COMMUNIQUÉ

Le P'tit Frais from Fromagerie St-Guillaume wins a CASEUS award!

Saint-Guillaume, October 29, 2026 – We are proud to announce that Le **P'tit Frais Cheddar Curds from Fromagerie St-Guillaume have won a Caseus 2026** award in the "Daily Fresh Cheese Curds and Fresh Cheese" category! Members of our team learned the news with great joy and pride at the awards ceremony, which took place on October 28 at the Musée de la civilisation in Quebec City.



This distinction highlights the expertise of Fromagerie St-Guillaume and the quality of its Le P'tit Frais Cheddar curds, renowned for their freshness and their famous *squeak*.



« This Caseus award is a wonderful recognition of the hard work, passion, and pursuit of excellence of our entire team. Since 1940, we have been dedicated to crafting quality cheeses, and *Le P'tit Frais* is a prime example of the expertise that is passed down and perpetuated within our company. We share this distinction with our employees and distributors, who contribute daily to the reputation of Fromagerie St-Guillaume. » — **Francis Ouellet-Pagé**, General Manager, Agrilait s.e.c.

From left to right :
Pascal Nadeau, Maintenance Coordinator
Jean-François Gervais, Plant Manager
Simon Gladu, Sales and Marketing Manager

FROMAGERIE
St-GUILLAUME



From left to right:
Jean-François Gervais, Plant Manager
Christian Lemieux, Buyer

Since 1940, the freshness of our Cheese Curds and daily fresh blocks of Cheddar has contributed to the cheese factory's reputation. This freshness is made possible in particular thanks to our exclusive network of distributors, who crisscross Quebec's roads from the early hours of the morning to deliver cheeses made overnight and fresh from the vat.

Fromagerie St-Guillaume is delighted with this distinction which highlights the expertise of its teams as well as their shared commitment to making quality cheeses that are the pride of our region.

About Agrilait s.e.c.

Agrilait s.e.c. is the dairy processing subsidiary of Agiska Cooperative. Owner of **Fromagerie St-Guillaume** (Saint-Guillaume, QC), **Fromagerie de l'Isle** (Isle-aux-Grues, QC), and **Aliments La Bourgeoise** (Lévis, QC), it processes over 40 million litres of milk annually into convenience cheeses (Cheese curds, Cheddar, Monterey Jack, Swiss, Emmental, Mozzarella, Brick, etc.), premium fine cheeses, Parmesan fondues and Cheese appetizers. By processing milk from local producers, our companies contribute to food self-sufficiency and the vitality of our community.

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