The Basics of WISCONSIN Dairy

WisconsinCheeseFoodservice.com
WisconsinCheeseRetail.com
Quality milk is the most essential ingredient in the cheesemaking process. For more than 160 years, milk production has shaped Wisconsin's culture, landscape and economy. Today, 90% of our milk goes into making quality, award-winning cheeses.

Cheese can be made with milk from many different animal species, including cow, goat, sheep, mare—even water buffalo. Wisconsin cheesemakers choose cow and goat milk most often as the basis for their cheeses.

Seven different breeds of cows are found on Wisconsin’s dairy farms—Ayrshire, Brown Swiss, Holstein (black and white and red and white), Guernsey, Jersey and Milking Shorthorn. Known as “Wisconsin’s Seven Wonders,” each breed produces milk having a unique profile and different characteristics that dramatically affect the final taste and texture of a cheese.

### GREAT DAIRY STARTS WITH GREAT MILK

<table>
<thead>
<tr>
<th>BREED</th>
<th>Holstein</th>
<th>Brown Swiss</th>
<th>Ayrshire</th>
<th>Jersey</th>
<th>Guernsey</th>
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<tbody>
<tr>
<td>Fat</td>
<td>3.6</td>
<td>3.8</td>
<td>4.0</td>
<td>5.0</td>
<td>4.6</td>
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<tr>
<td>Casein</td>
<td>2.5</td>
<td>2.6</td>
<td>2.7</td>
<td>3.0</td>
<td>2.9</td>
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<tr>
<td>Lactose</td>
<td>4.6</td>
<td>4.8</td>
<td>4.6</td>
<td>4.7</td>
<td>4.8</td>
</tr>
<tr>
<td>Total Solids</td>
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<td>12.7</td>
<td>12.7</td>
<td>14.2</td>
<td>13.7</td>
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<td>0.55</td>
<td>0.60</td>
<td>0.61</td>
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</table>

Each breed offers different milk composition that will dramatically affect the final taste and texture of the cheese produced.

### THE DAIRY FARMS

Wisconsin is home to nearly 20% of the nation’s dairy farms—the largest number of dairy farms in the country. More than 95% are family owned. Wisconsin’s license plate says it all with the phrase “America’s Dairyland.”

- Wisconsin has more grass-based dairy operations than any other state—25% of our farms use some form of rotational grazing.
- More than a quarter of the nation’s 87,000 organic dairy cows live in Wisconsin—an increase of 30% since 2005.
- Wisconsin has more dairy farm modernization projects occurring in herds having 250+ and 500+ cows—a trend that is expected to continue with dairy farmers planning to invest more that $1 billion over the next five years in their businesses.

Our dairy farmers are committed to providing safe, high-quality milk, and that starts with providing cows a balanced, nutritious diet, the best medical care and healthy, comfortable living conditions.

A dairy herd nutrition plan ensures that each cow receives a balanced diet of hay, grains, proteins, vitamins and minerals, in addition to a plentiful supply of fresh water. The average cow will consume between 25 to 50 gallons of water daily.
Wisconsin has 15 million acres of farmland.

Keeping cows healthy and comfortable is the leading priority on Wisconsin dairy farms.

Wisconsin dairy producers monitor mixed feed rations daily.

Comfortable living conditions include sand or mattress bedding in free-stall barns where cows have the space to exercise, eat and sleep. Fans and water misters also keep cows comfortable in the summer.

Dairy cows receive regular medical care by a veterinarian, which includes periodic check-ups, preventive medicine and prompt treatment of any illnesses. Individual cow medical records ensure that only milk from healthy cows leaves the farm.

**MILK REGULATIONS AND STANDARDS**

Grade standards on dairy begin with the grade of milk. Well over 90% of the milk produced in Wisconsin is grade “A.”

On-farm milk safety practices include following the latest best-milking practices, milking equipment sanitation, proper milk cooling and storage procedures.

Dairy is one of the most regulated and inspected industries in agriculture. Dairy farms are regularly inspected by both state and federal employees to ensure clean water and to minimize environmental impacts in years to come.

**QUALITY MILK PROCESSING**

Milk and dairy products are among the safest and most highly regulated foods available to consumers. Dairy processing plants must meet stringent safety requirements and are inspected regularly by federal, state and local officials.

Before milk is unloaded to the processing plant, the plant tests for bacterial levels, contaminants and other quality assurance factors. Milk that does not pass these rigorous tests is discarded and never reaches the consumer. All milk is safe and is free of pesticides, antibiotics and other impurities thanks to a food safety system that is judged one of the best in the world. This commitment to quality continues throughout the cheesemaking process.

Every tankload of milk entering our Wisconsin cheese and dairy plants is tested to meet strict quality assurance standards. This commitment to quality continues throughout the cheesemaking process as well.

WITH GREAT MILK
BUTTER TYPES

SALTED AND UNSALTED BUTTER
These are the most common types of butter and often are used interchangeably. Salted butter has a longer shelf life, and the salt content enhances flavors. Unsalted butter has a pure flavor, preferred when cooks want to control the total amount of salt in a dish, and is especially applicable to pastries and other baked specialties.

CULTURED BUTTER
Made from cultured cream, cultured butter has full, complex flavor. Its lower moisture ratio makes it highly desirable for baked pastry and light textured cakes.

EUROPEAN-STYLE BUTTER
Wisconsin's European-influenced butter has higher fat content than other butters, making it extremely flavorful and an asset in baking and cooking. It has a higher burn point, due to its increased fat composition.

WHIPPED BUTTER
Air or other acceptable gases are whipped into this butter type, producing greater volume, reduced density and easier spreadability. It is not recommended for cooking and baking.

SPREADABLE BUTTER
A bit of canola oil is added to butter to achieve spreadable texture right out of the refrigerator. The addition affects the taste of the butter and its performance in baking and cooking, where 100 percent dairy butters are preferred.

CLARIFIED BUTTER
Clarified (drawn) butter has a relatively high smoke point and is preferred for cooking at high temperatures such as frying. Unsalted butter is slowly melted, causing moisture evaporation and the separation of milk solids, which fall to the bottom of the pan. Any foam is skimmed from the top, and the clarified butter is collected—carefully avoiding any solids—and reserved. Ghee, the butter type used in Indian cooking, is clarified butter taken a step further. The milk solids are allowed to brown, lending a caramel flavor to the butter and producing yet a higher smoke point. Clarified butters and ghee are commercially available.

WHY BUTTER?
Chefs and cooks prefer real butter over margarine for its purity, flavor and performance. Butter, a natural product, is made by churning only cream until it’s ready for shaping. Margarine is made from one oil or a blend of oils that can include both animal and vegetable fats. Butter’s purity provides superior performance and flavor for cooking and baking.

