Where Does Cheese Come From?
How is it made?

http://www.milkfacts.info/Milk%20Processing/Cheese%20Production.htm
Step 1: Treat the Milk Right

- Milk from cows is heated to kill the bad germs
- Then the milk is cooled
- After the cooling, good bacteria are added to the milk
- This is where cheese gets its flavor
Step 2: Form the Curd

- An enzyme called rennet is added
- This makes the milk curd, which is solid
- The cheese is left alone for 30 minutes
- Balls of cheese are cut into very small pieces and heated again to 100°F
Step 3: Drain the Liquid

- There is liquid still mixed in with the cheese that must be drained.
- After the liquid is squeezed out, only large solid pieces of cheese are left.
- The cheese is cut again and then the pieces are piled on top of each other.
Step 4: Add Salt

- Salt is then sprinkled on the cheese
- The salt and cheese are mixed together
- This also helps the cheese get its flavor
Step 5: Making the Blocks

- The cheese is placed in big machines that shape the cheese into blocks.
- Cheese is kept in huge refrigerators until it is ready to be eaten.
- This could mean months to years before anyone eats it.
Step 6: Your Plate

- When the cheese is ready, it is sent to stores for you to buy.
- Enjoy cheese on sandwiches, pasta, and many other of your favorite foods!
- Remember cheese is in the dairy food group and has calcium in it that keeps your bones and teeth strong!