



Business Wire - Press Release

## Southern California Organic Milk Named Best Tasting in America

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Stremicks Heritage Foods(TM) today announced it has been named the recipient of the “Best Tasting Organic Milk in America” award, bestowed by the prestigious American Masters of Taste.

Judged against other national organic milk products, Heritage Foods Organic Milk was selected as the superior tasting product in the organic milk category in each of its varieties -- Reduced Fat 2%, Low Fat 1%, Fat Free and Whole Milk Homogenized Milk. The judging was conducted by a panel of Masters of Taste executive chefs in a triple-blind taste test in Northern California. The Chef du Jury of this judging panel was famed Jesse Sartain, the founder and national director of the American Masters of Taste and the Chefs In America Awards Foundation. Sartain also is a culinary winner of the Maitre du Gout award; the James Beard Foundation’s “Who’s Who” award; the Maitre Canardier de France award; and the Les Toques Blanches, Global and World Gourmet Society Hall of Fame award.

“We commend Heritage Foods for the excellence of their organic milk product lines,” commented Chef Jesse Sartain. “We present competing products head-to-head in a blind taste test with the same judging protocol. The primary focus is to select and endorse products that are superior in taste to their competitors; we’ve judged over 200,000 products. Heritage Organic Milk’s taste was clearly superior to all of the other organic milk products we judged.”

The protocols of triple-blind judging include several ground rules to ensure accurate and fair results. As an example, evaluators do not know the product’s manufacturer, its variety or appellation. In addition, the judges do not know the scores and comments of other evaluators.

“We are very pleased to win this award,” said Sam Stremick, vice president of sales and marketing for Heritage Foods. “We are a family-owned company that takes pride in the superior taste of our ‘good for you’ beverage products. Our Organic Milk is produced locally in California, and is the only organic milk product to receive the “Real California Seal” certifying its authenticity and high quality of standards. Heritage Foods will continue to strive to provide the best product for its customers.”

Heritage Organic Milk is “certified organic,” which means that a third-party agency inspects the milk and guarantees that the cows are fed only naturally grown corn and grain, and graze on pastures that are free from synthetic pesticides, herbicides and fertilizers. The cows that produce the organic milk are never given any growth hormones or antibiotics so they produce purely delicious milk.

## About Stremicks Heritage Foods

Stremicks Heritage Foods(TM), founded in 1990, manufactures, sells and distributes value-added, specialty beverage products on a regional and national scale. Headquartered in Santa Ana, Calif., the company operates in Santa Ana and Riverside, Calif.; Cedar City, Utah; Joplin, Missouri and Mexicali, Mexico. Heritage owns or licenses such well-recognized brands as Heritage Organic Milk, Heritage Organic Milk with omega-3 DHA, 8th Continent Soy Milk, Kern's Beverages, Nesquik, Rice Dream and Soy Dream. For more information, visit [www.stremicksheritagefoods.com](http://www.stremicksheritagefoods.com) .

## About American Masters of Taste

Founded in 2001, the American Masters of Taste brings together leaders of industry sectors, both buyers and sellers in national and regional meetings stressing taste leadership, product tastings, food safety trends, and new technologies as well as industry awards for superior tasting products.

## Keyword Tags:

best tasting, organic milk, superior taste