Wisconsin butter has been enjoyed for thousands of years, and for good reason. Its rich, one-of-a-kind flavor makes everything better. Wisconsin’s fresh, flavorful cream ensures premium butter. It takes the cream from 10 and a half quarts of milk to craft just one pound of butter.
Clarified butter is a must when serving fresh corn on the cob and steamed crab.

Marbled Pound Cake

Buttery Caramel Apple Pizza

**BUTTER GRADES**
Wisconsin butter must be graded by licensed professionals. It is unlawful in Wisconsin to sell butter that has not been graded. Three grades are available: AA Grade, must score 98 or higher; A Grade, must score 92; B Grade, must score 90-91. Factors considered by graders include flavor intensity, body characteristics, color and salt incorporation, when applicable.

**FORMS OF BUTTER**
Foodservice professionals will find butter in various sizes of bulk forms, individual service portions, continental individual foil-wrapped portions, packed in plastic cups with peelable tops and the 1-pound, 4-stick packages. Common retail forms are 1-pound solid packages, 1-pound, 4-stick packages and tubs or cups of whipped and spreadable butter.

**BUTTER IN THE KITCHEN**
Compound Butter—Butter is creamed with flavorful ingredients such as herbs, spices, cheeses and wines for a variety of applications such as finishing soups and sauces, garnishing steak, fish or poultry and enhancing the flavor of vegetables. To make compound butters, bring butter to room temperature, whip slightly and add desired ingredients. Blend by hand or food processor.

**CHILE BUTTER**
Chile jalapeño or serrano, cilantro, lime juice and butter. Top grilled meats, chicken and fish.

**MUSTARD BUTTER**
Powdered mustard, Dijon mustard and chives and butter. Toss with broccoli, asparagus or other vegetables. Or top a baked ham slice.

**ROASTED PEPPER BUTTER**
Roasted red peppers, basil and butter. Float on tomato or cream of spinach soup.

**ORANGE BUTTER**
Orange zest, parsley and butter. Top roasted beets or parsnips.

**HERB BUTTER**
Fresh chives, basil, parsley or rosemary, lemon juice and butter. Embellish a lamb chop or fish fillet.

**FLAVORS OF INDIA BUTTER**
Curry powder, cumin, lime juice and butter. Slather on corn on the cob.

**SUN-DRIED TOMATO BUTTER**
Oil-packed sun-dried tomatoes, mild chile (ancho or guajillo) powder, garlic, cumin, lime juice and butter. Spread on pita or flatbread.

**BUTTER RECIPE CLASSICS**
Scampi
Garlic Bread
Croissants
Pound Cake
Shortbread and Butter Cookies
Butter Cream Frosting

WITH GREAT MILK
VARIEDS OF CULTURED PRODUCTS
Cultured products include Cottage Cheese, buttermilk, sour cream, yogurt and Quark Cheese. Recently, Wisconsin culinary professionals have been turning their attention to yogurt, including Greek yogurt, and Quark.

YOGURT
Yogurt is milk fermented by cultures. It varies according to the amount of milkfat and optional ingredients, such as fruit. Associated with the Middle East, “yogurt” is a Turkish word in origin. Currently, Greek-style yogurt is very popular. It is creamy and thick, due to an additional process in which whey liquid is strained from the yogurt to produce the texture. Some yogurts contain active yogurt cultures that are associated with health benefits, such as bolstering the immune system and aiding digestion.

BREAKFAST
Whirl plain yogurt, banana, strawberries and honey in a blender for a smoothie. Second option: blend red raspberries, cranberry juice, berry yogurt and ice cubes.
Try replacing the milk in French Toast batter with smooth plain yogurt or flavored, such as lemon or coffee.
Make pancakes with a mixture of buttermilk and yogurt in the batter.

APPETIZER
Mix yogurt, Wisconsin Feta, kalamata olives, lemon juice and garlic for a Greek-style spread or dip.

SALAD
Combine plain yogurt, Wisconsin Blue Cheese, celery seed, dried basil and sugar for dressing for a spinach-mushroom salad.

ENTRÉE
Refrigerate chicken cubes in a marinade of plain yogurt, lemon juice, curry powder, ground ginger and cardamom before grilling.

DESSERT
Serve seasonal fresh fruits with a dipping sauce of plain or lemon yogurt mixed with honey and mint.
Glaze a cake. Mix simple sugar syrup, lemon juice and honey. Stir into plain or lemon yogurt. Warm. Pour over cake.
Flavorful whipped cream: Mix 1/4 to 1/3 cup plain or flavored yogurt into 3/4 cup whipped cream. Dollop on a pie or cake slice and other desserts.

YOGURT TIP:
Greek yogurt differs from traditional yogurt, in that it is strained to remove whey resulting in a denser, creamier texture.
QUARK

Well known to Germans, Poles and Austrians, Quark is just being discovered by most Americans. It is a fresh cheese, made from cultured milk with a buttermilk-type culture. Its versatility is outstanding. It can be enjoyed plain, simply spread on a hearty bread slice, or in a classic German Quark Cheesecake. Wisconsin Quark is packed in plastic, covered tubs or containers.

BREAKFAST
Layer a bagel—plain, sourdough or poppy seed—with smoked salmon slices over a mixture of Quark, lemon juice, capers, minced scallions and pinch of sugar.

APPETIZER
Brown ground bulk bratwurst and drain. Combine with Wisconsin Quark, Wisconsin Swiss and black pepper. Spread rye crackers or melba rounds with mixture and broil until bubbly.

SALAD
Make a Ranch Dressing replacing milk with a Quark-buttermilk mixture.

DESSERT
Stir Quark into a fruit curd—lemon, lime, raspberry or mango. Use as a filling for cake or a butter sandwich cookie.
Make a German-style Quark Cheesecake.
For generations, Americans have recognized Wisconsin as a special source for a wide variety of cheeses noted for their exceptional flavor and quality.

The traditions of care have been passed from one generation to the next. Over the years, this special cheesemaking heritage has blended with modern technology, making Wisconsin a pioneer in setting stringent cheesemaking and cheese grading standards. Those exacting standards are still adhered to today.

**WISCONSIN: THE HIGHEST STANDARDS OF CHEESEMAKING**

Wisconsin’s cheesemakers have maintained an exacting level of excellence in their craft, along with the artistry that produces truly great cheese. No other state’s standards are higher than Wisconsin’s, evidenced by the Wisconsin Master Cheesemaker® program—the only one of its kind in the country—or the fact that Wisconsin has won more world-champion cheese awards than any one state or nation. All Wisconsin Cheese is made under the guidance of a licensed cheesemaker, who must learn both the standards and the artistry that make the state’s cheeses truly world-class.

