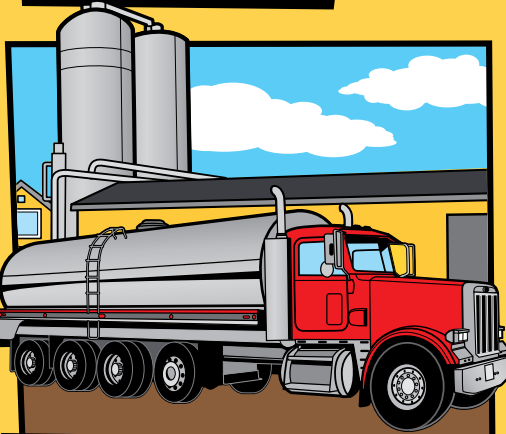


# The Art of Cheesemaking in Wisconsin

## How Milk BECOMES CHEESE



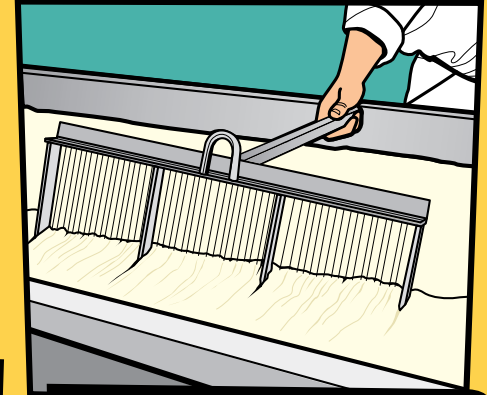
**1.** Each day refrigerated tanker trucks pick up top-quality milk from Wisconsin dairy farms and deliver it to cheese plants.



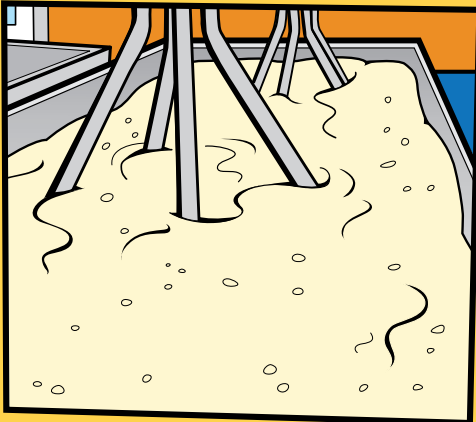
**2.** Before cheesemaking begins, the milk is carefully tested, weighed and heated, or pasteurized.



**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.



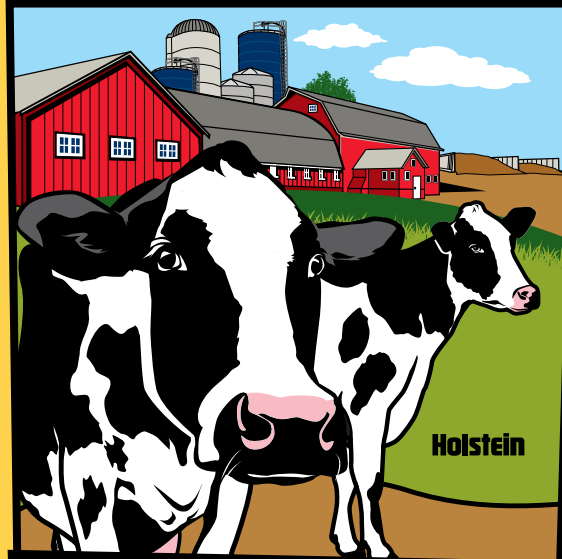
**8.** When the cheese has been cured for the desired length of time, it is ready to be wrapped and shipped to cheese lovers everywhere!

# Wisconsin Dairy Data



## Yogurt

One cup of yogurt has the same amount of calcium as one cup of milk



Holstein

## Dairy Farms

Wisconsin's more than 11,000 dairy farms produce almost 14% of all milk and 25% of all cheese in the United States.

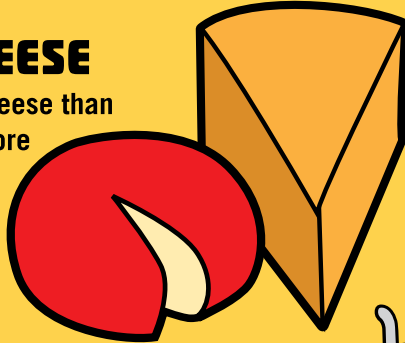
## Wisconsin Cheesemakers

Wisconsin is home to 140 cheese plants that produce more than 600 varieties, types and styles of Wisconsin cheese. Wisconsin Cheesemaker's use 10 pounds of milk (more than one gallon) to make one pound of cheese.

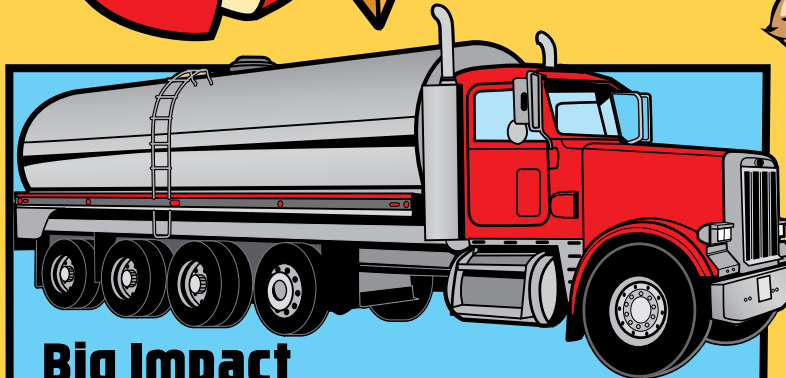


## Wisconsin Cheese

Wisconsin makes more cheese than any other state, making more than one of every four pounds produced in the U.S.

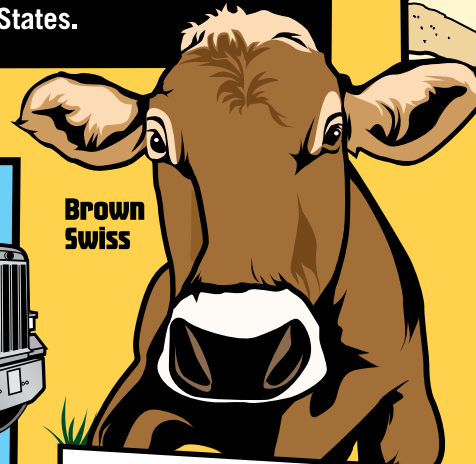


A piece of cheese the same size as your thumb has the same amount of calcium as one cup of milk.



## Big Impact

Agriculture has driven the state's economy for more than 160 years. The Wisconsin Dairy Industry contributes \$26.5 billion each year to the state's economy.



Brown Swiss

## Dairy Cow

One cow makes about 180 gallons of milk in one month.

## Healthy Bones

Eat 2-3 servings of your favorite flavors of milk, yogurt or cheese every day for a healthy and hard-working body.



## Chocolate Milk

serves up the same 9 essential nutrients found in white milk.