

# Ohio Swiss Cheese Facts

## The King of Cheese

Swiss Cheese is recognized everywhere as the finest and purest hard cheese, and bears for this reason the proud title of a King of Cheese.

It can lay claim to this title because of its stately size which exceeds the individual sizes of other kinds of cheese by far and looks very majestic. In no less a measure, however, does Swiss Cheese distinguish itself by its inner characteristics. The fine, nut-like flavor and clean-eyed curd are characteristics only of Swiss Cheese. It, therefore, makes the highest demands of the quality of milk from which it is prepared, and to the same degree, of the art and experience of the cheesemaker.

To its noble qualities, Swiss Cheese attributes its world-fame and the special price which it brings as a quality product.

## Cheesemaking is an Art

There are people who learn this art and those who remain amateurs at it for a lifetime. For a successful practice of the profession of cheesemaking, a certain natural talent is therefore necessary. A cheesemaker must possess a certain genius for his profession, which will instinctively furnish him the solution to questions which are often times very difficult and complicated.

With the aid of a thermometer, acidmeter, and by the senses of sight, smell and feeling, the cheesemaker is able to follow and control the progress of making curd through the manufacturing process. Actually, the final result is determined in the cheese kettle as the aging takes place.

## What's In It For You?

One ounce of Swiss Cheese contains abundant quantities of protein and calcium without proportionally abundant calories. It also contains significant amounts of potassium and all the essential amino acids.

It's easy to include in the dietary intake of any lifestyle and there is no waste!

## The Eyes In Swiss Cheese

The raw cheese as it is dipped from the cheese kettle would not be edible since it is difficult to digest and quite flat in taste. It is only through ripening that it requires its good characteristics.

From a chemical point of view the following phenomena occur during the ripening period:

The fresh cheese consists mainly of cheese substance in the form of paracasein which is difficult to digest; milk fat included in it; and whey included in the cheese, in which milk sugar and ash are still dissolved. The first substance changed is the milk sugar. This is transformed into lactic acid, which accounts for the fact that the whey draining from the cheese is unusually somewhat sour. The presence of milk sugar cannot be detected even a few days after manufacture. In its place the cheese contains calcium lactate. Immediately after the production of the lactic acid, the main ripening begins, in which the paracasein in particular is dissolved. The eye formation also begins this phase of ripening. The eye formation depends upon the propionic acid fermentation. The calcium lactate is separated into carbonic and propionic acid by means of the propionic acid bacteria. The carbonic acid gas causes the eye formation. Again let us say that the afore mentioned chemical breakdown depends on the skill of the cheesemaker during the manufacturing of the cheese.

Swiss, known in Switzerland as Emmenthal Swiss, is one of the oldest of all cheese varieties; a large, hard, press-cured cheese with an elastic body and a mild, nut-like sweetish flavor. A large cheese, it is occasionally in a shape called "wheels" but almost all of the domestic production is made in a rindless block form. Fondly known and described as the cheese with "eyes." USES: Sliced thin on a cold meat platter, delicious on rye bread, as an appetizer, or added to fruit or vegetable salad. Use in sandwiches, snacks, for general table use or on cheese trays, sliced or diced. A favorite to use in combination with other ingredients in sandwiches, appetizers and other uncooked ways. It is rapidly coming into its own as a cooking cheese. "Swiss Cheese Pie" and other recipes have been developed, which are finding increasing favor among housewives.

## Did You Know....

To make 200 pounds of Swiss Cheese it requires:  
2,800 Pounds of 3% Milk = 325 Gallons = 1,300 Quarts = 2,600 Pints

For more information, please contact:



Tuscarawas County Convention & Visitors Bureau  
124 East High Avenue  
New Philadelphia, Ohio 44663  
800-527-3387 • [www.ohiotimelessadventures.com](http://www.ohiotimelessadventures.com)

**Ohio Swiss Cheese Association, Inc.**  
**P.O. Box 445, 116 Factory Street**  
**Sugarcreek, Ohio 44681**  
**(330) 852-3504**

**Cheesemakers**

Broad Run Cheese House, Inc.  
Cheesemakers: John Fankhauser & Chad Schindler  
6011 Old Route 39  
Dover, Ohio 44622  
Phone: (330) 343-4108  
www.broadruncheese.com

Bunker Hill Cheese  
6005 County Road 77  
Millersburg, Ohio 44654  
Phone: (330) 893-2131  
www.heinis.com

Guggisberg Cheese  
Owner: Richard Guggisberg  
5060 State Route 556  
Millersburg, Ohio 44654  
Phone: (330) 893-2500  
www.guggisberg.com

Middlefield Original Cheese Co-Op  
Co-Op Vice President: Nevin Byler  
P.O. Box 237  
16942 Kinsman Road  
Middlefield, Ohio 44062  
Phone: (440) 632-5567

Minerva Dairy  
Owner: Phil Mueller  
P.O. Box 60  
Minerva, Ohio 44657  
www.cheesehere.com

Pearl Valley Cheese, Inc.  
Owner: The Stalder Family  
54760 Township Road 90  
Fresno, Ohio 43824  
Phone: (740) 545-6002  
www.pearlvalleycheese.com

Ragersville Dairy  
Cheesemakers: Richard & Diane Hicks  
2199 Ragersville Road SW  
Sugarcreek, Ohio 44681  
Phone: (330) 897-3055

Roberto Cheese Factory, Inc.  
Cheesemakers: Angelo Roberto, Jr. & Armand Babbo  
7399 Lincoln Street SE  
East Canton, Ohio 44370  
Phone: (330) 488-1551

Steiner Cheese, Inc.  
Cheesemaker: Mike Felton  
P.O. Box 280  
Baltic, Ohio 43804  
Phone: (330) 897-5505

**Associate Members (Cheese Dealers)**

Biery Cheese Company  
6544 Paris Avenue NE  
Louisville, Ohio 44641  
Phone: (330) 875-3381  
www.bierycheese.com

Great Lakes Cheese Company  
P.O. Box 1806  
17825 Great Lakes Parkway  
Hiram, Ohio 44234  
Phone: (440) 834-2500  
www.greatlakescheese.com

Laubscher Cheese Company  
1468 North Perry Highway  
Mercer, Pennsylvania 16137  
Phone: (724) 475-4015

Yaggi Cheese House  
P.O. Box 203  
2229 Stonecreek Road SW  
New Philadelphia, Ohio 44663  
Phone: (330) 339-5067



**Ohio Swiss Cheese**

- Has been made in Ohio since 1833.
- Over 50,000,000 pounds produced by Ohio factories annually. First in production in the United States.
- More than 675,000,000 pounds of milk used annually.
- Quality of Ohio Swiss Cheese is the best in the world.
- A technically-trained cheesemaker is in charge of each factory.
- The Ohio Grand Champion Swiss Cheese Maker is crowned annually at the Ohio Swiss Festival, held in Sugarcreek, Ohio
- Ohio Swiss Cheese industry has cooperated for almost a century with the Agricultural Extension Service of the Ohio State University and Bureau of Dairy Industry, US Department of Agriculture.