*Pulling a plug with a trier to judge proper development.*

*A Wisconsin Cheesemaker proudly displays a Bandaged Cheddar Wheel.*
**WISCONSIN: THE PRIDE OF BECOMING A LICENSED CHEESE GRADER**

The first state to grade cheese for quality, Wisconsin requires that only licensed cheese graders may grade Wisconsin Cheese. To ensure that Wisconsin cheeses meet state grade standards, these cheese graders must meet rigorous licensing criteria. This guarantees that their grade stamp on a cheese reflects its true quality.

**WISCONSIN: SETTING WORLD STANDARDS**

Wisconsin has become an international center of cheesemaking craftsmanship, technology and innovation. The University of Wisconsin and the Center for Dairy Research (CDR) offer accredited classes in the art and science of cheesemaking. Cheese experts from around the world come to learn the latest techniques for assuring quality and safety. Wisconsin is recognized worldwide as a source of many of the most important cheese innovations over the past century.

**WISCONSIN: THE SOURCE FOR VARIETY AND VALUE-ADDED CHEESE**

More than 600 varieties, types and styles of cheese are available from Wisconsin’s skilled cheesemakers. Selections range from familiar favorites (such as Cheddar and Mozzarella) to specialty varieties (Asiago and Queso Blanco). And don’t forget flavored cheeses such as Monterey Jack with pesto or Gouda with caraway. The options are almost limitless.

**WISCONSIN: THE STANDARDS YOU WANT TO SHARE**

This booklet is designed to help you make better use of the many ways Wisconsin Cheese can enhance your operation. The same passion and care you use is reflected in the taste and quality of any cheese you select.

For information about the Wisconsin Center for Dairy Research, visit [www.cdr.wisc.edu](http://www.cdr.wisc.edu)
SOFT/FRESH CHEESES

Soft, fresh Wisconsin cheeses include an array of flavors—from mellow to pleasingly tart and salty, to creamy, rich—that satisfy deliciously on their own and complement countless other ingredients.

COTTAGE CHEESE
Bright, creamy white, small or large curds with a smooth, tender texture and a slightly acidic flavor.

APPETIZER
Mix with fresh chopped basil, salt and pepper for topping sliced tomatoes or mixed greens.

SALAD
Blend until smooth and use as a base for creamy, low-calorie salad dressing.

SIDE DISH
Mix with chopped fresh dill, lemon juice, salt and pepper for topping baked potatoes.

SANDWICH
Mix with radish, cucumber, green onion and carrot for a garden-style salad or pita sandwich filling.

CREAM AND NEUFCHÂTEL CHEESES
Creamy white with a smooth, creamy texture and nutty, slightly sweet flavor. Neufchâtel resembles Cream cheese, but with a lower fat content.

APPETIZER
Spread on slices of smoked salmon and roll up.

SANDWICH
Soften and use as a spread for sandwiches and wraps.

DESSERT
Blend with powdered sugar for frosting.

FETA CHEESE
Chalky white with a crumbly texture and tart, salty flavor.

BREAKFAST
Crumble into an omelet with garlic, spinach and tomato.

SALAD
Crumble on a chopped salad.

ENTRÉE
Crumble and sprinkle on a Greek pizza with red and green bell pepper, tomato and Kalamata olives.

ENTRÉE
Crumble and stir into sautéed shrimp with sun-dried tomato.

MASCARPONE CHEESE
Creamy white with a smooth, thick, soft and creamy texture and rich, buttery, slightly sweet flavor.

APPETIZER
Mix Mascarpone with prepared pesto and use for a dip with fresh vegetables.

SALAD
Season and use in place of mayonnaise in chicken or shrimp salad.

DESSERT
Blend with powdered chocolate, finely ground coffee beans and use as a dessert filling or topping.

DESSERT
Season with lemon juice, lemon zest and sugar, then fill individual tart shells.

SOFT / FRESH CHEESES
Soft, fresh Wisconsin cheeses include an array of flavors—from mellow to pleasingly tart and salty, to creamy, rich—that satisfy deliciously on their own and complement countless other ingredients.
**PANEER CHEESE**
Clean, white from its surface to core, with a rather mild, lactic flavor, as it is not salted. Traditionally used in Indian cuisine to add protein to dishes.

**APPETIZER**
Cube and fry until golden brown; serve as an appetizer.

**SALAD**
Serve atop spinach salads in a cubed form with a variety of spices.

**SIDE DISH**
Grate over a bed of rice.

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**QUESO BLANCO CHEESE**
Creamy white with a crumbly texture and a mild, low-acid, salty flavor.

**SOUP**
Crumble Queso Blanco into tortilla soup.

**ENTRÉE**
Dice and stir into polenta seasoned with cumin.

**SIDE DISH**
Dice and sauté with corn, green onion and red bell pepper.

**GARNISH**
Combine one part Queso Blanco, one part Queso Quesadilla and two parts Cotija for a signature cheese blend.

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**QUESO FRESCO CHEESE**
White with a granular/curdy texture and very mild, slightly salty, fresh milk flavor.

**SALAD**
Crumble on top of a salad.

**SANDWICH**
Combine with tomatillo salsa and a protein; wrap in a tortilla.

**SIDE DISH**
Crumble into Spanish rice.

**SIDE DISH**
Shred on top of black beans.

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**RICOTTA CHEESE**
Creamy white with a creamy, yet slightly grainy curd texture and a mild, slightly sweet flavor.

**SALAD**
Serve with a salad of red and golden beets on a bed of watercress.

**ENTRÉE**
Blend with Parmesan and fresh herbs for stuffing pastas, poultry and pork.

**DESSERT**
Blend with sugar, cream and vanilla to fill cannoli.

**DESSERT**
Mix with lavender honey (or another varietal honey) and serve with cookies.
**BRIE AND CAMEMBERT CHEESES**

Brie and Camembert have a pale ivory appearance and a rich, creamy texture with a rind that becomes firmer with age. The bloomy rind results from penicillium candidum, a white mold added to the milk. The mold produces enzymes, which ripen the cheeses from the outside in. Today, Brie and Camembert taste almost identical. They range from mild to full and aromatic, depending on age, with a rich, earthy mushroom flavor.

**BREAKFAST**
Slice and layer on English muffins with poached eggs and bacon.

**APPETIZER**
Cut into small wedges (leave rind on), dip in egg, roll in seasoned bread crumbs and deep-fry.

**SOUP**
Remove the rind and stir into soups and sauces.

**SALAD**
Cut into wedges and roll in cracked pepper and herbs; serve with a salad of baby lettuce greens.

**SALAD**
Dice and serve on a salad with candied pecans.

**SANDWICH**
Melt in a panini sandwich with bacon, avocado, thinly sliced red onion and tomato on focaccia bread.

**DESSERT**
Top with brown sugar and brandy and heat through.

**DESSERT**
Serve wedges with hazelnut and apricot compote.
WISCONSIN SALMON AND DILL BRIE TORTE (SEE ILLUSTRATION)

Use an 8-ounce, 14-ounce or 1-kilo wheel for Salmon and Dill Brie Torte. Plain and herb Brie work equally well.

