



# Wisconsin Ag News – Specialty Cheese

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## Wisconsin Specialty Cheese Production Up 6 Percent

With 25 percent of the nation’s total cheese production, Wisconsin maintained its ranking as the nation’s top cheese producing state in 2022. At 928 million pounds, specialty cheese accounted for 26 percent of Wisconsin’s total cheese production. This was an increase of 51.0 million pounds from 2021. Ninety-four of the State’s 118 cheese plants manufactured at least one type of specialty cheese during 2022.

Wisconsin cheese makers are known for offering a wide variety of high quality specialty cheeses. A specialty cheese is a value-added product which commands a premium price. According to the Wisconsin Specialty Cheese Institute, the nature of specialty cheese is derived from one or more unique qualities, such as exotic origin, particular processing or design, limited supply, unusual application or use, and extraordinary packaging or channel of sale. The common denominator is its very high quality.

### Specialty Cheese Production – Wisconsin: 2021 and 2022

Type	2021 number of producers	2021 revised production (1,000 pounds)	2022 number of producers	2022 production (1,000 pounds)	Change in production from 2021 (percent)
Asiago.....	14	35,651	16	40,559	14
Cheddar <sup>1</sup> .....	36	39,165	41	40,733	4
Farmers.....	10	955	12	964	1
Feta.....	10	107,410	9	109,920	2
Gorgonzola.....	7	15,423	8	16,191	5
Gouda.....	30	15,595	30	15,160	-3
Havarti.....	13	45,512	13	45,872	1
Hispanic.....	23	111,474	22	127,611	14
Parmesan Wheel.....	7	83,350	6	95,404	14
Romano Wheel.....	6	10,733	6	11,000	2
All Other <sup>2</sup> .....	57	411,891	55	424,744	3
Total <sup>3</sup> .....	87	877,159	94	928,158	6

<sup>1</sup> Includes only specialty types of this variety.

<sup>2</sup> Combined to avoid disclosure of individual plant data. Includes: Alpine, American Grana, Auribella, Bel Paese, Blue, Brie and Camembert, Butterkase, specialty Colby, Edam, Fior di Latte, Fontinella, Gruyere, other specialty Italian, Italic, Italian Fontina, Juustoleipa, Kasser, Krakow, Limburger, Mascarpone, Middle Eastern cheeses, specialty Monterey Jack, specialty Mozzarella, other specialty Parmesan, Pepato, Peperon, specialty Provolone, Quark, Raclette, other specialty Romano, Soft-ripened, specialty Swiss, Tvarog Polish, and Yogurt cheese.

<sup>3</sup> Total cheese plants producing one or more specialty cheeses.