



## **Request for Corrections**

*Submitted via email to The New York Times on March 12, 2017*

In regards to your March 11, 2017 article, "Two People Die After Eating Raw Milk Cheese Made in New York State", we wish to request corrections of the following erroneous information shared by the author.

- 1) The article's assertion that "over half of the artisanal cheese made in the United States is made from raw milk" does not match data from the American Cheese Society's 2016 State of the U.S. Artisan/Specialty Cheese Industry survey which found that 38% of artisan cheeses are made from raw milk. <http://www.cheesesociety.org/state-of-the-industry/>
- 2) Raw milk cheeses did not "emerge ten years ago." Cheese production dates back at least 6,000 years. Until the invention of pasteurization in the late 1800s all cheese was made from raw milk. Science has clearly confirmed that biologic "hurdles" to the growth of pathogenic bacteria (including proper fermentation, salting, and aging) are incorporated naturally in a properly made raw milk cheese to enhance food safety.

We appreciate your swift attention to correcting these errors so NY Times readers have the accurate facts.

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