1. Cut Brie in half horizontally. (A fishline cutter works best.)
2. Spread softened Cream Cheese on the cut surfaces of each half.
3. Evenly layer smoked salmon and dill on the bottom half; replace the top.
4. Garnish with lemon, fresh dill and smoked salmon strips.

The Wisconsin Salmon and Dill Brie Torte will turn any customer’s head.
BLUE CHEESE

A creamy ivory cheese with blue/gray veins. Texture is firm and crumbly, although some styles are slightly creamy. The flavor is piquant, full and earthy as a result of the blue culture in the cheese. Some styles are milder and salty, not as earthy, and yet still piquant.

BREAKFAST/DESSERT
Crumble and fold into Mascarpone to make a savory crêpe filling.

APPETIZER
Crumble and blend with buttermilk to make an onion ring dip.

APPETIZER
Crumble and mix with Mascarpone, spread on fresh fig halves and wrap with thinly sliced prosciutto; broil until heated through.

ENTRÉE
Crumble on pasta tossed with garlic flavored olive oil, toasted walnuts and Italian parsley.

ENTRÉE/SANDWICH
Crumble on a grilled steak with thyme to make a tasty crust.

SIDE DISH
Crumble and mix into hot mashed potatoes.

SIDE DISH
Crumble on baked sliced beets, which have been sprinkled with lemon juice and toasted pine nuts.

BLUE-VEINED CHEESES

Centuries ago, Blue-veined cheeses were rare and highly prized because the blue molds occurred randomly. Today, cheesemakers in Wisconsin produce several different types and styles of Blue-veined cheeses. Each type has its own characteristics.
CHEDDAR BLUE CHEESE

An Aged Cheddar with blue veins. The texture is semi-hard to crumbly with a full nutty, creamy Aged Cheddar flavor accentuated with big piquant Blue notes.

SALAD
Perfect for tossing into salads.

ENTRÉE
Add to your favorite strata or baked pasta dish.

SANDWICH
Top a burger.

GORGONZOLA CHEESE

A creamy ivory cheese with greenish-blue veins and a texture that is crumbly. Often described as firm, this cheese has a sharp flavor with a slight earthiness.

ENTRÉE
Crumble firm Gorgonzola and toss with pasta, tomato, marinated artichoke hearts and Italian parsley.

SIDE DISH
Crumble firm Gorgonzola and fold into a soufflé.

ITALIAN-STYLE GORGONZOLA CHEESE

The Italian-style is creamy ivory with greenish-blue veins and a rusty brown, inedible rind. The texture is creamy, soft and spreadable with a full, earthy, slight piquant flavor.

APPETIZER
Spread Italian-style Gorgonzola on small toasts, then float on top of classic onion soup that has been finished with Port.

ENTRÉE
Spread Italian-style Gorgonzola on a grilled portobello mushroom, then serve on a grilled bun with red onion and arugula.

ENTRÉE/SIDE DISH
Cube Italian-style Gorgonzola and stir into risotto made with red wine, mushrooms and herbs.

CHEESE TIP:

Soften the sharp, salty flavor of Blue Cheese with sweet accompaniments such as pears, apples, honey and nut brittle.
SEMI-SOFT CHEESES

Some of these cheeses were developed in Europe centuries ago by monks who hid their cheesemaking techniques behind monastery walls, while others are Wisconsin Originals. Each has a rich heritage and unique flavor.

AÑEJO ENCHILADO CHEESE
A bright reddish-orange exterior with a firm, ivory interior. Texture is semi-soft, almost firm and slightly crumbly. It offers a full, strong, slightly salty flavor.

APPETIZER
Grate and mix with Queso Quesadilla, Cotija and coarse-grained mustard to fill phyllo cushions.

SOUP
Dice and stir into black bean soup.

ENTRÉE
Grate and mix with shredded Monterey Jack for enchiladas, quesadillas or chile rellenos.

BABY SWISS CHEESE
Baby Swiss is pale yellow and Smoked Baby Swiss is pale beige. Both have a smooth, silky texture with small eyes. Baby Swiss has a mild, buttery, sweet flavor. Smoked Baby Swiss tastes lightly smoked.

BREAKFAST
Dice for a frittata with onion and new red potatoes.

APPETIZER/SIDE DISH
Shred and sprinkle over French bread with chopped scallions; bake until bubbly.

SANDWICH
Slice in a grilled cheese sandwich topped with ginger preserves.

ASADERO/OAXACA CHEESES
Creamy, off-white with a creamy, smooth texture and mild, creamy, slightly tangy flavor.

APPETIZER
Dice and sprinkle on tostadas and nachos.

ENTRÉE
Shred and layer with corn tortillas, tomatillo salsa, grilled chicken and garden fresh vegetables to make south-of-the-border lasagna.

DESSERT
Shred to fill a dessert enchilada or taco with diced fruits, such as mango, papaya, nectarines or peaches. Sprinkle with a little nutmeg or cinnamon and a dusting of powdered sugar.

BRICK CHEESE — A WISCONSIN ORIGINAL
Ivory to creamy yellow with tiny mechanical holes. The texture is smooth and supple. Mild Brick tastes sweet with a touch of nuttiness. Aged Brick tastes pungent and tangy. Dry-rind and washed-rind Brick is mild to pungent, depending on age.

ENTRÉE
Shred and stir into macaroni and cheese.

SANDWICH
Slice mild Brick on a sandwich with sautéed onions and stone-ground mustard on rye bread, with pickled vegetables on the side.

SIDE DISH
Shred and layer in potatoes au gratin.
**Wisconsin Fontina-Stuffed Pretzel Bread**

Layered Tortilla Casserole

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**Panzanella with Wisconsin Mozzarella and Fontina**

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**BUTTERKÄSE CHEESE**

Pale yellow with a smooth, creamy, open texture and milky, buttery, delicate flavor.

**BREAKFAST**

Slice in a French toast sandwich, served with cherry, blueberry or strawberry preserves.

**SANDWICH**

Melt on a toasted bagel and serve with sliced fruit.

**BUFFET**

Slice and serve on a buffet platter with Westphalian ham, German salami, Black Forest ham, Brick cheese, hard rolls, a variety of mustards and assorted pickled vegetables.

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**COLBY CHEESE — A WISCONSIN ORIGINAL**

A golden, sometimes marbled cheese with a texture that’s firm but softer and more elastic than Cheddar with tiny holes. The flavor is mild and Cheddar-like.

**APPETIZER**

Shred and blend with shiitake mushrooms, olive oil, green onion, fresh ginger and black pepper to fill deep-fried wontons.

