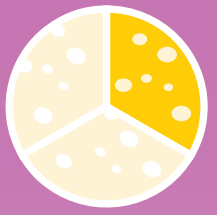
SAY CHEESE!

Progressive Dairy Editor **Audrey Schmitz**

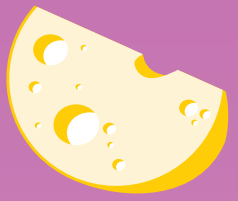
June 4th is National Cheese Day.

There are around **2,000 VARIETIES** of cheese available worldwide.

WISCONSIN is the top cheese producing state.



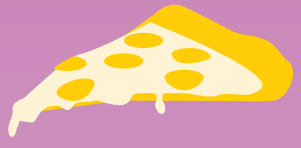
ONE-THIRD of all milk produced every year in the United States goes toward making cheese.



The famous holes in **SWISS CHEESE** are the result of carbon dioxide made by bacteria in the cheese, forming little air pockets as the cheese hardens.

23 POUNDS

The average American eats about **23 POUNDS** of cheese each year.

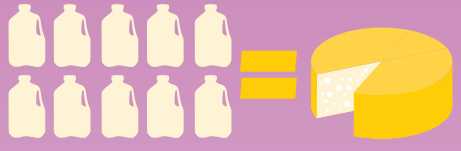


MOZZARELLA is the most popular cheese in America.

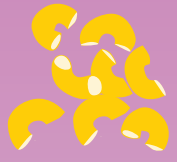
CHEESE CURDS squeak because the elastic protein strands in the cheese rub against the enamel of your teeth.

Nutritionally **CHEESE PROVIDES** calcium, protein, vitamin A, vitamin B12, riboflavin, zinc and phosphorus.

The largest **CHEESE SCULPTURE** weighs 1,524 pounds and was achieved by The Melt in Hollywood, California on September 18, 2015.



It takes **10 POUNDS** of milk to make **1 POUND** of cheese.



The **MOST POPULAR CHEESE RECIPE** in the United States is "macaroni and cheese."