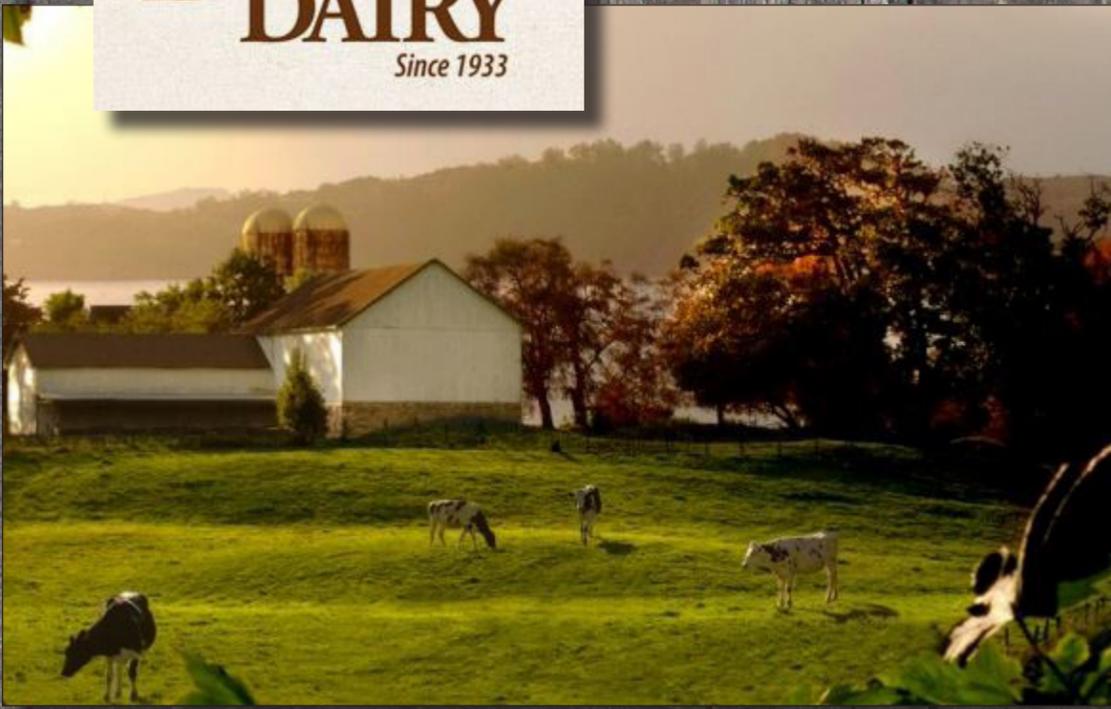


**BYRNE
DAIRY**
Since 1933



LOCAL NY PARTNER

Byrne Dairy Syracuse, NY

**Doing business with ASC
since August 2015.**

In 1933 Byrne Dairy began selling high-quality milk in glass bottles and delivering it to Central New York homes in horse-drawn wagons. Byrne Dairy's commitment to exceptional quality and its strong desire to produce the finest products every day set it apart from its competitors.

Today, Byrne Dairy is a fourth-generation, family-owned producer and distributor of Byrne Hollow Farm Greek Yogurt, conventional yogurt, sour cream, milk, cream, ice cream and a variety of other dairy products.

Based in Central New York, with its abundant supply of high-quality milk, Byrne Dairy works with more than 250 local family farms. Its average farm is only 35 miles from its plants, which receive about 50 million pounds of milk each month. Strong relationships with its farmers — bonded by handshakes, not contracts — have been a cornerstone of Byrne Dairy's business through generations.

Byrne Dairy has four manufacturing facilities, including a fresh dairy plant and ice cream plant in Syracuse, an ultra-high temperature pasteurization plant in DeWitt and a cultured plant in Cortlandville. This local plant now supplies ASC with all of its yogurt.

The company has additional plans for its new plant and 133-acre site in Cortlandville. Plans include an artisanal cheese-making operation, a facility to allow the public to view the manufacturing process and an outdoor amphitheater for concerts and other gatherings.