

Pinconning Cheese Manufacturing & History Information

Compliments of the Pinconning Cheese Co. & Fudge Shoppe, Established in 1948. Pinconning is designated "The Cheese Capital of Michigan" because it is the home of the famous Pinconning Brand Cheese. The Pinconning Cheese formula was created by Dan Horn who settled here in 1915. Currently, Original Pinconning Cheese is produced along with other styles of cheese at several plants. These plants produce our famous original Pinconning Cheese using our special formula & specifications.

The Cheese Production Process at the Pinconning Cheese Processing Plant is:

1. Whole milk is received, tested & pasteurized.
 2. The milk is transferred to large vats & a coagulant is added to thicken the milk.
 3. The thickened milk is cut with a knife and cooked the desired length of time which varies according to the style of cheese being produced.
 4. The whey, a milk by-product of the production process, is then drained from the vat & the cheese curds are exposed.
 5. The cheese curds are transferred from the vat to a heating table which dries the curds to the desired moisture content. Salt is added in this step.
 6. After the curds are dried, they are transferred and pressed into blocks or wheels, as seen on our site.
- Each vat produces 2,500 lbs. of cheese which takes about four hours, from start to finish.
- The Pinconning Cheese Processing Plant can produce an average of 42,500 pounds per day.

Aging of Pinconning Cheese

Because of its special formula, Pinconning Cheese is ageable, which differentiates it from Wisconsin colby. The aging process is what gives Pinconning Cheese its special and unique flavor. Here at The Pinconning Cheese Co., the cheese is aged up to 16 years! Pinconning is aged as:

Description/Aging

- Squeaky Mild - Less than 1 week
- Medium Mild - 1 to 3 months
- Medium Sharp - 3 to 6 months
- Sharp - 6 to 12 months
- Extra Sharp - 12 to 36 months
- Super Sharp - 36 to 60 months
- Super-Super Sharp - up to 16 years

Super Sharp Pinconning Cheese is an original and can only be found at this age at Pinconning Cheese Co. Nowhere else can this super aged cheese be found!!

COUPON

FREE FUDGE!

With the purchase of 1lb. of fudge, receive a ¼ lb. FREE!

FREE SQUEAKY MILD!

With the purchase of 1lb. of any Pinconning type cheese, receive a ¼ lb. FREE!

BUY 1 OF OUR FAMOUS PIZZALOAVES

Get a 12oz. pop FREE
Must present before sale
Not valid in multiples

PINCONNING CHEESE CO.
DELI & FUDGE SHOPPE
221 N. M-13 PINCONNING, MI
800-678-1962

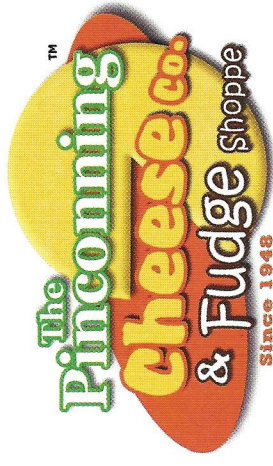
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PINCONNING, MI 48650-0926

800-678-1962, 989-879-2281,
FAX 989-879-2333



Scan to view our Website!

Factory To You Product Descriptions

PINCONNING CHEESE is a variation of colby-style cheese. It is semi-hard with an open texture, which allows it to age well from Mild to Super Sharp. Original Pinconning Cheese, as sold here, is produced using our special formula. Grocery stores which sell pre-packaged Pinconning Style cheese, are not selling the original Pinconning Cheese. This is most likely produced under a different formula.

BABY SWISS is a semi-soft, slightly nutty flavored white cheese with pea-sized eye development.

BLUE/GORGONZOLA is semi-soft with visible veins of mold on white cheese, sometimes crumbly, with a tangy flavor. Gorgonzola is similar to Blue, but dryer.

BRICK is a cow's milk cheese product first made in 1875 in Wisconsin. A sweet-curd, semi-soft, smooth cheese with an open texture. Its flavor is mild but rather pungent and distinctly sweet. The body is elastic and slices well without crumbling.

BRIE/CAMEMBERT is a soft, creamy cheese, surface ripened with a flavor ranging from mild to pungent. Brie is often eaten at the end of the meal with wine, or with crackers or crisp bread as a snack. Camembert is very similar to brie, but with a more fluid consistency. The interior is yellow with a waxy or creamy texture, depending on the degree of ripening.

CHEDDAR is a hard, smooth, firm-bodied cheese. The flavor ranges from mild to sharp, and the color varies from nearly white to yellow. It is made from sweet, whole cow's milk, either raw or pasteurized.

COLBY is similar to cheddar. However it has a softer, and a more open texture, also it has slightly more moisture and therefore does not keep as well as cheddar. It has a mild to mellow flavor.

