

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 2021 U.S. Championship Cheese Contest bringing the award count to over

 **7,300** 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 90 MASTER CHEESEMAKERS



WISCONSIN PRODUCED **3.47 BILLION LBS** OF CHEESE IN 2021

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

OUR PWC BADGE IS ON OVER

OVER 3,000 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



1 SERVING OF CHEESE IS

2 oz processed
1/3 cup shredded
1 1/2 oz natural

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