

In the U.S., Agropur has eight Safe Quality Food (SQF)-certified plants in Idaho, Iowa, Minnesota, South Dakota and Wisconsin, and overseas offices in China, Mexico, Singapore and Switzerland.

WHAT THEY MAKE

Agropur's cheese and whey products are available in more than 50 countries across Europe, Asia, Oceania, the Middle East, South America, Central America and North America.

- » 20+ cheese varieties, with U.S. cheesemakers specializing in mozzarella, provolone, cheddar, feta, Monterey Jack, Parmesan and Romano
- » Leading manufacturer of individually quick frozen (IQF) sticks
- » Whey protein isolates, hydrolysates, lactose and whey powders produced at state-of-the-art facilities



- » *Internationally award-winning cheese*
- » *Wisconsin Master Cheesemakers®*
- » *Safe Quality Food (SQF)-certified facilities*
- » *Kosher- and Halal-certified products*



CONTACT INFO

David Curta, Vice President of Sales,
Dairy Solutions

+1 612 325-1370

David.Curta@agropur.com

Chobani

TWIN FALLS, IDAHO
DOMESTIC, EXPORT



- » *Dairy Processor of the Year, Dairy Foods, 2020*
- » *Company of the Year, FoodDive, 2019*
- » *Top 10 World's Most Innovative Companies, Fast Company, 2017*

Chobani®

WHO THEY ARE

CEO Hamdi Ulukaya founded Chobani in 2005. It's grown to become the number-one Greek yogurt brand in the U.S. with products made from locally-sourced, non-rBST milk. Made in New Berlin, New York, Twin Falls, Idaho and South Victoria, Australia, Chobani products also include dairy- and plant-based creamers and ready-to-drink coffee, all made without GMOs or artificial preservatives.

In 2012, Chobani unveiled its second facility in the U.S. in Twin Falls, Idaho, with a nearly 1 million-square-foot production facility. A 70,000-square-foot expansion in 2019 made room for a state-of-the-art Global Research & Development Center.

WHAT THEY MAKE

Chobani products can be found throughout North America, Australia and in many parts of Asia and Latin America.

- » Chobani® Greek Yogurt—high-protein, nutrient-dense and creamy, with active and live cultures
- » Chobani® Creamers, including dairy-based coffee creamers made with real cream, a natural by-product of their yogurt-making process
- » Ready-to-Drink Chobani® Cold Brew Coffee crafted with single origin beans and featuring Chobani's oatmilk and dairy creamers
- » Chobani® Zero Sugar, lactose-free and the first nationally-distributed product in the U.S. without sugar



CONTACT INFO

Carlos Priego, Senior Director of
Commercial Export Sales

+1 704 945-8482

carlos.priego@chobani.com

Commercial Creamery Company

JEROME, IDAHO
DOMESTIC, EXPORT

WHO THEY ARE

Founded in 1908, Commercial Creamery Company is a leading manufacturer of cheese powder, specialty dairy powders and seasonings. From their Safe Quality Food (SQF)-certified facility in Jerome, Idaho, they serve clients across the United States and the world. Their products are used in snack foods, soups and sauces, dressings and dips, entrees and more.

WHAT THEY MAKE

Commercial Creamery Company products can be found in more than 30 countries. These include Kosher, Organic, Halal, Gluten Free and Non-GMO Project Verifiable foods.

- » Cheese powder
- » Butter powder
- » Cream powder
- » Sour cream powder
- » Yogurt powder
- » Cultured buttermilk powder
- » Cream cheese powder



- » *Safe Quality Food (SQF)-certified facilities*
- » *Organic Certified*
- » *Kosher Certified*
- » *Halal Certified*
- » *Project Non-GMO Verifiable*



**Commercial
Creamery**
COMPANY

CONTACT INFO

Export/ International Sales Contact Person:
Jeff Colyar, Business Development Director
Phone Number: +1 208 819-6026
Email Address: internationalsales@cheesepowder.com

Contact Person for Sales Inquiries:
Jeff White, Sales Director
+1 509 747-4131
sales@cheesepowder.com

Darigold

BOISE & CALDWELL, IDAHO
DOMESTIC, EXPORT



- » *The Greater Issaquah Chamber of Commerce Business of the Year, 2019*
- » *The Greater Issaquah Chamber of Commerce Business of the Year, 2019*
- » *Gold Award, Community Impact Award on Sustainability, 2018*

SINCE 1918
DARIGOLD®

WHO THEY ARE

Founded in 1918, Darigold is a dairy cooperative of about 300 family-owned farms in Idaho, Washington, Oregon and Montana. The company is committed to sustainability and to remaining a leader in farm and animal welfare practices. Honoring this commitment, Darigold cows are never treated with artificial growth hormones. With over 100 years of experience, the company produces more than 9 billion pounds of milk annually.