**ENTRÉE/SOUP**

Dice or cube and sprinkle on hot chili—in a bowl, on a baked potato, on French fries or on a hot dog.

**SIDE DISH**

Shred and work into dough for biscuits.

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**EDAM CHEESE**

Pale yellow with a red wax exterior and smooth, firm texture. The flavor is light, buttery and nutty.

**BREAKFAST**

Dice and stir into scrambled eggs with green onion.

**ENTRÉE/BREAKFAST**

Dice Caraway Edam to top a vegetarian frittata.

**SANDWICH**

Slice and serve in a sandwich with ham and chutney.

**SIDE DISH**

Shred into twice-baked potatoes.

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**FARMERS CHEESE**

Ivory to buttery with tiny mechanical holes and a smooth, supple texture. The flavor is buttery, creamy and slightly acidic.

**BREAKFAST**

Cube and alternate on kabobs for breakfast and brunch.

**ENTRÉE**

Shred and layer in vegetarian lasagna seasoned with Asiago.

**ENTRÉE**

Dice and mix with sausage and fresh herbs to fill calzones.

**SANDWICH**

Slice and melt over thinly sliced apple on whole wheat bread.
**FONTINA CHEESES**

Swedish- and Danish-style are pale ivory to light straw yellow with a red wax coating. Italian-style is ivory to pale gold, both rindless and with a brown coating. The texture is smooth with tiny holes, semi-soft and slightly creamy.

Swedish- and Danish-style have a slightly tart, tangy, nutty, light earthy flavor; mellow to sharp depending on age. Italian-style tastes mild, earthy and buttery.

**APPETIZER**
Shred and work into dough for cheese bread.

**ENTRÉE**
Slice and bake between layers of polenta and mushroom sauce.

**SANDWICH**
Slice and layer with mild copa or salami and roasted red bell pepper on panini, then grill.

**GOUDA CHEESE**

A pale yellow interior with a variety of exteriors: red wax suggests mild; yellow or clear wax suggests aged or flavored; black wax or brown rind suggests smoked. The texture is smooth and creamy with a rich, buttery, slightly sweet flavor.

**SANDWICH**
Slice in a pan-toasted sandwich with Cream Cheese, Brie and pancetta.

**DESSERT**
Dice and layer with apples in individual ramekins; sprinkle with sugar-cinnamon crumb mixture and bake.

**HAVARTI CHEESE**

Pale yellow with tiny mechanical holes and a smooth, supple texture. The flavor is buttery, creamy and slightly acidic.

**BREAKFAST**
Dice in an omelet with honey ham and green pepper.

**SALAD**
Dice and arrange on a spinach salad with roasted turkey.

**SANDWICH**
Slice Caraway Havarti on roast beef sandwiches.

**JUUSTOLEIPA/BREAD CHEESE**

This traditional Finnish cheese needs to be heated for full flavor. This squeaky cheese has a buttery, milky flavor.

**BREAKFAST**
Cube and fry until golden brown; serve with maple syrup or jam.

**APPETIZER**
Skewer cubes with assorted vegetables and grill.

**SALAD**
Sauté cubes until golden brown; toss with mixed greens.

**DESSERT**
Sauté; serve with Lingonberry jam and sprinkle with powdered sugar.
**LIMBURGER CHEESE**
A brownish surface with an ivory interior and smooth, creamy texture. The flavor can only be described as robust.

**SALAD**
Cube and serve on a salad with Virginia ham, celery, toasted almonds and tomatoes.

**ENTRÉE**
Slice or shred and arrange on a pizza with caramelized onions.

**SANDWICH**
Slice and layer with turkey and bacon in a grilled sandwich on caraway rye bread.

**SANDWICH**
Slice thick on a sandwich with raw onion between two slices of dark rye bread. Best served with an icy cold beer.

**MONTEREY JACK CHEESE**
A natural, creamy white cheese with a semi-soft, creamy, open texture and delicate, buttery, slightly tart flavor.

**APPETIZER**
Julienne flavored Jack and serve with hot pretzels.

**ENTRÉE**
Shred Pesto Jack in macaroni and cheese with avocado and dried tomato.

**ENTRÉE**
Shred and lightly stuff pasilla chile peppers; grill until hot and cheese melts. Garnish with grated Cotija.

**SIDE DISH**
Slice plain or flavored Jack on hot corn bread.

**MUENSTER CHEESE**
An orange or white surface with a creamy white interior and a texture that’s semi-soft, smooth and elastic. The flavor is mild to mellow, with a faint aroma. The cheese gets more savory and creamier with age.

**ENTRÉE/BREAKFAST**
Dice and layer with sautéed onions and bread cubes, then cover with egg and milk to make a savory bread pudding.

**SANDWICH**
Slice in a sandwich with ham and turkey between two slices of bread; dip in egg and fry until golden.

**SIDE DISH**
Shred and combine with rice, cream, salsa, chile jalapeño and other cheeses to make Mexican rice.

**QUESO QUESADILLA CHEESE**
An ivory, smooth cheese with a semi-soft texture and mild, creamy flavor.

**ENTRÉE**
Shred Queso Jalapeño and combine with raw shrimp in a food processor with diced green onions and salt. Spread mixture on corn tortillas, top with additional corn tortillas and chill until firm. Cook in a small amount of oil and serve hot.

**SANDWICH**
Shred and combine with roasted peppers and salsa on artisan jalapeño bread for a south-of-the-border grilled cheese.

**SIDE DISH/ENTRÉE**
Dice and mix with seasoned rice, then stuff into roasted green or poblano chiles.
Italian food and Italian-style cheese are a passion for many Americans as well as many Wisconsin cheesemakers. Our Pasta Filata cheeses win top awards in national and international cheese competitions.

**FRESH MOZZARELLA CHEESE**

Fresh Mozzarella from Wisconsin is recognized for its quality and has a longer shelf life than imported varieties. It’s a creamy white cheese with a soft, slightly elastic texture and a mild, delicate, milk flavor.

**APPETIZER**
Slice over a bed of roasted red bell peppers, drizzle with olive oil, sprinkle with herbs, then top with anchovy fillets.

**SALAD**
Dice and stir into a fresh fruit salad that has been tossed with honey and lemon juice.

**SANDWICH**
Slice in a baguette sandwich with grilled eggplant and roasted red bell pepper; drizzle with balsamic vinaigrette.

**SIDE DISH**
Toss ciliegini with chopped parsley, garlic, crushed red pepper flakes and olive oil and place on skewers with tomatoes, berries and olives.

**CHEESE TIP:**
Fresh Mozzarella is a very delicate cheese. Handle it with care and keep inventory levels turning.
**BURRATA CHEESE**
A silky white cheese with a creamy texture and richly sweet, milky flavor.

