Stainless steel wires are used to cut the developing cheese mass into small cubes of curd. The liquid that separates from the curds is whey.

When the curds and whey are cooked, they are pumped to the finishing table and the whey is drained off.

Salt is applied to enhance the flavor and slow the acid development in the cheese. At this time, herbs and other ingredients can be added to make specialty flavored cheddars.

The curds are packed together under pressure to create 42 lb. blocks that are vacuum sealed in plastic and can also be hand packed into round forms.

Blocks and wheels are transported to the temperature-controlled warehouse to be aged.

Cheese is transported by truck to a grocery store near you - a perfect choice for a healthy snack and getting calcium into your bones!