

Wisconsin Companies Producing Raw Milk Cheeses

Plant	Temperature heated to	Time heated	Other Misc.
A	90°F ~102°F during the making process	~20 seconds when put through the pasteurizer to heat to 90°F	Multiple Milk Sources
B	Not Heated, kept at temperature of cow	Not Heated	Single milk source
C	88°F- set temperature out of bulk tank, cultures will die below 88°F	It's heated as long as the cultures are working	Single milk source
D	<102°F	Set for 6-8 hours until whey is drained from curds	Multiple milk sources
E	145°F	16 seconds	Multiple milk sources
F	keep it at the temperature that comes out of the cow		Single milk source, no partial pasteurization, age anywhere from 60 days to a year, average is about 6 months
G	110°F	gradually build up to 110°F over 60 minutes, only at 110°F for about 15 minutes	Multiple milk sources, average age is about 6 months when sold, Source's opinion, "New farmstead producers shouldn't only make raw milk cheeses because the milk can change."
H	warm enough for the cultures to work	a split second to get temperature up again	Single milk source, aged 70 days
I	88°F	depending on the time of year- winter, about an hour to reach 88°F, summer about 50-55 minutes	Multiple milk sources, 2-3 farms. Average age of cheddar- 9 months to 1 year aged at 53°F (cave temperature), blue- over 1 year, cure at cave temperature to grow blue, then cool to 38°F, swiss-1-3 years. Source said, "It's a different flavor when you don't heat treat or pasteurize milk. It's a much nicer flavor."
J	149-151°F	16 seconds	multiple milk sources, 15+ milk suppliers, average age for sharp is 14 months, mild is 3 months
K	145-152°F	15 seconds	multiple milk sources, sell it to one customer at around 2-3 weeks old, they hold it for at least 60 days before selling it to consumer
L	~140°F, heated to level to kill E.Coli, but not denature any enzymes	Didn't know	Single milk source, average age when sold- 18 months
M	158-160°F	16 seconds	Multiple milk sources

Please contact Kelly Sime, Kelly.sime1@gmail.com, 608-333-1427 with additional comments/questions

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Plant	Temperature Heated to	Time heated	Other Misc.
N	Cool night milk, then mix with morning milk which is at cow temperature, set vat to 90°F. After set and cut, slowly cooked to 120°F		Single milk source, aged anywhere from 4-24 months, average age is 9.5 months
O	141°F	15-17 seconds	Multiple milk sources
P	<110°F	Heated with culture for 2 hours	Single milk source, average age is 60 days, cheese typically weighs between 6 and 8 pounds and aerobically aged at temperatures between 55-60°F
Q	145°F	16.5 seconds	Multiple milk sources, aged from 9 months to 3+ years, make cheese at another plant
R	90°F	a few seconds	Single milk source, aged 70 days to 9 months, source said, "Raw milk cheeses have more flavor than anything pasteurized."
S	145°F	17 seconds	Multiple milk sources, average age between 14-18 months
T	Milk set to 90°F, heated to about 102°F during make process		Single milk source, average age is 14-16 months