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**WINTER FANCYFAIRE SHOWCASES CUTTING-EDGE SPECIALTY DAIRY MADE  
WITH SUSTAINABLY SOURCED MILK FROM CALIFORNIA**

TRACY, Calif. – (January 5, 2026) – The California Milk Advisory Board (CMAB) will highlight a diverse selection of innovative specialty dairy products made with sustainably produced milk at the 2026 Winter FancyFaire, taking place January 11–13, 2026, in San Diego, Calif.

CMAB will feature tastings of diverse dairy applications, including artisan cheeses, desserts, dairy collagen creamers, and GLP-1 friendly protein shakes. These products address a broad spectrum of consumer interests, from functional benefits to indulgence. Participating California dairy processors include Angelo & Franco, Drink Todo, Hollandia Dairy, KEA Wellness, Ladle & Leaf, Leo Leo Gelato, Marin French Cheese Co., Marquez Brothers International Inc., Petit Pot, Rosa Brothers Milk Co., Sweet Craft, Sweet Kiwi, Valley Ford Creamery, and WM Cofield Cheesemakers.

Show attendees are invited to stop by CMAB booth #3017 to discover products crafted with milk from California dairy families.

“The specialty food category is a key area for California dairy processors, who are producing some of the most innovative, on-trend products on the market. The Winter FancyFaire Show provides an outstanding platform to highlight this innovation and connect through sampling with food manufacturers, buyers, entrepreneurs, and innovators,” said Lizzie Werber, Director of U.S Retail at the CMAB. “California’s award-winning dairy processors and cheesemakers continue to lead the industry with dependable, high-quality products made with sustainably sourced milk from the state’s dairy farm families.”

California is the nation’s largest milk producer and makes more butter and ice cream than any other

state. California is the second-largest producer of cheese and yogurt. California milk and dairy foods can be identified by the Real California Milk seal, which means they are made with milk from the state's dairy families using some of the most sustainable farming practices in the world.

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#### **About Real California Milk/California Milk Advisory Board**

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state's dairy farm families who lead the nation in sustainable dairy farming practices. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB's programs focus on increasing demand for California's sustainable dairy products in the state, across the U.S. and around the world.

Connect with the CMAB at [RealCaliforniaMilk.com](http://RealCaliforniaMilk.com), [Facebook](#), [YouTube](#), [Tik Tok](#), [Instagram](#), [X](#) and [Pinterest](#).

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