

Award Recipient of the ENERGY STAR Challenge for Industry



Newman Facility
Saputo Cheese USA Inc.
691 Inyo Street
Newman, California 95360

The Newman facility was built in 1985 as a cheese plant for F&A Dairy. Over the years, it has diversified its production and included products such as mozzarella, provolone and whey powder. In 2009, Saputo acquired the Newman facility as part of its expansion in the United States, mainly through California and Wisconsin. In the last fiscal year, the Newman facility has had the highest percentage increase in production capacity among Saputo facilities in North America. In addition, 90% of senior management has been with this plant for at least 20 years.

The Newman facility achieved the ENERGY STAR Challenge for Industry in 2012, in one year of its baseline, mainly by increasing its production capacity by 33% without surpassing its energy usage by more than 6%. This resulted in a 20.5% reduction in energy intensity. Recent equipment upgrades and daily best practices through increased awareness have contributed to improving energy efficiency at the facility.

Saputo maintains a comprehensive corporate energy management program. Under this program, Saputo has progressively applied good energy practices promoted by ENERGY STAR including internal energy benchmarking, tracking, and employee awareness.

For more information contact:

Lucio De Martinis, Corporate Sustainability Analyst
Saputo Inc.
lucio.demartinis@saputo.com