I'm not a bot



Masters gallery foods

We enjoy hearing from others who share our passion for quality cheese! Masters Gallery Foods, Inc. PO Box 170 Plymouth, WI 53073If you have a question regarding a product you purchased, please email . Corporate Office 328 County Highway PP Plymouth, WI 53073If you have a question regarding a product you purchased, please email . Corporate Office 328 County Highway PP Plymouth, WI 53073If you have a question regarding a product you purchased, please email . list of supported browsers in our Help Center. Help Center Sustainability is at the forefront of the dairy industry and a critical component of our overall workplace culture. It guides decision making within our organization and is integrated into our business by addressing a diverse array of environmental, social and government of our overall workplace culture. It guides decision making within our organization and is integrated into our business by addressing a diverse array of environmental, social and government of our overall workplace culture. change for our organization and in the communities we serve. "I am pleased to share our first Sustainability and ESG Report. As sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, we recognize our role in a more sustainability and ESG becomes ever more prevalent, and the communities we serve. mission, vision and values, we also strive for excellent sustainability performance through our Sustainability Guiding Principles: Adhere to all applicable environmental laws, regulations and standards at the federal, state and local levels and proactively seek ways to exceed these requirements. Manage natural resources responsibly by implementing water-saving technologies, reducing waste and proactively seek ways to exceed these requirements. environment but public health and safety. Monitor and minimize greenhouse gas emissions at our facilities by implementing new technologies and practices that reduce our overall energy sources. Source cheese, packaging and other materials from suppliers who adhere to sustainable practices, prioritizing local and environmentally responsible sources whenever possible. Promote a culture of ownership by educating and training our people to work in an environmental risks, performance and our colleagues to high standards. Maintain board level oversight of environmental risks, performance and our colleagues to high standards. Maintain board level oversight of environmental risks, performance and our colleagues to high standards. Maintain board level oversight of environmental risks, performance and our colleagues to high standards. Gallery has a long history of outstanding sustainability performance and stewardship at our facilities through process improvements, implementing new technologies and updating our facilities five-time recipient of the Wisconsin Business Friends of the Environment Award in the Sustainability and Environmental Stewardship categories long-term member of the Wisconsin Sustainable Business Council and a participant of the Green Master Program since 2016 awarded the Plymouth Utilities, Energy Efficient Improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements to our facility, 2011–2014 recognized in 2015 with The Wasmer Company's Environmental Stewardship Award after several improvements and a several improvement after the Company's Environmental Stewardship Award after several improvements after the Company's Environmental Stewardship Award after Stewardship Aw Sustainability Award in 2017 Employee Engagement Our employees ensure responsible management of waste and spearhead recycling opportunities throughout the year to dispose of hard-to-recycle holiday lights, shoes, jeans, household electronics, batteries, pop tabs and more. Masters Gallery also hosts several events in the community to educate employees on sustainability related topics, including Focus on Energy lighting events, employees and other volunteer opportunities through our MGF Gives Back program. Waste Management Learn More Waste Management We strive to implement best practices in waste management. Since 2012, we have dedicated resources to ensure a more sustainable waste stream and have partnered with Quincy Recycling as a way of investing in a more circular economy. Most recently, both our Plymouth and Oostburg facilities had an 84% landfill diversion rate! We strive to be a zero-waste facility in the future. By implementing data management software and databases, we have been able to reduce our overall paper consumption by over 60% since 2016. We continue to prioritize sustainable waste management, not only through recycling efforts, but by analyzing our overall consumer. Water Preservation Learn More Water Preservation We work directly with U.S. Water, a midwestern water treatment company, to replace our traditional chemical-based water treatment with a zero-phosphorus additive called PhosZero. This process removes the possibility of discharging phosphorus additive called PhosZero. This process removes the possibility of discharging phosphorus additive called PhosZero. This process removes the possibility of discharging phosphorus into our wastewater stream, which has been a priority for the state of Wisconsin due to