

Dilgard Produce



PRODUCT DESCRIPTION

Sliced swiss cheese .75z
slc

Dilgard #
R04603

Swiss Cheese Facts: Swiss cheese is made by heating cow's milk at high temperatures and then lifting the curd from the whey in one mass in a fine-mesh net. This mass is then shaped into blocks, salted with strong brine, wrapped to prevent drying, and stored for six to eight weeks to ferment at 80° Fahrenheit. During the weeks of curing, the cultures begin to grow causing the body of the cheese to break down, the holes to form and that great Swiss cheese flavor to develop. The famous "holes" in Swiss cheese develop because of the gas that occurs naturally from the breakdown of milk sugar in the cheese. The cheese maker takes periodic samples to determine that the holes of the cheese are properly developed.