



**A GREENER WORLD**  
Our Food. Our Farms. Our Future. Let's Choose!

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## **CAPUTO BROTHERS CREAMERY IN SPRING GROVE, PA, WINS AT WORLD CHEESE AWARDS 2017**

**--Certified Animal Welfare Approved by AGW cheesemaker proves sustainable agriculture produces  
world award-winning cheese--**

**SPRING GROVE, PA (NOVEMBER 29, 2017)--** Certified Animal Welfare Approved by A Greener World (AGW) Ricotta Salata Vecchio from Caputo Brothers Creamery has been awarded the Bronze medal at the 30th annual World Cheese Awards.

Competing with over 3,000 entries from a record breaking 35 different countries, the Ricotta Salata Vecchio came home a winner at the largest cheese-only competition on the planet, held at Tobacco Dock in London in late November.

Caputo Brothers Creamery received the award in recognition of their delicious and vibrant cheese, which they make using only Certified Animal Welfare Approved by AGW cow's milk. Acknowledged by Consumer Reports as the only "highly meaningful" food label for farm animal welfare, outdoor access and sustainability, Certified Animal Welfare Approved by AGW is an independent, nonprofit farm certification--and one of the nation's Top 5 fastest growing food label claims.

**2017 Winner Rynn Caputo, Owner and Cheesemaker at Caputo Brothers Creamery, says,**

"To say that we are humbled, excited and down-right beside ourselves would be an understatement! Competing on the same stage as the best cheeses in the world is an honor, and coming home with an award reflects not only the hard work of our team, but also the high-welfare management of the cows."



**A Greener World Executive Director Andrew Gunther says,**

"We couldn't be prouder of Caputo Brothers Creamery's success in this year's World Cheese competition. It's no coincidence: High-welfare, sustainable farming equals great tasting, award-winning food. These awards demonstrate the link between high levels of animal care, good environmental management and the quality of food produced."

**ABOUT A GREENER WORLD**

A Greener World (AGW) identifies, audits, certifies and promotes practical, sustainable farming systems by supporting farmers and ranchers and informing consumers. AGW's growing family of trusted certifications includes [Certified Animal Welfare Approved by AGW](#), [Certified Grassfed by AGW](#) and [Certified Non-GMO by AGW](#). Each program is designed to have positive and measurable impacts on the environment, society and animals, and to encourage truly sustainable farming practices. AGW's standards and procedures are robust, transparent and achievable.

A nonprofit funded by public donations and [membership](#), AGW offers a range of resources to help people make informed food choices, including an [Online Directory](#) of certified farms and products and [Food Labels Exposed](#)--a definitive guide to food label claims (available in print, online, and as a smartphone app). For more information visit [agreenerworld.org](http://agreenerworld.org).

**ABOUT WORLD CHEESE AWARDS**

The World Cheese Awards is organized by the Guild of Fine Food. 2017 was the 30th anniversary edition of the competition, marked by events including The Cheese Bar serving a special Macaroni Cheese dish at Taste of London Festive Edition and award-winning gelato maker, Swoon, unveiling two limited edition cheese flavors, both using previous World Cheese Awards winners. The planet's biggest 'cheese-only' competition -- no yoghurt, cream, butter or other dairy -- 3,001 cheeses from 35 different countries entered.