WHAT THEY MAKE

Darigold products can be found in more than 30 countries. The company has offices in Dubai, Singapore, Shanghai and Mexico City. In addition to fresh milk, their products include:

- » Ultra-pasteurized milk and cream
- » ESL and aseptic fluid milk
- » Sour cream
- » Bulk cheese and butter
- » Non-fat dry milk
- » Skim milk powder, sweet whey powder and buttermilk powder



CONTACT INFO

Sales Inquiries:
ingredients@darigold.com

Glanbia Nutritionals

TWIN FALLS & GOODING, IDAHO
DOMESTIC, EXPORT

WHO THEY ARE

Part of Glanbia plc, Glanbia Nutritionals (GN) is a leading innovation and solutions partner to the global food and nutrition industry, with over 3,000 employees worldwide, and has proudly been based in Idaho for over 30 years. GN is the largest dairy processor in the state with 4 manufacturing sites, 2 innovation centers, a corporate office and retail store in downtown Twin Falls, and has grown to employ over 900 people across all Idaho locations. As a good neighbor and committed member of the local community, GN has supported the donation of almost \$3 million in recent years to charitable organizations in southern Idaho.

WHAT THEY MAKE

Glanbia Nutritionals (GN) is comprised of two business segments, Nutritional Solutions and U.S. Cheese. GN's Nutritional Solutions (NS) delivers a broad range of innovative ingredient solutions that improve product functionality and nutritional profile for a wide range of categories, markets and formats, including mainstream food and beverage, the health and fitness industry and the specialized nutrition sector. Globally, GN is the #1 supplier of whey protein isolate and the #2 provider of customized nutrient premix solutions.

GN's US Cheese business is the #1 producer of American style cheddar cheese, used by retail brand owners and food service organizations, with a selection of flavors available in both standard and organic variants. GN cheese is world renowned. Since 1998 GN has received a combined 233 medals with 99 won in the US and 133 won in the world cheese championships, and as a competitor in the 2023 U.S. Cheese Championships, won 16 medals for products produced by its Twin Falls, Southwest Cheese and MWC manufacturing facilities. In addition to cheese, GN also produces a wide range of important milk derivatives such as whey protein concentrate, whey protein isolate, milk protein and lactoferrin.

DELIVERING ON SUSTAINABILITY

GN is committed to achieving measurable sustainability targets through reducing greenhouse gases, water use and waste. As an example, in 2022, our Twin Falls, Idaho plant received a pollution prevention award, from the Idaho Department of Environment and Quality, recognizing initiatives to reduce freshwater consumption by nearly 10,000 liters per day while recording improved water quality readings.



**Better nutrition,
built around you.**

CONTACT INFO

Export/ International Sales Contact:
Victor Vazquez, Sales Manager US and Mexico, Cheese Sales
+1 208 735-4142
vvazquez@glanbia.com

Contact Person for Cheese Sales Inquiries:
Becky Pearson, VP North American Cheese Sales
+1 208-735-4158
BPearson@glanbia.com



Gossner Foods

LOGAN, UTAH
DOMESTIC, EXPORT



- » *Oldest family-owned-and-operated aseptic milk operation in the U.S.*
- » *State-of-the-art cheese aging and packaging facility*
- » *4+ decades of experience producing Ultra High Temperature (UHT) milk*
- » *One of the largest producers of Swiss cheese in the U.S.*



WHO THEY ARE

Formed in 1966 by experienced cheesemaker Edwin Gossner, Gossner Foods is a family-owned-and-operated company in Logan, Utah. It's become one of the largest producers of Swiss cheese in the United States. Between its facilities in Logan, Utah and Heyburn, Idaho, Gossner Foods processes milk from more than 300 farm families. All three plants are Safe Quality Foods (SQF) - certified facilities

WHAT THEY MAKE

Gossner's dairy products can be found around the world. In addition to producing 60 million pounds of Swiss cheese annually, the company makes Baby Swiss, Reduced Fat Swiss and Muenster as well as Ultra High Temperature (UHT) milk.

