

LAND O LAKES

October 29, 1974

Box 405, R.D.#6
Sinking Spring, Pennsylvania 19608

Dear

Thank you for your recent letter of inquiry about the ingredients in White American Cheese. You wanted to know specifically if there were any animal by-products in the cheese. I can empathize how important this would be for you to know considering the fact that you and your family are all vegetarians.

I can truthfully say that there are no animal by-products in Land O Lakes White American Cheese. In some natural cheeses there is a coagulant derived from the intestinal linings of calves called rennet. In recent times this additive has been substituted by chemically produced enzymes which perform the same function as rennet. It is easily produced in a laboratory and is much easier to use. Process cheeses all use this agent. The American Cheeses, the Colby Cheeses at Land O Lakes are all derived from a cheddar base which does not evolve through the use of rennet.

Thank you again for writing. Please do not hesitate to write us whenever we can be of service to you with regards to any of the Land O Lakes full product lines. Enclosed is a collection of recipe favorites from the Land O Lakes Kitchens we would like to share with you for your cooking and dining pleasure. Also enclosed is a nutritional fact sheet on Cheese which you may find informative and enjoyable. We hope you enjoy these handouts and the best of wishes to you and your family for the future.

Sincerely,

Charlotte Pengilly, Director
Land O Lakes Kitchens

Dear Fellow Workers:

Some of you are asking questions regarding cheese that was prompted by the recent article in the Review and Herald. The above letter from Land O Lakes Kitchens was sent to one of our church members in response to her inquiry. You may take it for what you think it is worth.

Pete