



JINDI CHEESE WINS FOUR GOLD AWARDS AT WORLD COMPETITION

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Located in the Victorian dairy belt, Jindi Cheese, the largest private Australian-owned specialty cheese maker received international acclaim this month winning four gold medals at the prestigious annual *Guild of Fine Food World Cheese Awards*. Jindi Old Telegraph Road Brie collected the highest accolade taking out the only gold medal awarded in the Brie category; the new Jindi Reserve Blue took another; while the also recently launched, Jindi Rustic Brie (washed rind) enjoyed gold status twice.

“The results are enormously satisfying”, says Normandy-born Franck Beaurain, veteran cheese artisan who joined Jindi early this year to run the new white and blue mould state-of-the-art facilities. “A particularly incredible feat is that our Brie, produced in a small rural Australian town, beat the European entries.”

The Guild of Fine Food World Cheese Awards is the world’s largest cheese competition with nearly 2,500 entries sampled by 150 judges from 24 countries, including Australia. The 140 cheeses given gold awards were tasted a second time by an international jury of 13 experts from 10 countries.

Jindi Old Telegraph Road Brie won the only gold in the *Brie made from pasteurised milk* category. The Reserve Blue received gold in the *Blue vein cheese* division. And the Rustic Brie took gold in both *the Pont l’Évêque/Livarot/Reblochon* (French style washed rind) and *Rind Washed Cheese* classes.

“I attribute our success to our superior raw produce sourced locally, our amazing facilities and our dedicated and dynamic team”, continues Beaurain. “This recognition fuels our enthusiasm to keep innovating.”

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