



**DRAFT FOR REVIEW**

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**Sargento Adds to R&D Department**  
***Four new assignments grow research capabilities***

**PLYMOUTH, Wis. (July 11, 2011)** – Sargento Foods Inc. announced today three new assignments and one new hire in the company’s research & development department, demonstrating an ongoing commitment to enhancing R&D capabilities at Sargento.

“The R&D team is crucial for helping us respond to customer and consumer needs for delicious cheese, cheese-based, and other culinary solutions,” said Louie Gentine, President and Chief Customer Officer at Sargento. “The new assignments within this team will grow our list of research capabilities and will keep us moving forward with innovation, quality and value.”

Ken Lightfield has been promoted to senior research scientist, responsible for supporting the New Business Development and Proactive Innovation groups at Sargento. Lightfield joined Sargento in 2005 as senior research scientist in the Frozen Breaded group and, since, has invented three patent applications: Cheese Twists, Cheese Scoops and Crunchy Dips. Lightfield holds a master’s degree in dairy sciences from South Dakota State University.

Mihir Sainani will transition to senior research scientist within the Frozen Breaded group, working on frozen appetizer and non-refrigerated snack product development. Sainani started his career with Sargento in 2006 as a research scientist and was promoted to senior research scientist in 2009. Since joining the company, Sainani has supported New Business Development, as well as R&D initiatives in the Natural Cheese and Value Added categories. Sainani holds a master’s degree in agriculture from CalPoly State University and is currently pursuing his master’s of business administration from Marquette University.

John Brody has been promoted to senior technology principal. Since joining Sargento in 1999, Brody has made a number of important contributions to the company, including the Sargento Reduced Sodium natural cheese line of products. Brody earned his bachelor’s degree in dairy and food science from University College Cork in Ireland, and holds a certificate of culinology from the Research Chefs Association.

Cathryn Fritz-Jung recently joined Sargento as the vice president of R&D, responsible for leading the team’s technical product development and research efforts. Prior to Sargento, Fritz-Jung was vice president of research and development, quality assurance for Little Caesar Enterprises in Detroit, Mich., where she supported new product development and technology and led new product strategy. Beyond Little Caesar Enterprises, Fritz-Jung’s extensive industry experience includes work with The Schwan Food Company, Ralston Purina Company, Riviana Foods,

Nabisco Brands, Inc. and Anheuser-Busch Co. Fritz-Jung earned her master's degree in food sciences and her bachelor's degree in foods & nutrition from the University of Illinois.

**About Sargento Foods Inc.**

Sargento Foods Inc. has demonstrated its passion for cheese and cheese-based meal solutions throughout its history. Founded in 1953 in Plymouth, Sargento is a leading manufacturer, packager and marketer of natural shredded, sliced and snack cheeses, cheese appetizers, ingredients, sauces and other culinary solutions. Sargento is owned and operated by the Gentine family, and has net sales of more than \$975 million. For more information, please visit [www.sargento.com](http://www.sargento.com).

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