

All eyes on US cheeses

The variety, quality and artistry of cheeses made in the United States is recognized worldwide.



By Kara McDonald

Cheesemaking in the United States is an inspired story of artisanship and excellence that dates back hundreds of years, representing the vast multicultural experiences brought to the United States by immigrants. Today, talented and creative cheese artisans all across the country, from large operations to small family-based productions, push traditional limits toward new and elegant cheese flavors.

This excellence, forged from experience but unbound by tradition, has led to U.S. cheeses becoming increasingly recognized around the world for their craftsmanship, innovation, variety and versatility. Each of these attributes has a deeper story that is uniquely American.

Craftsmanship and innovation

The outstanding craftsmanship demonstrated by U.S. cheesemakers results in quality cheeses that stem from the diverse geographies and ethnicities of the people who immigrated here. Because of its diverse population, the United States is able to produce a variety of cheeses representing cultures from around the world. When you add the inspiration of new ideas that are not bound to tradition, you get an incredible spectrum of offerings that cannot be found anywhere else in the world.

In the hands of talented, creative artisans, U.S. cheesemaking is teeming with innovation. U.S. cheesemakers produce more than 600 cheese types ranging from soft,

fresh options to hard, aged varieties. By always pushing traditional limits, U.S. cheesemakers have a high level of craftsmanship that consistently results in new and elegant flavor combinations and varieties of specialty cheeses. As a result, cheesemakers produce flavors ranging from American original varieties such as Monterey Jack, brick, colby, cream cheese, Baby Swiss and low-moisture mozzarella to artisan offerings with spicy and savory tastes.

Safety and productivity

The recognized craftsmanship of these cheeses also reflects the quality and safety of milk and food production processes utilized by farmers and producers. In the United States, cheese produced in all 50 states meets or exceeds rigorous safety standards. Exported cheeses are made under the same U.S. regulatory oversight as those enjoyed within the United States.

The U.S. food safety system is among the most regulated and trusted anywhere in the world. Additionally, through unparalleled cow care and management, the United States leads the world in dairy productivity, which reduces the carbon footprint while advancing sustainability initiatives.

As cheese continues to increase in popularity, U.S. cheesemakers have techniques and processes that allow us to supply the rising demand around the globe. With the capacity to provide an increasing supply and a vast array of products, the

U.S. dairy industry is in a unique position to meet continuing demand from restaurants and foodservice manufacturers in Southeast Asia and around the world.

Culinary versatility

The plethora of U.S. cheese varieties allows for unparalleled versatility in meal preparation. U.S. cheeses can be enjoyed alone, paired with wine or beer, or used as ingredients in innovative cuisines. U.S. Dairy Export Council demonstrates this versatility through its offerings, including in-market chef training and educational courses. There is no question that the versatility of U.S. cheeses can help chefs provide the ultimate “food-ertainment” experience, whether pairing U.S. cheeses with food or drink or using them in a fun new recipe.

The growing recognition of the United States as the leading global supplier of high-quality dairy products, including specialty cheeses, is the result of continuous investments, research and innovation in our industry, combined with a long, rich heritage of craftsmanship. The craftsmanship, innovation, variety and versatility of U.S. specialty cheeses are world class and a culinary treasure to be enjoyed in diverse cuisines. Let U.S. cheeses inspire your next culinary creation. ■

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