

Case Study: Lake Country Dairy

Enabling Efficiency for Artisan Cheesemakers in America's Dairy Heartland

NELSON  **JAMESON**
INC.

The Background

Lake Country Dairy is one of Wisconsin's most respected artisan cheese producers, known for its focus on quality and its time-tested, traditional cheesemaking techniques. The dairy's signature products are its aged cheeses, including Parmesan, Romano, and Asiago. Due to the sheer volume of supplies needed on a daily basis to keep up with demand, Lake Country Dairy required a partner that could fulfill all of the company's needs, allow it to operate at maximum efficiency, and uphold its high standards of food safety and quality.

- **Wisconsin-based award-winning artisan cheesemakers acquired by fourth-generation family business Schuman Cheese in the 2000's**
- **Known for using fresh milk from local farms and traditional cheesemaking practices**



Ongoing high product demand

135,000 sq. foot production facility



Recognized as Dairy Plant of the Year by Dairy Foods magazine

The Challenge

Lake Country Dairy balances high production volume without sacrificing its traditional techniques or its commitment to stay as local as possible with Wisconsin-based ingredient sourcing. Its employees need to optimize time management, ensure safety across all areas of its operation, and juggle procurement of hundreds of supplies, including rare and specialized items.

The Solution

Our Approach

Nelson-Jameson partnered with Lake Country Dairy to assess its needs and develop a customized approach that included sourcing solutions, time-saving guidance, and ongoing training and lab support.

Sourcing: As a single source supplier, Nelson-Jameson consolidates equipment and ingredients from a multitude of partners, eliminating the need for Lake Country Dairy to spend time shopping around to procure supplies. Nelson-Jameson also provided flexible and recurring order options to increase efficiency and remove stress from the procurement process. Through long-standing supplier partnerships, the company provided solutions for its hard-to-find

ingredients and supplies, ensuring that even rare items could be sourced through a single partner.

Time-savings: In addition to streamlining the procurement process, Nelson-Jameson provided consultative guidance on time-saving equipment and procedures. For example, the company recommended a plate reader for Lake Country Dairy, which has saved its employees countless hours reading plates.

Ongoing training and support: Nelson-Jameson provided training courses to help the Lake Country Dairy team maintain the highest level of knowledge in food safety, regulatory compliance, cheese cultures, and cultures and enzymes' effects on the finished attributes of cheese.

The Results

Through its partnership with Nelson-Jameson, Lake Country Dairy's quality lab has found new costs savings as well as efficiencies in procurement, production, and operations. The Nelson-Jameson food safety team provided guidance on new equipment applications that have streamlined pre-operational inspections and lab tasks within the facility. It is estimated that about 30 labor hours a week are now being saved at Lake Country Dairy as a result of several of the recommendations and modifications Nelson-Jameson provided to the business. This also reduces data entry and improves accuracy. Nelson-Jameson's food safety team continues to serve as a resource providing solutions and benefits.

The Benefits

Nelson-Jameson has a unique consultative approach, and Lake Country Dairy continues to enjoy direct access to resources on a frequent basis, including lab supplies and support, packaging and equipment guidance, and onsite, in-lab training. Its dedicated team of experts works with the dairy to navigate challenges that would otherwise be difficult to tackle.

Our Ongoing Partnership

Nelson-Jameson continues to support Lake Country Dairy with a true partnership approach—proactively anticipating future needs, finding creative solutions to challenges, and providing dedicated customer service and training.



“

Nelson-Jameson's product development resources have assisted us with development of new products and processes that have helped us introduce new products to market. By tapping into these resources, including ongoing training and customer support, we have been able to increase the knowledge of our team while having a trustworthy partner that can meet our supply needs regularly. Their extensive knowledge in cheese and dairy production is a great resource to our company.

Gary Gosda, Plant Manager

About Nelson-Jameson

Your success drives us

At Nelson-Jameson, we leverage our extensive knowledge of the food processing industry, innovative solutions, and exceptional customer service to support and empower our partners. With our unwavering commitment to the industry, our **five distribution centers and nation wide delivery**, we proudly serve as your trusted partner not only today but also into the future.

For more information on how we can help you meet and exceed your business challenges, visit nelsonjameson.com or call **800-826-8302**.