its impact on biodiversity and human health. The PhosZero family of cooling water treatment with a zero-phosphorus additive called PhosZero. This process removes the possibility of discharging phosphorus additive called PhosZero. corrosion control results like traditional phosphorus containing chemistries but without the discharge or aquatic toxicity concerns of older technologies. To further prevent water contamination, our sanitation teams no longer use phosphorus-based chemicals for cleaning. Energy Conservation Masters Gallery has prioritized energy efficiency throughout our facilities over the past several years and have seen a significant decrease in our overall energy consumption. Both of our Plymouth and Oostburg facilities have been entirely retrofitted with LED lighting and motion-activated lighting where appropriate. Additionally, air compressors have been converted to supply areas of the plant with the equipments' heat that would have otherwise been discharged into the atmosphere. When we opened our new facilities have been converted to supply areas of the plant with the equipments' heat that would have otherwise been discharged into the atmosphere. When we opened our new facilities have been converted to supply areas of the plant with the equipments' heat that would have otherwise been discharged into the atmosphere. When we opened our new facilities have been converted to supply areas of the plant with the equipments' heat that would have otherwise been discharged into the atmosphere. considered energy efficiency during the design phase by incorporating and cooling 20,000 square feet of our facility and doubles as a natural habitat for native Wisconsin plants and wildlife, maintaining the rich biodiversity of the area. Furthermore, both facilities have on-site Nitrogen generation systems, which is essential for the food packaging process. This system allows for increased efficiency, a reduction in the vehicle miles traveled for transportation of the gas and increased efficiency, but also significantly decreased our overall carbon footprint. Innovative Technologies Masters Gallery has implemented several technologies at the food packaging process. This system allows for increased efficiency, but also significantly decreased our overall carbon footprint. our facilities that not only reduce our carbon footprint but also increases the safety and wellbeing of our employees and the environment in the event of a leak or natural disaster. Our Oostburg facility uses renewable energy generated from the geothermal pond to warm the sidewalks in the winter to reduce slip hazards for pedestrians, which has also significantly reduced the amount of salt needed to melt ice in the winter months. Additionally, we purchased a pure-electric terminal truck from Orange EV, making us the first manufacturer in the State of Wisconsin to deploy a 100% electric Class 8 truck. This truck eliminates diesel emissions, reduces our carbon footprint, increases safety and improves overall efficiency. It is estimated that the integrated Orange EV truck reduces total fleet emissions by approximately 10% annually. Committing to such rigorous standards is no small feat when you process millions of pounds of cheese each year. Yet, it demonstrates that we take our quality seriously. From Retail to Foodservice to Industrial sales, only the exact age, body, flavor, color and performance of cheese will meet our standard. Enjoy responsive, courteous service that complements our high-quality cheese products, more than timely order delivery and more than exceptional responsiveness to our customers' needs. What truly sets us apart is our people – a team of highcaliber industry professionals with a proven track record of success. As a Masters Gallery Foods customer you will have direct access to the combined knowledge and experience of individuals who are widely recognized for their innovation and resourcefulness. Whether your challenge is improved procurement, distribution or marketing, our team delivers creative solutions that are anything but ordinary. From Private Label Retail, to Foodservice and Industrial applications, the right people delivering the right cheese is simply what Masters Gallery Foods is all about. Private label cheese packaging and distribution company. Through employee donations and company match, we are thrilled to announce that []] was collaborated by the right people delivering the right peo donations reflect our team's deep commitment to supporting our local communities and making a meaningful difference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of those who need it most. Thank you to our employees for your generosity and to the United Way for the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day! #therightpeoplemakeallthedifference in the lives of the incredible work you do every day. and surrounding areas—they collected litter, cleared debris and made our environment a little brighter and cleaner. We're proud to do our part for the planet and show that every effort counts. Let's keep working together for a cleaner, greener future! #therightpeoplemakeallthedifference #earthdayeveryday ' — -! We're looking for talented individuals to fill multiple positions across our