


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 5,000
WISCONSIN CHEESE PRODUCTS

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



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

4 BASIC INGREDIENTS:

MILK • SALT • STARTER CULTURE • RENNET

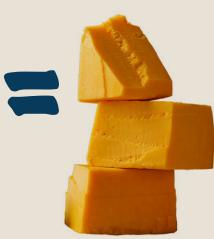
It takes 10 lbs or

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