**APPETIZER**
Cut and serve on endive leaves for a fresh tasting appetizer.

**APPETIZER**
Drizzle with olive oil and sprinkle with salt and freshly ground pepper.

**APPETIZER**
Serve with fresh grilled vegetables for an antipasto.

**SALAD**
Cut and serve with smoke salmon and arugula, drizzled with balsamic vinegar syrup.

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**WHOLE MILK AND LOW-FAT PART-SKIM MOZZARELLA CHEESE**
Today, Mozzarella rates second only to Cheddar in popularity in the United States. A creamy white cheese with mild, milky flavor.

**APPETIZER**
Slice and melt between slices of grilled eggplant with dried tomato.

**ENTRÉE**
Shred and stir into Italian-style meatloaf; bake with a chunky garlic tomato sauce.

**ENTRÉE**
Dice and mix with seasoned couscous to fill whole, roasted onions.

**SANDWICH**
Slice and layer with Roma tomatoes between two slices of focaccia spread with pesto; grill.

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**PROVOLONE CHEESE**
An ivory to pale beige cheese with a firm texture, becoming more granular with age. The full, sharp flavor intensifies with age.

**SOUP**
Top crocks of flavorful chicken soup with mild Provolone; broil until the cheese melts and bubbles.

**SALAD**
Dice mild Provolone in a salad with red, green and yellow or orange bell peppers, red onion and watercress with herbed vinaigrette.

**ENTRÉE**
Combine aged Provolone with Mozzarella and keep on hand for lasagna and other Italian-style dishes.

**SANDWICH**
Slice mild Provolone to top a roast pork sandwich and serve with horseradish sauce.

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**STRING CHEESE**
A creamy white, smooth cheese with a smooth, plastic texture. The flavor is mild, delicate and milky.

**APPETIZER**
String it and eat it.

**BREAKFAST/SANDWICH**
Slice on top of an English muffin and melt under the broiler.

**SALAD**
Serve on top of a mixed green salad.
SEMI-HARD CHEESES

Semi-hard classified cheeses pick up where semi-soft cheeses end and span into the hard or firm category. Most of these cheeses begin slightly soft and forgiving in texture and with time, a few months to years, become more firm.

CHEDDAR CHEESE

The interior of these cheeses is usually golden, sometimes creamy white or marbled. The wax color on the exterior traditionally denotes the flavor or age of the cheese: clear suggests mild; red suggests medium; black suggests aged. The texture is firm becoming more granular and crumbly as it ages. Cheddars have a rich, nutty, creamy flavor that becomes increasingly piquant and complex with age.

APPETIZER
Cube and alternate with fresh fruit for kabobs.

GARNISH
Combine Cheddar, Swiss and Ricotta with green onion, celery, mustard and black pepper for a savory sandwich spread.

SIDE DISH
Shred and stir into scone or biscuit dough with sliced green onion.

DESSERT
Shred into apple pie crust.

CHEESE TIP:

Of all Cheddars, Aged Cheddar incorporates best into sauces, adding a smooth texture and rich flavor.
**EMMENTALER CHEESE**
A true Swiss cheese with ivory color and golden, natural rind, usually dipped in wax or poly coated. The texture is that of a smooth, dry but supple paste. The flavor is rich, nutty with a slightly sweet finish.

**APPETIZER**
Traditional fondue cheese combined with Gruyère.

**ENTRÉE**
Layer with potatoes and grilled onions, top with cream sauce and bake.

**SANDWICH**
Use for grilled cheese sandwiches—makes a great Reuben.

**SIDE DISH**
Shred over an omelet or grilled vegetables.

**GRUYÈRE CHEESE**
A pale, ivory-yellow cheese with a natural brown washed rind. The texture is firm, with a few small eyes and the flavor is nutty, rich, sweet and full-bodied.

**SOUP**
Shred and melt into sweet potato soup.

**SALAD**
Dice in a beef salad with radicchio.

**ENTRÉE**
Slice and melt over pan-fried chicken breasts with sautéed pear and red onion.

**SIDE DISH**
Shred into a savory gratin of butternut squash.

**SWISS CHEESE**
A cheese the color of ivory, with a firm texture and dime-sized eyes. The flavor is mellow, buttery and nutty.

**APPETIZER**
Shred and layer in an onion tart.

**SALAD**
Julienne in a salad of ham, sweet pickle and sweet onion, tossed with mustard vinaigrette.

**ENTRÉE**
Dice and stir into quiche with spinach, broccoli and ham.

**ENTRÉE**
Cube Aged Swiss and combine with ham, bread, and an egg and milk mixture, then bake to “soufflé.”

**CHEESE TIP:**
The buttery, nutty flavors of Alpine-style cheese pair perfectly with whole wheat products—from breads to pasta.
HARD CHEESES

Hard cheeses are thought to have originated in Italy with the production of Parmesan and Romano. They require long curing times of months or years and keep well for long periods.

**ASIAGO CHEESE**
These cheeses are pale yellow with texture and flavor that varies with aging: from mild to hard and granular, from milky to buttery and nutty.

**BREAKFAST**
Grate and stir into polenta. Grill Asiago polenta triangles and serve with poached eggs and spinach for breakfast.

**APPETIZER**
Grate and layer in a buttery tart crust with heirloom tomatoes.

**ENTRÉE**
Grate and toss with linguini, olive oil, toasted bread crumbs, anchovy, garlic, Italian parsley and crushed red pepper.

**DESSERT**
Shave and serve with walnuts and dried apricots for dessert.

**COTIJA CHEESE**
Ivory in color with a hard, crumbly texture and intense, sharp, slightly salty flavor.

**ENTRÉE**
Crumble and mix with onion, chiles, currants, cumin and cayenne to fill empanadas.

**SIDE DISH**
Grate or crumble and stir into grits.

**GARNISH**
Grate and mix with sour cream and cayenne pepper to slather on grilled corn on the cob.

**GRANA CHEESE**
Pale ivory/yellow with a very granular texture when chunked or broken open. A buttery, nutty, salty-sweet flavor, intensifying with age.

**APPETIZER**
Chunk the American Grana, pair with dried apricots and enjoy.

**SALAD**
Shred on top or toss into your favorite salad.

**ENTRÉE**
Grate onto pasta.

**GARNISH**
Shred and incorporate into your favorite Alfredo sauce.

**ITALIAN SHARP CHEESE**
White and crumbly in appearance with a crumbly texture and a rich, nutty, creamy flavor that becomes increasingly sharp and complex with age.

**APPETIZER**
Cut Italian Sharp into sticks and wrap with a lemon leaf or preserved grape leaf; skewer with a toothpick and grill until warm.

**ENTRÉE**
Blend Mozzarella with equal portions of Italian Sharp for pizza.

**SANDWICH**
Fill a warm piece of focaccia bread with shredded Italian Sharp, sliced red onion, thinly sliced prosciutto and fresh basil leaves.

