DAIRY WEST

Nutrition Education Resources for Healthcare Providers

Free nutrition education materials to support meaningful patient conversations:

- **Cardiometabolic Health:** Practical resources focused on heart health and metabolic wellness.
- **Weight Management:** Nutrition education to support healthy, sustainable lifestyle habits.
- **Pediatric Growth & Development:** Resources highlighting nutrition's role in childhood health and development.
- **Lifespan Nutrition:** Evidence-based nutrition information to support health through every stage of life.

EXPLORE AND ORDER COMPLIMENTARY PROVIDER MATERIALS

dairywest.com/partner-portal

Questions or interested in learning more?

Lmartin@dairywest.com



DAIRY WEST

Tonight's Speakers



Pat Ford

Co-Founder and Owner of Beehive Cheese

BEEHIVE CHEESE

Making Friends with Cheese™



Katie Schall

Director of Marketing - Beehive Cheese


Bold cheddars from the mountains of Northern Utah
BEEHIVE® CHEESE
Making Friends with Cheese™
Certified B® Corporation
USING BUSINESS AS A FORCE FOR GOOD.



First award won, 2007

21 years of being family owned & operated

Brothers-in-law Pat Ford and Tim Welsh established their family creamery in the Mountains of Northern Utah (Uintah, UT) 21 years ago

Beehive has won over 160 awards for their pioneering seasoned cheddars

1 of 7 cheesemakers to be B Corporation certified in the US



After school crew, 2005

Pioneers in Cheese



Highest awarded American cheese at 2021-2022 World Cheese Awards

Trusted brand with strong customer following

After launch of Barely Buzzed cheddar in 2005, the rubbed-rind category exploded



Community Driven

B corp certified

Our values align with our customers', that matters to them!

Engage in industry community service, ACS & Guilds

Actively support partners through trainings and other programs

Certified B Corporation

WE'RE PROUD TO BE A B CORP.

1 of 7 U.S. Cheesemakers Certified

Overall B Impact Score

Based on the B Impact assessment, Beehive Cheese Company, BLLC earned an overall score of 83.6. The median score for ordinary businesses who complete the assessment is currently 50.9.



- 83.6 Overall B Impact Score
- 80 Qualifies for B Corp Certification
- 50.9 Median Score for Ordinary Businesses

Environmental

2024 - 2025

C02 Emissions



52.9% reduction
by 96.4 metric tons

Water Consumption



81.5% reduction
by 1,967,467 liters

Community

2025



79%

local & indie suppliers

At Beehive, the average tenure of a supplier relationship is greater than 60 months.

Employees

2025



BLLC

A Benefit Limited Liability Company (BLLC) is an LLC that considers society and the environment, along with profit, in its decisions. Unlike traditional LLCs, Benefit LLCs have a purpose of creating general public benefit—meaning a material positive impact on society and the environment—and are held to higher standards of accountability and transparency.



- Health and retirement care benefits
- Flexible work schedules for non-production staff
- 4-day production schedule for operational staff
- Paid parental leave

Seasoned

Rubbed-rind Cheddars







Creamy, buttery cheddar base with unique, upscale seasonings on the rind. **Approachable for cheese newcomers and trusted choice** for cheese enthusiasts. **Budget-friendly** and packed with **great value** in a 4-oz wedge and 5lb quarter wheel.



OUR CHEESES

1

Best - seller!



Barely Buzzed

Rubbed with Espresso & Lavender

39 Major Awards

An American Original
Four 1st place awards at ACS

2



Red Butte Hatch Chile

With New Mexico Hatch Chiles

13 Major Awards

Excellent balance of chile and cheese
Two 1st place awards at ACS

3



Seahive

Rubbed with Sea Salt & Honey

12 Major Awards

Hyper-local creation
Redmond Sea Salt & local Wildflower Honey

4



Promontory

Creamy Cheddar

45 Major Awards

Beehive's "mother cheese"
Most award-winning Beehive Cheese



Bee-Chive

Rubbed with Chives

Newest Cheese!

Tangy with bright notes of onion and garlic



AWARD WINNING

2021-22 WORLD CHEESE® AWARDS SUPER GOLD

SUPERGOLD

Queen Bee Porcini

Over 160 Major Awards!



THANK YOU

Making Friends with Cheese™