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**REAL CALIFORNIA MILK SHOWCASES SUSTAINABLE DAIRY INNOVATION AT
THE 2026 NATIONAL RESTAURANT ASSOCIATION SHOW**

*California dairy brands feature award-winning cheese, yogurt, kefir, gelato and ice cream for
foodservice buyers, chefs and restaurant operators*

Tracy, Calif. – (May 12, 2026) – The California Milk Advisory Board (CMAB) will sample a variety of innovative and sustainably sourced dairy products at the National Restaurant Association Show in Chicago, Ill. May 16-19, 2026. As an exhibitor at the show, an event that brings together more than 58,000 foodservice professionals from 124 different countries, CMAB will connect with industry professionals while sharing why sourcing California dairy is a winning strategy for foodservice operators.

CMAB Booth #12702 in Lakeside Hall will showcase a diverse lineup of innovative dairy applications, including cheese, yogurt, kefir, lassi, ice cream, gelato and more. Participating California dairy processors include California Dairies Inc., Double Rainbow Ice Cream, Karoun Dairies, Lifeway Foods, Los Altos Foods, Mid Valley Family Foods, Point Reyes Farmstead Cheese and Santini Foods.

“The National Restaurant Association Show offers an outstanding opportunity to introduce Real California dairy products to key audiences throughout the hospitality and foodservice industries,” said Katie Cameron, Foodservice Director of the CMAB. “Known for its commitment to sustainability and consistent quality, California dairy remains a preferred choice among chefs and consumers around the globe. As the nation’s top dairy-producing state, California is home to a dynamic network of award-winning cheesemakers and processors that continue to drive culinary innovation.”

California is the nation's leading milk producer, and makes more butter, ice cream and nonfat dry milk 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 certifies they are made with milk from the state's dairy farm families.

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About Real California Milk/the 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 through advertising, public relations, research, and retail and foodservice promotional programs.

The Foodservice Division of the CMAB supports foodservice operators and distributors that use Real California dairy products. The CMAB offers marketing and promotional support for foodservice operators that purchase dairy products with the Real California Milk seal, which means they are made with milk from California's more than 1,000 family dairy farms, using some of the most sustainable dairy practices in the nation.

For more information on sourcing cheese from California, contact the foodservice team at 209.883.6455 (MILK), foodservice@cmab.net or RealCaliforniaMilkFoodservice.com, [LinkedIn](#), [Facebook](#), [Instagram](#) and [YouTube](#).