**DESSERT**
Serve small wedges for dessert with dried apricots and walnuts or fresh peaches and almonds; accompany with a well-chilled Late Harvest Gewürztraminer or Riesling.
**KASSERI CHEESE**
An off-white cheese with a texture that's slightly crumbly to firm. The flavor is mildly piquant and slightly tart.

**APPETIZER**
Cut into sticks and sauté with garlic in olive oil; sprinkle with fresh lemon juice.

**ENTRÉE**
Crumble into hot pasta mixed with a cinnamon-kissed tomato sauce.

**SANDWICH**
Slice on a sandwich of thinly sliced roasted lamb, roasted bell peppers and coarsely chopped green olives.

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**PARMESAN CHEESE**
A pale yellow cheese with granular texture and a flavor that's buttery, sweet and nutty and intensifies with age.

**APPETIZER**
Julienne young Parmesan and serve as an appetizer with crackers or on an antipasto tray.

**SALAD**
Shred finely and toss with seedless grape halves, toasted pine nuts, sweet onion and lightly sweetened vinaigrette; pile on a bed of watercress.

**SIDE DISH**
Grate and stir into hot garlic mashed potatoes.

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**PEPATO CHEESE**
Pepato is creamy white, dotted with black peppercorns, with a hard, granular texture. The flavor is peppy and piquant.

**SALAD**
Dice into a fava bean salad dressed with olive oil.

**ENTRÉE**
Grate and toss with pasta, olive oil, peppers, garlic and parsley.

**SANDWICH**
Slice thinly on roast beef sandwiches.

**DESSERT**
Grate and mix into pastry for an apple or pear tart.

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**ROMANO CHEESE**
A creamy white appearance with a hard, granular texture and sharp, piquant flavor.

**APPETIZER**
Shave over thinly sliced baby artichokes and prosciutto.

**APPETIZER**
Grate and mix with bread crumbs, then dip garlic-stuffed green olives in beaten egg, roll in the crumbs and deep-fry.

**ENTRÉE**
Grate and stir into a meatball mixture with currants, toasted pine nuts and parsley.

**SIDE DISH**
Grate over braised greens.
Great taste, convenience and versatility are the hallmarks of these cheeses. Most Wisconsin Process cheeses are made with Cheddar, but other natural cheeses — Colby, Swiss, Brick, Gouda — are also used.

COLD PACK CHEESES — A WISCONSIN ORIGINAL

A blend made from natural cheeses. Not heat treated or cooked at the time of packaging. An appearance similar to the natural cheese from which it is made with a smooth, spreadable texture. The flavor is also similar to its natural cheese and sometimes flavored with fruits, vegetables, meats or spices.

BREAKFAST
Add flavored Cold Pack to milk and eggs, mix in bacon crumbles, pour into a crust and bake to make a quiche.

BREAKFAST
Spread on a warm tortilla; top with shredded lettuce, sliced onions, black olives and scrambled eggs for a breakfast burrito.

APPETIZER
Combine with flour and milk, shape into balls, coat with egg whites and bread crumbs, and deep-fry.

APPETIZER
Combine with fresh herbs and spices to create a savory spread for breads.

APPETIZER
Combine with flour and butter, shape into balls and bake until warm for cheesy pastry puffs.

SOUP
Stir into soup base for cheese soup.

GARNISH
Form into a quenelle shape to garnish soups.

GARNISH
Blend with a small amount of cream or milk to make a sauce.

DESSERT
Mix with melted chocolate, cocoa powder and sweetened condensed milk; shape into small balls and serve as truffles.

DESSERT
Work into pie dough for fruit pies.
PASTEURIZED PROCESS CHEESES

A blend of natural cheeses that have been shredded, mixed and heated. Each Pasteurized Process cheese looks and tastes similar to the natural cheese from which it is made. It has a smooth, elastic texture and is sometimes flavored with fruits, vegetables, meats or spices.

BREAKFAST
Top a warm English muffin with sliced cheese, ham and a baked egg to create a breakfast sandwich.

ENTRÉE
Shred and top pizzas for superior melt.

SIDE DISH
Shred and sprinkle over hash brown potatoes or French fries.

SIDE DISH
Dice and mix with smoky mushrooms and green onions for bread pudding.

SIDE DISH
Shred and sprinkle flavored Pasteurized Process cheese over hot vegetables.

DESSERT
Shred and combine with milk, cocoa powder and spices; serve warm to create a chocolate fondue.

CHEESE TIP:

Add two or three slices of pasteurized process cheese to each quart of natural cheese sauce to help keep the sauce stable.
WHAT IS AN AFFINEUR?
The affineur is the person in charge of the affinage or curing/aging procedure. In many cases, the cheesemaker is also the affineur. However, some cheeses require so much care by hand that they are given over to specialized affineurs who do nothing but finish cheeses.

Three elements are involved in affinage: temperature, humidity and time. Cheeses are alive and change with time, continuing to ripen. As they age, many cheeses are also brushed, washed and rotated, depending on the requirements of the specific cheese, until they have attained the ideal maturity and flavor.

AFFINAGE

Affinage is a French term, referring to the craft of refining or finishing cheese. It is a very ancient, hands-on process that involves aging a formed cheese until it reaches its optimal ripeness, quality and peak flavor.

CATEGORIES OF CHEESE BEST SUITED FOR AFFINAGE

NATURALLY-RIPENED CHEESES
These cheeses are ripened naturally and their rinds are self-formed during the aging process. No ripening agent, such as a mold or microflora is added. Also, no washing is used to create the exterior rinds. Finishing of these varieties simply involves aging in temperature- and humidity-controlled conditions.

SURFACE-RIPENED CHEESES
Cheeses that are not ripened internally are said to be surface-ripened or washed-rind cheeses. Surface-ripened cheeses typically are the Soft and Semi-Soft varieties.

The affinage process generally involves wiping or coating the cheese surface with a wash or brine solution. The process might include applying something to the surface of the cheese such as a smear made from water, salt, harmless bacteria or yeast, wine, beer or brandy.

WASHED-RIND CHEESES
Washed-rind cheeses can come in all shapes and sizes—from 8-ounce wheels to large wheels. They are literally washed with a solution formulated by the cheesemaker for the desired flavor he/she is after. This solution can be as simple as a saltwater base with the addition of a Brevibacterium linens culture but can also contain wine, mead, beer, marc or brandy.

A familiar sight: racks of wheels ripening naturally.
SMEAR-RIPENED BRICK CHEESE
Brick cheese, a Wisconsin Original, is smear-ripened. Once Brick goes into the aging room it is constantly rubbed with a strong smelling solution of whey and brine. The longer it is aged, the more aromatic the cheese becomes.

