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 3,000 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, and 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, ½ cup shredded, 1½ 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.