

Straus Sweeps 2009 International Dairy Competition



Marshall, CA (September 23, 2009) - [Straus Family Creamery](#) products won seven awards in the 2009 Los Angeles International Dairy Competition. The contest, held at the Los Angeles County Fair on August 15, 2009 had submissions from 43 dairy processors. Straus received gold medals for its European-style salted and sweet [butters](#), [cream top whole milk](#), and plain nonfat [yogurt](#). Straus plain whole milk yogurt and half & half earned silver medals and the whipping cream won a bronze.

Entries in the competition were divided into two classes: milk and cultured products, each of which had individual product categories. Products in both classes were judged primarily on flavor (40%) and also on factors such as texture, body, appearance and color.

Straus Family Creamery products have received numerous awards since the creamery's inception in Marshall, CA in 1994. Straus butter is made in an old fashioned 1950s butter churn in small batches yielding a rich flavor and the highest butterfat and lowest moisture content of any butter produced in America. These qualities have led to many 'Best Butter in America' designations and awards from entities including Food and Wine Magazine, the American Cheese Society and House and Garden Magazine.

Straus is one of a handful of dairies in the United States that does not homogenize their milk so the cream rises to the top. All Straus milk is pasteurized by a high-temperature short-time (HTST) method to retain the fresh sweet taste of the milk, while ensuring the highest level of food safety. Straus yogurt is made, cooled, and set in stainless steel vats, unlike most yogurts which are poured while still hot into plastic cups to cool and set. Straus products are coveted by chefs and cooking personalities including Alice Waters, Giada deLaurentis, and Martha Stewart.

All Straus products are made from milk from the family farm which began in 1941, when Bill Straus [started the dairy with only 23 cows](#), along the beautiful shores of Tomales Bay, California. Albert Straus converted the dairy to be certified organic in 1993, making it the first certified organic dairy west of the Mississippi River. In 1994, Albert launched Straus Family Creamery to bottle organic milk and to make organic butter, yogurt and ice cream under the family name.

About Straus Family Creamery

Straus Family Creamery strives to consistently provide the highest quality, best tasting, organic milk, yogurt, butter and ice cream made with minimal processing and wholesome ingredients. Straus Family Creamery makes business decisions based upon environmental and ecological considerations, which support the philosophy of sustainable, organic family farming, for the health and well being of the company, its producers, employees and the community at large. For more information, visit www.StrausFamilyCreamery.com.

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