CAVE-AGED AND CAVE SIMULATED COOLER-AGED CHEESES
Cave-aged cheeses are aged in underground caves or above ground cave-like coolers. In these cave conditions, there is controlled temperature and humidity but also unique collections of microflora that interact with the cheese resulting in flavors reflective of that particular place. The “affineur” is responsible for the proper maturation of the cheese.

Depending on the stage of the aging, these cheeses are turned as often as once a day or as infrequently as every four or five days. Some of the cheeses are washed between one to four times a week. Some cheeses are brushed to minimize the mold growth. The affineur needs to understand the art and science of cheese aging in order to know when it is time to move the cheese.

AGING PERIODS
Aging, sometimes called ripening, is a critically important stage of cheese production. Cheeses develop the appearance, texture, flavor and aroma qualities that make them unique during this stage. Particular care and an extensive knowledge of cheeses are necessary.

Aging takes place under carefully controlled conditions. In general, the longer a cheese is aged, the more firm, sharp and distinctive it becomes. A newborn cheese is usually salty yet bland in flavor, and for harder varieties, rubbery in texture. These qualities are sometimes enjoyed—Cheese Curds are eaten on their own—but normally cheeses are left to age.

Three types of bacteria are used to produce this beautiful Wisconsin Swiss Emmentaler.
AÑEJO ENCHILADO CHEESE
A bright, reddish-orange exterior with a firm, ivory interior. Texture is semi-soft, almost firm and slightly crumbly. It offers a full, strong, slightly salty flavor.

ASADERO/OAXACA CHEESES
Creamy, off-white with a creamy, smooth texture and mild, creamy, slightly tangy flavor.

ASIAGO CHEESE
Flavor changes from mild when young to sharp, buttery and nutty when aged. Flavor similar to a blend of Aged Cheddar and Parmesan. Texture changes from elastic and firm to hard and granular with age. Serve as a table cheese; shred or grate into cooked dishes.

BLUE & GORGONZOLA CHEESES
Piquant, full, earthy flavor; intensity of flavor varies among brands. Firm, crumbly texture with blue mold in veins and pockets. Crumble in vegetable, fruit, and pasta salads, over grilled meat; blend for spreads, dressings, dips.

BRIE & CAMEMBERT CHEESES
Classic French cheeses made in Wisconsin. Rich, earthy mushroom flavor changes from mild when young to pungent with age. Available plain and with flavors. Slice on sandwiches; spread on bread; wrap and bake in pastry. Remove rind and stir into soups, sauces.

BRICK CHEESE
Brick, a Wisconsin Original. Flavor changes from mild and sweet when young to pungent and tangy when aged. Available smear-ripened.

BUTTERKÄSE CHEESE
Pale yellow with a smooth, creamy, open texture and milky, buttery, delicate flavor.

CHEDDAR BLUE CHEESE
An Aged Cheddar with blue veins. The texture is semi-hard to crumbly with a full nutty, creamy Aged Cheddar flavor accentuated with big piquant Blue notes.

CHEDDAR CHEESE
Rich, nutty flavor becomes increasingly piquant with age. Smooth, firm texture becomes more granular and crumbly with age. Usually golden; also available in white. Slice for sandwiches, snacks; shred into casseroles, soups, sauces.

CHEDDAR BLUE CHEESE
First produced in Colby, Wisconsin in 1874. Mild flavor similar to Cheddar. Firm, open texture with tiny holes. Slice for sandwiches; shred into casseroles; cube for snacks.

COLBY CHEESE
This is the Parmesan of Mexico. Widely used as an ingredient, a garnish, or seasoning. Wisconsin cheesemakers have made this Hispanic variety of cheese for many years.

COTIA CHEESE
Cream cheese has a rich, nutty, slightly sweet flavor. Of French origin, Neufchâtel is lower in fat. Available plain and with sweet or savory flavors. Creamy textures. Blend for dips, spreads, fillings, frostings.

CREAM & NEUFCHÂTEL CHEESES
Danish- and Swedish-style: slightly tart, nutty, mild, earthy; mellow to sharp depending on age. Danish: red wax, rounded corners. Swedish: red wax, straight corners. Italian-style: brown wax, mild, earthy, buttery flavor. Slice for sandwiches; shredded in red dishes; dice in salads and vegetable dishes.

CREAM & NEUFCHÂTEL CHEESES
Danish- and Swedish-style: slightly tart, nutty, mild, earthy; mellow to sharp depending on age. Danish: red wax, rounded corners. Swedish: red wax, straight corners. Italian-style: brown wax, mild, earthy, buttery flavor. Slice for sandwiches; shredded in red dishes; dice in salads and vegetable dishes.

CREAM & NEUFCHÂTEL CHEESES
Nutty, rich, full-bodied flavor. Firm texture with a few tiny eyes. Surface-ripened with inedible brown rind. Shred for fondue, baked dishes, melting on top of onion soup.

COLBY CHEESE
First produced in Colby, Wisconsin in 1874. Mild flavor similar to Cheddar. Firm, open texture with tiny holes. Slice for sandwiches; shred into casseroles; cube for snacks.

FARMERS CHEESE
Style (soft/fresh to semi-soft) varies worldwide. Wisconsin Farmers cheese is similar to Havarti, but typically lower in fat. Buttery, slightly acidic flavor. Smooth, supple texture. Shred in potato dishes and casseroles; slice for sandwiches; cube for snacks.

FETA CHEESE
Packed in brine, referred to as “pickled.” Tart, salty flavor. Available plain and with flavors. Wisconsin Feta is made with cow’s milk. Crumbly texture. Serve in traditional Greek dishes; crumble or cube in salads, hot and cold pasta, egg dishes.

FONTINA CHEESES
Danish- and Swedish-style: slightly tart, nutty, mild, earthy; mellow to sharp depending on age. Danish: red wax, rounded corners. Swedish: red wax, straight corners. Italian-style: brown wax, mild, earthy, buttery flavor. Slice for sandwiches; shredded in red dishes; dice in salads and vegetable dishes.

FRESH MOZZARELLA CHEESE
Creamy white cheese with a soft, slightly elastic texture and a mild, delicate, milk flavor.

GOUDA & EDAM CHEESES
Gouda, made with whole milk, has a rich, buttery, slightly sweet flavor and smooth, creamy texture. Edam has a smooth, firm texture with a light, buttery and nutty flavor. Slice for sandwiches; shred in red dishes; dice in salads and vegetable dishes.

GRUYÈRE CHEESE
Nutty, rich, full-bodied flavor. Firm texture with a few tiny eyes. Surface-ripened with inedible brown rind. Shred for fondue, baked dishes, melting on top of onion soup.
For more information on any of the more than 600 varieties, types and styles of cheese available from Wisconsin's skilled cheesemakers, contact

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