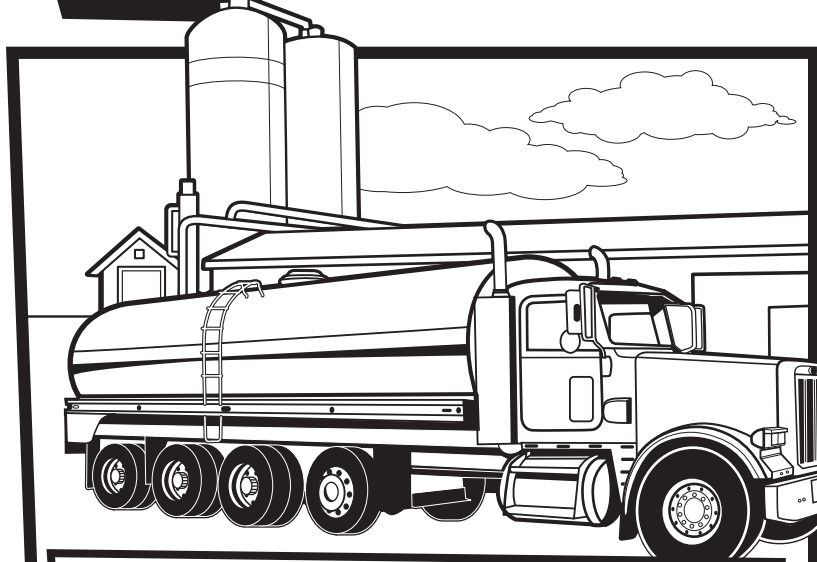




How Milk Becomes Cheese

The Art of Cheesemaking in Wisconsin



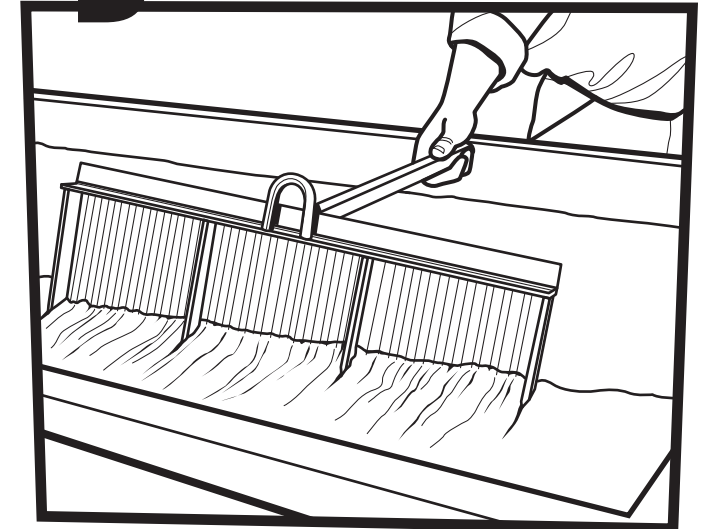
1. Each day insulated tanker trucks pick up top-quality milk from Wisconsin dairy farms and deliver it to cheese plants.



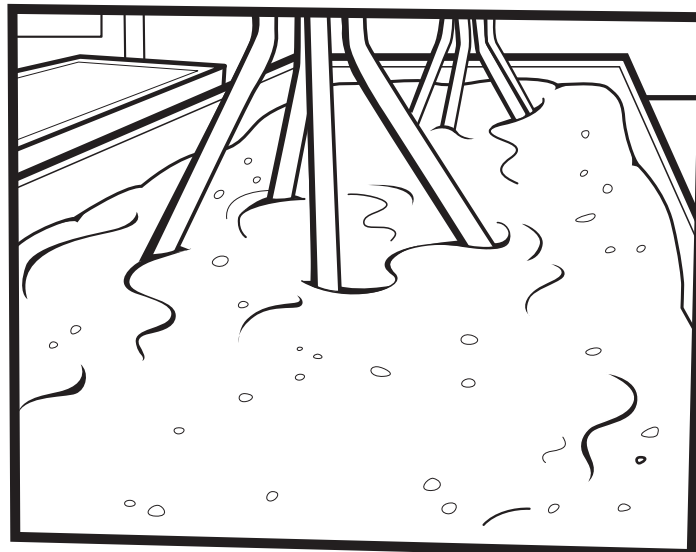
2. Before cheesemaking begins, the milk is carefully tested, weighed and heated, or pasteurized.



3. Milk is pumped into a large vat. Special ingredients, called starter cultures and enzymes, are added. They thicken the milk and give it the desired cheese flavor. Another enzyme, called rennet, is added to make the milk thicker – like custard.



4. Next, cheesemakers begin cutting the custard-like milk into tiny pieces. This separates the liquid, called whey, from the milk solids, called curd.



5. The curd and whey are stirred and cooked until the curd reaches just the right amount of firmness for the type of cheese to be made. The whey is drained and saved for other uses.



6. Depending upon the type of cheese to be made, the curd is salted and then specially handled by the cheesemaker.



7. The curds are pressed into forms and shapes. The cheese is then moved to a curing room where the temperature and humidity are just right to allow the cheese to age properly.

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8. When the cheese has been cured for the desired length of time, it is ready to be wrapped and shipped to cheese lovers everywhere!