

Ellsworth Cooperative Creamery's **CHEESE MANUFACTURING PROCESS**

The Ellsworth Cooperative Creamery receives milk from approximately 460 farms. These patrons have all signed statements that are on file, which states they will not use rBST in production of milk shipped to Ellsworth Cooperative Creamery.

The milk is:

- Screened per IMS and in conjunction with State of Wisconsin procedures prior to unloading.
- Is commingled into milk silos.
- Is pasteurized prior to entering the cheese vat.

And

- Cheese starter is added to the milk while being filled in the vat.
- Once cooked to the correct temperature, rennet is added to coagulate the milk.
- The mixture is cut into curds and whey.
- The curds and whey are pumped on to a *cheddaring* belt where the whey is drained.

The cheese is:

- Flipped so it can be *cheddared*. At the end of the belt the cheese mat is cut on a rotating drum.
- Then the curd is transferred to another belt where salt is applied. It is stirred on the belt to apply salt evenly on the curd.
- The curd is transferred through a metal detector.
- Beyond the metal detector, the curd is placed on a shaker table to allow the large curd to pass so it can be processed.
- The large curd is then conveyed through a rotating cooling drum.
- At the end of the drum the curd is placed in plastic lined boxes.
- The boxes for retail packaging are then transferred to the curd room.
- The packaging personnel weigh each bag on a scale.
- The bags are cased and palatalized.
- The palliated cheese curds are placed in a cooler and held for distribution.

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"The Cheese Curd Capital of Wisconsin"

Ellsworth Cooperative Creamery Association

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