COLBY-MONTEREY JACK COMBINATION is a blending of Colby and Monterey Jack curds, forming a marbled appearance.

COLDPACK CHEESE & CHEESE SPREADS are made by mixing, without the aid of heat, one or more varieties of cheese, creating a spreadable product.

Flavors may be added.

EDAM/GOUDA Edam has a pleasingly mild, clean, sometimes salty flavor. It can range from semi-soft to hard with a rather firm, crumbly body with small holes. Gouda is similar to Edam except that it contains more butterfat and has a mild, nut-like flavor.

FARMERS cheese is firmer than Colby, low in cholesterol, can be white or colored, with a clean, mild flavor and should slice without crumbling.

FETA is a white, soft, and flaky cheese similar to dry cottage cheese with a slightly salty flavor. Can be made from cow's, sheep's, or goat's milk.

FLAVORED NATURAL CHEESE is a standardized cheese to which bacon, onion, herbs or spices are added.

MONTEREY JACK is a semi soft, smooth textured cheese with small openings throughout. Whole mild Monterey Jack contains more moisture and is softer than Colby. The flavor ranges from mild to mellow, and is very creamy.

MOZZARELLA is a creamy white semi-soft cheese with a mild, delicate flavor and is eaten fresh. It is usually made from part-skimmed milk.

MUENSTER is semi-soft, smooth cheese with a waxy body and small openings and a mild to mellow flavor. Made with whole milk. It is similar to Brick, but undergoes less surface ripening while curing.

PARMESAN/ROMANO, Parmesan is a very hard, granular cheese with a sharp piquant flavor. Fully cured Parmesan can keep almost indefinitely. Romano is much like Parmesan, with a hard, brittle ring and somewhat granular interior with no holes or eyes.

PROCESSED CHEESE & CHEESE FOODS are made by blending one or more natural cheese with the aid of heat and generally will have a mild flavor. Fruits, vegetables, meats or a combination may be added.

QUESO BLANCO is a soft, dry, white cheese with a salty, strong, sometimes smoky flavor and is usually eaten fresh.

RAW MILK CHEESE is cheese made from unpasteurized or heat treated milk.

RICOTTA is a soft, moist, white cheese with a bland but semi-sweet flavor. It can be dried and used for grating.

STRING CHEESE is a light, creamy, smooth, well knitted mozzarella type cheese that is stringy when peeled. String cheese has a fresh, clean slightly salty flavor and other flavors may be added.

SWISS CHEESE is a hard, smooth, pale yellow cheese and is best known for its large eye formation. Swiss cheese has a mild, sweet, nut-like flavor.

CHEESE TIPS AND FACTS STORAGE

Cheese should be stored in its original or any wrapper that will form a moisture barrier. Each time the cheese is opened, rewrap in a new plastic wrap and return to the refrigerator. When cheese is left uncovered for too long, it will become dried-out, leaving hard edges on the cheese. If hard edges form, the hard cheese can be cut off and used for grating, if not spoiled.

SHELF LIFE & REFRIGERATION

Desired refrigeration temperature is between 35-40 degrees for all cheese. Soft and semi soft cheeses have a relatively short shelf life. Soft and semi soft cheese textures and flavors break down, normally in 6 to 8 weeks with some exceptions, they do not age. Because of the higher moisture content of soft and semi-soft cheeses, they should always be

refrigerated. Hard cheeses have less moisture content (under 40% by weight) and can withstand longer periods without refrigeration. They have a relatively long shelf life and will age well. Grated cheese should be stored in a cool, dry place away from high humidity and moisture. Shredded cheeses are more susceptible to mold development and moisture loss due to more exposed surfaces. To maintain optimum flavor and melting qualities wrap cheese carefully. If doing your own shredding, try not to shred more than will be used in a day.

PLACEMENT IN REFRIGERATION

Where the cheese is stored can make a difference in quality and shelf life. Try to keep the cheese in a spot where the temperature is consistent. Bear in mind that cheese is highly absorbent; choose a place away from foods high in odor such as onions.

MOLD

Mold spores are airborne and a natural part of the environment. It is therefore essential to wrap all cheese as air tight as possible.

Cheese containing mold need not be thrown away. Simply remove the mold by cutting out a 1/4 inch area around the mold. The remaining product should be used within a week.

FREEZING

Most natural cheese can be successfully frozen with a few varying results. Generally, hard cheese freezes better than soft cheese, because freezing changes its texture. This makes cheese more crumbly and causes soft cheese to separate slightly.

SERVING

Serve all cheese (except cottage cheese) at room temperature for maximum flavor. 1 cup of shredded cheese equals 4 oz. Aside from Parmesan/Romano (1 cup = 3oz.)