



Mifroma Captures Ten Awards at the Celebrated Mondial du Fromage

Tours, 15 September 2023 – Demonstrating exemplary artisanship and expertise, Mifroma triumphantly swept up multiple accolades at this year's illustrious Mondial du Fromage competition in France. Over the last decade, the Mondial du Fromage et des Produits Laitiers has evolved into the major trade event for the cheese and dairy sector. The competition, organized by Tours Evenements and advised by expert Rodolphe Le Meunier, involves rigorous challenges ranging from theory questions and blind tasting to cheese cutting trials and thematic cheese board creations. Solidifying its status as a global leader in the dairy sector, Mifroma clinched 10 esteemed awards across a diverse range of its cheese portfolio.

Pinnacle of Excellence: The Awards

Gold Medals:

Alpenhorn

Le Gruyère AOP, Aged 18 months

Appenzeller, Aged 7 months

Silver Medals:

Cavern Le Gruyère AOP, Aged 11 months

Cave d'Or Le Gruyère AOP, Aged 14 months

Emmentaler AOP, Aged 18 months

Brigand du Jorat, Aged 6 months

Blumenkäse

Raclette Suisse, Aged 5 months

Bronze Medals:

Simmental, Aged 8-12 months

This monumental achievement was fueled by Mifroma's unwavering commitment to quality, tradition, and innovation. The awards serve as testament to the company's dedication to elevating the standard of fine dairy products on a global scale. Mifroma's leadership and R&D teams are thrilled by the recognition and express profound gratitude to everyone who played a role in achieving these significant milestones.



Would you like to see the awarded cheeses?

Scan the QR code!

mifroma.com

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For more details, visit [Mondial du Fromage](#).

Best regards,

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