



Byrne Dairy Inc.

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Cornell University Awards Gold Medal to Byrne Dairy Milk

Syracuse, NY- With a perfect score of 100%, Cornell University's Department of Food Science has announced that Byrne Dairy won First Place in the 2011 New York State Fair Fluid Milk Quality Competition.

Representative milk samples from 21 New York State plants were collected and evaluated by Cornell University on separate occasions throughout the year. Byrne Dairy's Fresh Plant received the highest possible rating of 100 after all of the results were recorded, judged and totaled for the following various categories: Flavor, Bacteria, Butterfat and Freezing Point.

Mike Moehringer, Byrne Dairy's Fresh Plant General Manager said, "We start with an excellent raw milk supply from our local Central New York farms and our employees work very hard every day to maintain and optimize our processes to deliver great tasting milk to our customers."

An awards ceremony will be held at the New York State Fair in Syracuse, NY on Dairy Day, August 29th 2011. Bill Byrne, Vice President of Quality Control and the Chairman of Byrne Dairy's Board said: "Byrne Dairy is very pleased to receive this award. We would like to congratulate our employees for the achievement of a 100% score in this grading, and their daily effort to provide our customers with the best quality milk. We thank Cornell's Milk Quality Improvement Program for its support, and its continuing effort in working with us to assure top quality for our customers."

Byrne Dairy is a family-owned manufacturer and distributor of milk, dairy, and ice cream products. Their commitment to consistently deliver exceptional quality has remained the cornerstone of Byrne Dairy's success since 1933. For more information visit our website at www.byrnedairy.com.