



## Rogue Creamery Wins 2024 Good Food Award for Touvelle Cheese

**Central Point, OR** – Renowned Oregon cheesemaker Rogue Creamery has been honored with a 2024 Good Food Award for its Touvelle Cheese. This prestigious accolade recognizes the creamery's commitment to innovative and sustainable cheesemaking practices. Out of nearly 2,000 entries, Touvelle Cheese emerged as a top scorer in a blind taste test, as well as an independent assessment of the company's sustainability and social responsibility initiatives conducted by the Good Food Foundation. The award was announced at the Foundation's annual Good Food Awards ceremony in Portland, Oregon on April 29.

Each year, crafters from across the country submit their products to be considered for a Good Food Award in categories ranging from coffee to oils, pickles to cheese. Two of Rogue Creamery's 2024 submissions, Touvelle Cheese and Bluehorn Blue Cheese, were named as 2024 finalists, with Touvelle ultimately selected as a winner.

A Rogue Creamery original recipe, Touvelle combines techniques and cultures from cheddar, jack, and alpine cheesemaking traditions. This results in a versatile, semi-firm cheese that is equally at home on a cheeseboard as it is grated into your favorite cheesy recipe. With a mild and tangy flavor profile, Touvelle is a crowd-pleasing cheese that pairs well with a wide variety of foods and beverages.

As Oregon's first certified B Corporation, Rogue Creamery is committed to using cheese as a force for good – making a positive impact with every wheel, wedge, and crumble. This Good Food Award not only acknowledges the exceptional quality and craftsmanship of Touvelle Cheese but also highlights the company's unwavering commitment to sustainable environmental and social practices.

Marguerite Merritt, Rogue Creamery's "Cheese Emissary" and Brand Manager, expressed her gratitude for the award, stating, "We are thrilled to be recognized by the Good Food Foundation for our Touvelle Cheese. This award is a testament to the hard work and passion of our team, who strive to create exceptional artisan cheeses while prioritizing sustainability and social responsibility."

This year's Good Food Award adds to Rogue Creamery's legacy of recognition at the annual competition. In 2023, the company's Smokey Blue Cheese was awarded, and in 2022, its Jefferson 2 Year Aged Cheddar received recognition. These accolades underscore Rogue Creamery's commitment to producing high-quality, delicious cheeses that are both authentic and responsible. With this latest achievement, Rogue Creamery reaffirms its position as a leader in the American artisan cheese industry.

For more information about Rogue Creamery and its award-winning cheeses, please visit [www.RogueCreamery.com](http://www.RogueCreamery.com).



**About Rogue Creamery:**

Rogue Creamery is a USDA certified organic cheese maker located in Central Point, Oregon. For 90 years, Rogue Creamery has drawn from the beauty and flavors of Southern Oregon's Rogue River Valley to create organic, handcrafted cheeses that have won international acclaim. But creating the world's best cheese is only part of Rogue's mission. They know that business – and in their case, cheese – can be used as a force for good. That's why they became Oregon's first public benefit corporation, "B Corp" for short, joining a global movement of companies that are committed to making the world a better place. Learn more at [www.RogueCreamery.com](http://www.RogueCreamery.com).

**About the Good Food Awards:**

Now in its fourteenth year, the Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic, and responsible. Dubbed the "Oscars of the food movement" by Newsweek, the Good Food Awards celebrate winners in 18 categories: beer, charcuterie, cheese, chocolate, cider, coffee, confections, drinks, elixirs, fish, grains, honey, oils, pantry, pickles, preserves, snacks, and spirits. The Good Food Awards Seal, found on winning products, assures consumers they have found something exceptionally delicious that also supports sustainability and social good.

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