- » Cheese varieties include Swiss, Reduced Fat Swiss and Muenster
- » Loaf, slice, chunk, shred and profile cheese options available
- » Private-label foodservice and retail packages for dairy companies in the U.S.
- » Ultra High Temperature (UHT) milk, aseptically packaged and shelf-stable, is available in 32oz and 8oz sizes; whole, 2%, 1% and fat-free and a variety of flavors

CONTACT INFO

Export/ International Sales Contact:
Kelly Luthi, V.P. Aseptic Operations

+1 800 944-0454

kluthi@gossner.com

Contact Person for Cheese Sales Inquiries:
Jason Simper, Sales Manager

+1 800-944-0454

jsimper@gossner.com

High Desert Milk

BURLEY, IDAHO
DOMESTIC, EXPORT

WHO THEY ARE

High Desert Milk was created as a cooperative in 2001 by six Idaho dairymen. All of the company's dairies are within 35 miles of the processing plant. With milk transportation as part of their business, High Desert Milk has complete traceability from dairy to final product. The company receives and processes milk the same day it's delivered, resulting in high-quality products with low spore counts that can be used in a variety of products, including infant formula.

WHAT THEY MAKE

High Desert Milk began producing milk powder from their Burley, Idaho facility in 2008. In 2013, an expansion added butter and buttermilk powder production. In 2020, they added milk protein concentrates.

- » Milk powders in low, medium and high heat and available in 25-kilogram bags, 2,200- pound totes and 3,200-pound totes
- » Milk protein concentrate 70 processed at low temperatures with high end-user functionality
- » Butter available in bulk 25-kilogram boxes, one-pound solids and quarter-pound retail packages



- » *USDA Grade A milk*
- » *British Retail Consortium (BRC) Level AA*
- » *Kosher- and Halal-certified products*
- » *Milk Protein Concentrate (MPC)70 Best of Class in 2022 and 2023 U.S. Cheese Championships*
- » *National Dairy FARM Program Participant*



CONTACT INFO

Export/ International Sales Contact:
Dwight Davis

+1 208 878-8574

sales@highdesertmilk.com

Contact Person for Sales Inquiries:
Mark Jeske

+1 208 878-8599

sales@highdesertmilk.com

Idaho Milk Products

JEROME, IDAHO
DOMESTIC, EXPORT



- » *Best of Class awards at U.S. and World Cheese Championships*
- » *Safe Quality Food (SQF) Certified*
- » *FDA Grade A Milk*
- » *OU Dairy Kosher and INFANCA Halal Certified*
- » *National Dairy FARM Program Participant*
- » *Validus Animal Welfare Review Certification*



WHO THEY ARE

In 2009, three deep-rooted Idaho dairy families came together to create Idaho Milk Products, the world leader in milk protein processing. Adhering to industry-leading sustainability practices, the founding families developed a closed-loop system that produces the freshest, most consistent dairy products. Their milk is rBST-free, non-GMO and glyphosate-free.

WHAT THEY MAKE

Idaho Milk Products uses a low-heat process to separate the water, lactose, and minerals from the proteins in milk, helping prevent proteins from denaturing while preserving their full functionality.

- » Award-winning IdaPro® and IdaPlus® Milk Protein Concentrate and Milk Protein Isolate that contain native whey proteins and micellar casein in the same unaltered ratio as occurs naturally in milk
- » IdaPro® Milk Permeate Powder (MPP), produced by removing the protein from fresh skim milk through ultrafiltration and diafiltration processes



CONTACT INFO

Export/ International Sales Contact:
Alec Heersink, Sales Representative

+1 208 490-3828

aheersink@idahomilk.us

Contact Person for Sales Inquiries:

Daniel Perttula, Sales Manager

+1 208.644.2545

dperttula@idahomilk.us

Lactalis

NAMPA, IDAHO
DOMESTIC, EXPORT

WHO THEY ARE

A third-generation, family-owned company, Lactalis began in the heart of France's dairy regions. With a background as an ingredient supplier in the sports nutrition industry, Lactalis' founders recognized there was a better way to make protein-based products that didn't include fillers or artificial ingredients. The result of their innovative efforts includes UP2U® RECOVER, a cleaner, faster way to deliver the nutrients athletes need.

