


# PROUDLY WISCONSIN

## -Cheese Facts-

### Cheese is the pride of Wisconsin.

In fact, we've been obsessively making cheese since before we were even a state. Check out the facts below to see why Wisconsin is a world of cheese in just one state.



Wisconsin won more awards than any other state at the 2025 U.S. Championship Cheese Contest bringing the award count to over



# 7,600

SINCE 1995

### WISCONSIN HAS

## THE ONLY MASTER CHEESEMAKER PROGRAM OUTSIDE OF EUROPE

(It's the only state that requires a license to make cheese.)

## AND OVER 50 ACTIVE MASTER CHEESEMAKERS



WISCONSIN PRODUCES OVER  
**3.5 BILLION LBS**  
OF CHEESE EACH YEAR

That's one out of every four pounds of cheese produced in the U.S.!

OUR PWC BADGE IS ON OVER

# OVER 5,000

WISCONSIN CHEESE PRODUCTS

WHICH ARE AVAILABLE IN **99%**  
OF GROCERY STORES



Natural cheeses like cheddar, colby, mozzarella, and swiss are made from

## BASIC INGREDIENTS:

MILK • SALT • STARTER CULTURE • RENNET

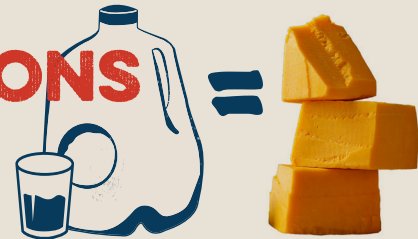
It takes 10 lbs or

# 1.16 GALLONS

of milk to make

# 1 POUND

of cheese



## 3 SERVINGS

of low-fat and fat-free dairy foods like cheese are recommended by the Dietary Guidelines for Americans

Wisconsin is home to

# OVER 600

VARIETIES, TYPES, AND STYLES OF CHEESE



All cheese provides a good source of  
**HIGH-QUALITY PROTEIN**

# 1 OF 6 ESSENTIAL NUTRIENTS

It helps rebuild and repair muscle tissue.

Look for the Proudly Wisconsin Cheese badge or the Wisconsin Master Cheesemaker Mark® on packaging nationwide. Learn more at



[wisconsincheese.com](http://wisconsincheese.com)