growing company! : responsible for overseeing administrative support to the Talent Acquisition Team in the recruitment/on-boarding process. For more information visit: #becausetherightcheesematters #therightpeoplemakeallthedifference View C2PA information visit record-keeping and customer forms, and provide information for our Product Development, Sales, Procurement, Sales, Procurement through volunteering or donating — matters. Special shoutout to Masters Gallery Foods, Inc. for breaking their own fundraising record, raising more than \$200,000 for United Way's Community Action Fund and other local charities! Their generosity helps push us HALFWAY to our goal — but we're not there yet. Halfway there, but still halfway to go. Help us get across the finish line! uwosc.org/give As always, thank you to WHBL 1330 and Sheboygan's Country B93 for your incredible support and helping us to tell these stories! Leonard "Butch" Gentine, Jr., Executive Vice President of Sargento Foods, and his father Leonard, Sr., pioneer use of the first peg board system for shredded cheese in the dairy industry. Butch leaves the Sargento Foods, and his father Leonard, Sr., pioneer use of the first peg board system for shredded cheese to industrial customers. World Wide Sales leverages its industrial cheese relationships and begins supplying private label shreds and chunks to the Retail market. To better house a rapidly growing workforce, Butch builds a modern corporate campus continues as a testament to its founder. The corporate name changes to Masters Gallery Foods, Inc. better reflecting the company's diverse product portfolio and commitment to the highest quality cheeses. A new 45,000 square-foot production/distribution facility is built in Plymouth, Wisconsin, manufacturing the first reclosable packaging for private label shredded cheese. Butch passes away unexpectedly at the age of 48, leaving behind a legacy of excellence and innovation. New large format shred equipment installed, allowing for foodservice sales to restaurants and distributors. Plant size doubles to 90,000 square feet; new high-speed equipment installed. Total employee count reaches 200. Jeff Gentine (Butch's son), with 10 years of diverse company experience, is appointed Executive Vice President. Masters Gallery Foods, is appointed Executive Vice President and CEO. Jeff Gentine (Butch's son), with 10 years of diverse company experience, is appointed Executive Vice President and CEO. Jeff Gentine (Butch's son), with 10 years of diverse company experience, is appointed Executive Vice President and CEO. Jeff Gentine (Butch's son), with 10 years of diverse company experience, is appointed Executive Vice President and CEO. Jeff Gentine (Butch's son), with 10 years of diverse company experience, is appointed Executive Vice President and CEO. 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Jeff Gentine (Butch's son), with 10 years of diverse CEO. Jeff Gentine (Butch's son), with 10 years of diverse CEO. Jeff Gentine (Butch's son), with 10 years of diverse CEO. Jeff Gentine (Butch's son), with 10 years of diverse CEO. Jeff Gentine (Butch's son), with 10 years of diverse CEO. Jeff Gentine (Butch's son), with finished goods coolers, and a dedicated R&D center and test kitchen. Adds snack cheese line and new shred equipment with gusset capabilities and acquires a stand alone warehousing facility outside of Plymouth. With a third expansion, now over 300,000 square feet, Master Gallery Foods employs over 500. Natural slicing capabilities and acquires a stand alone warehousing facility outside of Plymouth. With a third expansion, now over 300,000 square feet, Master Gallery Foods employs over 500. Announces executive leadership transition plans: President & CEO Jeff Giffin transitions to Executive Vice President, assumes President & CEO. Grand opening of Masters Gallery Foods second production and distribution facility in Oostburg, Wisconsin. Phase 1 consists of 185,000 square feet with three production rooms and features the latest retail and foodservice shred equipment. Highcapacity slice lines are installed at the Oostburg facility. Phase 2 brings the total square feet with the installation of highly automated snack stick and chunk lines. Masters Gallery Foods expands Oostburg facility. Phase 2 brings the total square feet with the installation of highly automated snack stick and chunk lines. Masters Gallery Foods expands Oostburg facility. Phase 2 brings the total square feet with the installation of highly automated snack stick and chunk lines. neatly packaged in retail wrappers before they left the line where he was working. He's part of a crew packaging cheese at Masters Gallery Foods in Oostburg, Wis. A line lead, Vater has been with the company for six years. "I make sure the machines have all these people are happy and they're satisfied while they are satisfied while they're satisfied while they're satisfied while they're satisfied while they are satisfied while they are satisfied while they're satisfied while they are satisfied there to the customer." (Spectrum News 1/Nathan Phelps) Masters Gallery Foods takes massive blocks of cheese from cheese from cheese from cheese from cheese from the blk cheese from start to finish," Vater