WHAT THEY MAKE

Lactalis produces dairy ingredients as well as finished dairy products, including:

- » Pronativ® native whey protein
- » Whey protein isolate
- » Whey protein concentrate
- » Lactowell® whey permeate food, milk permeate and permeate feed
- » Cheeses, including Galbani mozzarella, Galbani fresh mozzarella, Galbani provolone and Galbani mascarpone
- » UP2U® Recover powder made with Pronativ®
- » UP2U® Recover drinks, the first clear protein drink that includes naturally-occurring electrolytes from milk



- » *Gold medal, Pronativ® native whey protein, Wisconsin World Champion Cheese Contest*
- » *Gold medal, Whey protein isolate, Wisconsin World Champion Cheese Contest*
- » *Gold and Silver medals, Lactowell® whey permeate food, Wisconsin World Champion Cheese Contest*



CONTACT INFO

Yann Connan, Vice President of Sales and Marketing

+1 716 823-6262 Ext. 1267

yann.connan@us.lactalis.com



Ballard Cheese

GOODING, IDAHO
DOMESTIC, EXPORT



- » Grand Champion – Danish Pearl Gouda, 2017
- » People's Choice Award – Idaho Grilling Cheese, 2007
- » 1st place, American Cheese Society Contest, 2007



WHO THEY ARE

Ballard Cheese is a family-run, first-generation dairy in Gooding, Idaho. Using fresh milk from their Jersey cows, the Ballards produce award-winning cheese and cheese curds. Everything is produced in small batches with a focus on energy efficiency. As part of their commitment to sustainability, the dairy carried out energy improvements that reduced their carbon footprint by 121,500 pounds per year and their water footprint by 365,000 gallons per year.

WHAT THEY MAKE

Ballard artisan cheese is made by hand from rBST-free milk produced entirely by local Jersey cows. Their cheese products include:

- » Grand Champion Danish Pearl Gouda with a creamy melt-in-your-mouth flavor
- » Award-winning Idaho Grilling Cheese (halloumi)
- » Cheddar, including award-winning Truffle Cheddar, Idaho Pepper Cheddar, Idaho White Cheddar, Vintage White Cheddar, Huckleberry Cheddar and Black Pepper Cheddar
- » Holy Cow Swiss
- » Jersey Dream Feta
- » Cheese curds, including Garlic Herb, Garlic Pepper, Tomato & Basil, Dill, Hot & Spicy Pepper and Plain



CONTACT INFO

Stacie Ballard

208 420-1576

ballardcheese4u@yahoo.com

Brewster Cheese

RUPERT, IDAHO
DOMESTIC

WHO THEY ARE

Started in 1965 in Brewster, Ohio, father-and-son founders Hans and Fritz Leeman grew Brewster Cheese into the largest manufacturer of Swiss cheese in the United States. The company has three manufacturing facilities in the United States located in Rupert, Idaho; Stockton, Illinois and Brewster, Ohio.

