



PRESS RELEASE

St-Guillaume Swiss Cheese Wins at Sélection Caseus 2025 Competition

Saint-Guillaume, September 18, 2025 – On September 17, our St-Guillaume Swiss cheese was declared the winner in the category of Cheeses ripened in the mass with ripening openings at the prestigious Sélection Caseus competition, which celebrates cheese excellence in Quebec.

This Gruyère-style cheese is known for its smooth texture and distinctive holes. Its milky flavor also offers a hint of sweetness and delicate notes of almond and hazelnut. A true classic that showcases our cheese-making expertise!

We are very proud to receive this recognition. It is a tribute to our 85 years of passion and dedication, and to the exceptional work of our amazing team. Congratulations to the entire St-Guillaume Cheese Factory | Agrilait team for this well-deserved award!



A huge thank you to our customers who inspire us every day to strive for excellence.



FROMAGERIE ST-GUILLAUME



From left to right:

Claudine Allaire, Production Coordinator

René Boisvert, Production & Optimization Coordinator

Linda Marquis, Production Coordinator

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Marie-Fée Proulx
Responsable marketing et ventes
mfproux@agrilait.com

Simon Gladu
Directeur des ventes
simon.gladu@agrilait.com