said. "We get the bulk cheese in on one side. It comes in these big blocks and then we take it and process it down to whatever the customer wants, whether it be shreds, bars, slices, sticks. The machines are really quite fascinating when you actually get a chance to look inside of fun." The Plymouth and Oostburg operation, and it continues to grow. (Spectrum News 1/Nathan Phelps) Casey Liddicoat is the senior director of manufacturing operations at both locations. He said their company plays a vital role in the state's dairy industry. "Obviously, a consumer is not going to buy a 640 pound block of cheese," Liddicoat said. "The role that we play is getting [the cheese] into a retail format and ultimately distribution out to a place where they can purchase that cheese," Liddicoat said. "The role that we play is getting [the cheese," Liddicoat said. "The role that we play is getting [the cheese] into a retail format and ultimately distribution out to a place where they can purchase that cheese." general production," Liddicoat said. "We need folks who are willing to work in a sanitation capacity. One thing about food production is making sure our equipment is clean so we make safe product." There are other jobs, too. "The other key role we're looking for is in the technical services field. Folks like mechanics and engineers," Liddicoat said. "We have a lot of automation in this facility and in order to keep growing, we need folks who can work on that type of equipment." That includes Nate Benicke not only fixes equipment but also helps get it running before production gets underway. "I feel a little bit like I'm part of a bigger industry knowing that we make cheese that goes into a larger system." (Spectrum News 1/Nathan Phelps) Wisconsin produces more than 3 billion pounds of cheese each year, according to Dairy Farmers of Wisconsin. Vater said it's exciting being part of a growing company. "We're also experiencing the downside of that where you get a lot of people here to make those products as well." Careers at Masters Gallery Foods can be found here: Masters Gallery Foods has an unwavering drive to build a stronger community. We do that a number of ways: contributions of cash, products, services, expertise and time—we're ready and willing to provide anything we can to make our community. We do that a number of ways: contributions of cash, products, services, expertise and time—we're ready and willing to provide anything we can to make our communities better. being an enthusiastic team that has fun and takes community service to the next level. This give-back mentality is built into our culture to ensure charitable giving is part of everyday life. community involvement takes place right at home. From roadside clean-up on Earth Day to clothing drives to supported throughout the year under the veryday life. MGF Gives Back program Annual chili cook-off benefits local organizations Employee led potlucks and/or collect food for Making Spirits Bright, a food drive coordinated by the Rotary Clubs Team of employees participate in annual United Way Day of Caring Employee athletic challenges benefit Wounded Warriors, Breast Cancer, American Heart Association and others Support dairy industry associations, programs and scholarships at Plymouth High School "Imagine. Believe. Achieve." program awards two scholarships at Plymouth High School We provide quality cheeses and custom blends that best meet our customers' needs. Because Masters Gallery Foods has one of the largest privately held cheese inventories in the United States, you can be confident in our reliable supply and a variety that offers the flavor and performance you expect. That's the difference between sourcing just any cheese are wildly popular because of their taste, texture, functionality and versatility. We offer a large variety including Mild and Aged Cheddars and combination cheeses like Colby Jack and Monterey Jack with Peppers. For recipes and food and beverage pairings, visit Wisconsin Cheese. Italian cheeses (Mozzarella and Provolone). While hard grating Italian cheeses that add a zesty punch to any meal include Parmesan, Romano and Asiago. For recipes and food and beverage pairings, visit Wisconsin Cheese. Specialty Cheeses Dur Specialty Cheeses, are from premier producers. Gouda, made with whole milk, has a buttery and sweet, caramel flavor, featuring its characteristic holes. For recipes and food and beverage pairings, visit Wisconsin Cheese. American Processed Explore American Processed Explore American Processed Explore American Processed Cheese are soft and smooth with a mild flavor. They are a mix of natural cheeses that are blended with other ingredients to deliver a consistent texture and flavor. They are a mix of natural cheeses that are blended with other ingredients to deliver a consistent texture and flavor. They cook evenly and provide enhanced melting ability. American processed cheese also has a longer shelf-life than other cheeses. For recipes and food and beverage pairings, visit Wisconsin Cheese. Our strong relationships with key suppliers—assuring quality, consistency and reliability of cheese suppliers—make all the difference. Contact Us © 2025 Masters Gallery Foods, Inc. All Rights Reserved