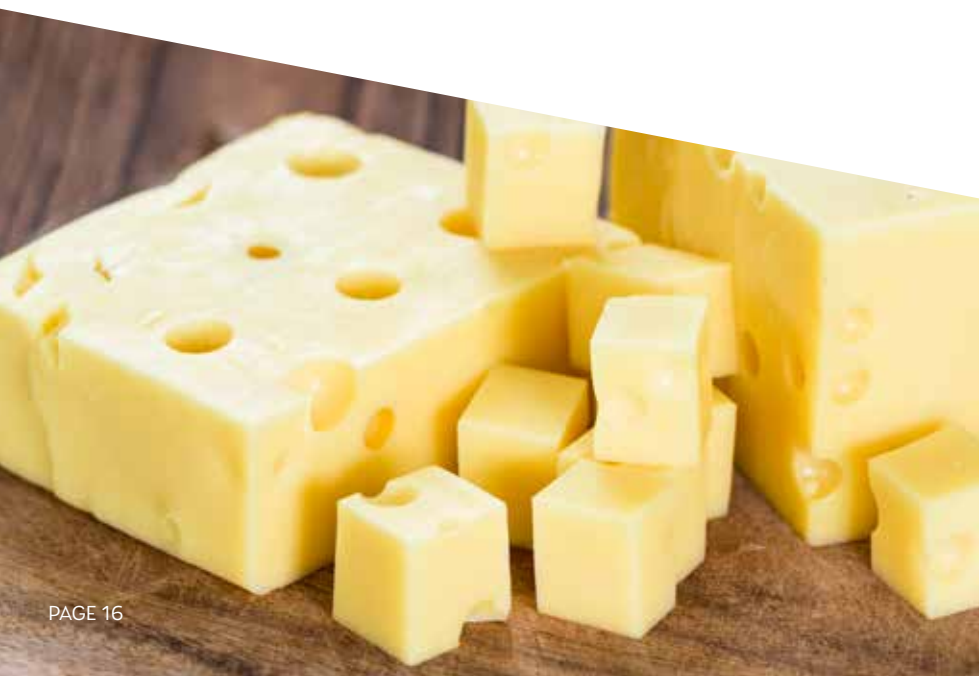
WHAT THEY MAKE

Brewster Cheese produces more than 100 million pounds of award-winning, all-natural cheese. This includes:

- » Swiss, Lacey Baby Swiss and Baby Swiss
- » Gouda
- » Whey and lactose powders
- » Liquid feed replacer



- » *Largest manufacturer of Swiss cheese in the United States*
- » *Sargento's Innovation Partner of the Year, 2019*
- » *National Cheese Institute Laureate Award, 2015*



CONTACT INFO

Mike Walpole, National Sales Manager

330 767-3337

mwalpole@brewstercheese.com

Cloverleaf Creamery

BUHL, IDAHO
DOMESTIC



- » *Farm-to-table creamery*
- » *Local, grass-fed dairy products from Holstein cows*
- » *Processes roughly 28,000 pounds of milk per week*



WHO THEY ARE

Cloverleaf Creamery opened in 2007 and began producing milk from their dairy, which has been in operation since 1992. Nationally renowned for his award-winning herd, owner Bill Stoltzfus has been in the dairy business since the early 1970s. Cloverleaf uses an old-fashioned technique to bottle healthy, all-natural milk from its small dairy of registered, pedigreed Holsteins.

WHAT THEY MAKE

Cloverleaf products are made from milk produced in their dairy which has around 80 cows. Their dairy products include:

- » Whole, 2%, chocolate and skim milk
- » Half and half, cream and yogurt
- » Ice cream



CONTACT INFO

Donna Stoltzfus, Owner

208 420-5304

donnastoltzfus@yahoo.com

Evans Farmstead Cheese

BUHL, IDAHO
DOMESTIC

WHO THEY ARE

A certified 'Grade A' Jersey cow dairy in Buhl, Idaho with approximately 130 milking cows, Evans Farmstead Cheese is run by husband-and-wife team Misty and Eric Evans. Eric has been in dairy farming all his life, starting with milking cows at age nine. Evans Farmstead pipes milk from their Jersey cows directly to their certified cheese plant to make fresh cheese five days a week.

WHAT THEY MAKE

Evans Farmstead Cheese makes all raw milk cheese that is aged 60 days or more. Their cheese varieties include:

- » Cheddar, Jack, Gouda, feta, Manchego and Alpine
- » Most popular cheeses include Smoked Gouda, Garlic Chive Cheddar, and feta in oil and herbs



- » *Certified 'Grade A' Jersey cow dairy*
- » *Cheesemakers who've studied with French dairymen*
- » *Grass-fed cows*



CONTACT INFO

Eric Evans

801 430-2738

evansfarmcheese@gmail.com

Magic Valley Quality Milk Producers

JEROME, IDAHO
DOMESTIC



- » Capacity to produce 2,700,000 pounds of milk per day
- » One of the only processors in the U.S. that can provide an alternative supply of domestically produced casein product



WHO THEY ARE

Established in 1987 as a milk marketing cooperative that provided raw milk to the dairy processing community, Magic Valley Quality Milk Producers Inc. has grown into a dairy cooperative that produces 2,700,000 pounds of milk daily. After being separated, their cream is sold throughout the country. The skim is concentrated and sold primarily throughout the Western United States. In 2018, Magic Valley completed construction of their current processing plant.

WHAT THEY MAKE

In addition to skim milk and cream, Magic Valley Quality Milk Producers recently began producing acid casein and rennet casein for food and industrial applications in partnership with Milk Specialties Global. The collaboration will yield between 2.5 and 3 million pounds of milk per day.

- » Ultra-filtered skim milk, condensed skim milk and cream
- » Acid casein and rennet casein for food and industrial applications



CONTACT INFO

Alan Stutzman CEO

208 324-7519

alan@mvqmp.com

Meadow Gold Dairy

BOISE, IDAHO
DOMESTIC

WHO THEY ARE

Meadow Gold Dairy is a farmer-owned brand of Dairy Farmers of America (DFA), a dairy cooperative owned by more than 12,500 family farmers. What started as a small creamery in Topeka, Kansas in 1901 expanded west to deliver fresh milk, cream, ice cream, sour cream and cottage cheese. Today, Meadow Gold is the Intermountain Region's largest full-service dairy. The company has locations in Boise, Billings, Great Falls, Englewood, Salt Lake City and Las Vegas.

WHAT THEY MAKE

Fresh from family farms, Meadow Gold Dairy products include:

- » Whole, 2%, 1% and fat-free milk
- » Half and half
- » Heavy whipping cream and whipped dairy topping
- » Buttermilk
- » Ice cream and other frozen dairy treats



- » *Intermountain Region's largest full-service dairy*
- » *Farmer-owned brand of Dairy Farmers of America (DFA)*
- » *Meadow Gold Dairy farmers pledge no artificial growth hormones*



CONTACT INFO

Brandy Bengoechea, General Manager

208 343-3671 x 314

brandy.bengoechea@meadowgolddairy.com

Raw Life Farms

MELBA, IDAHO
DOMESTIC



- » *Grain-free, pasture-based dairy*
- » *Well-water irrigated*
- » *Family-operated micro dairy*

WHO THEY ARE

A family-operated micro dairy, Raw Life Farms was founded in 2018 by Seth and Andi Hansen. Both grew up on farms in Idaho. They do everything right on their farm, from milking cows to labeling, bottling and delivering their product. Grain-free and pasture-based, they rotate their mix of Jersey and Jersey Holstein cows so they are out in the open. Raw Life Farms irrigates with well water to avoid pesticides and other chemicals. In addition to their dairy products, Raw Life Farms also raises grass-fed and finished beef and pork and pasture-meat chicken and eggs.

WHAT THEY MAKE

Raw Life Farms' focus is raw milk and cream. Their dairy products include:

- » Raw whole milk
- » Raw cream



CONTACT INFO

Seth Hansen, Owner

208 716-9290

rawlifefarms88@gmail.com

Reed's Dairy

IDAHO FALLS, IDAHO
DOMESTIC

WHO THEY ARE

Reed's Dairy began in 1955 in Idaho Falls as a family-owned and run milk delivery business. The dairy continues to be family-owned and operated today. Reed's Idaho Falls dairy farm has 250 Holstein cows that provide milk for Eastern and Western Idaho. All of their dairy products are produced and processed on-site and usually reach local customers within hours of the cows being milked.

WHAT THEY MAKE

Reed's Dairy is a regional processor of fluid milk, ice cream, cheese and a variety of custom ice cream and soft serve mix for Reed's Dairy customers. Top-selling products include:

- » Flavored milks
- » Cheese curds
- » Eggnog (available during the holidays)
- » 80+ flavors of ice cream
- » Heavy cream



- » *There's "none better" than Reed's ice cream, Saveur Magazine, September 2009*
- » *Dairy products produced and processed on site*
- » *Family-owned and operated*



CONTACT INFO

Sam Reed, COO

208 522-0123

reedsdairy@reedsdairy.com



WWW.DAIRYWEST.COM
WWW.AGRI.IDAHO.GOV
WWW.IMPA.US

