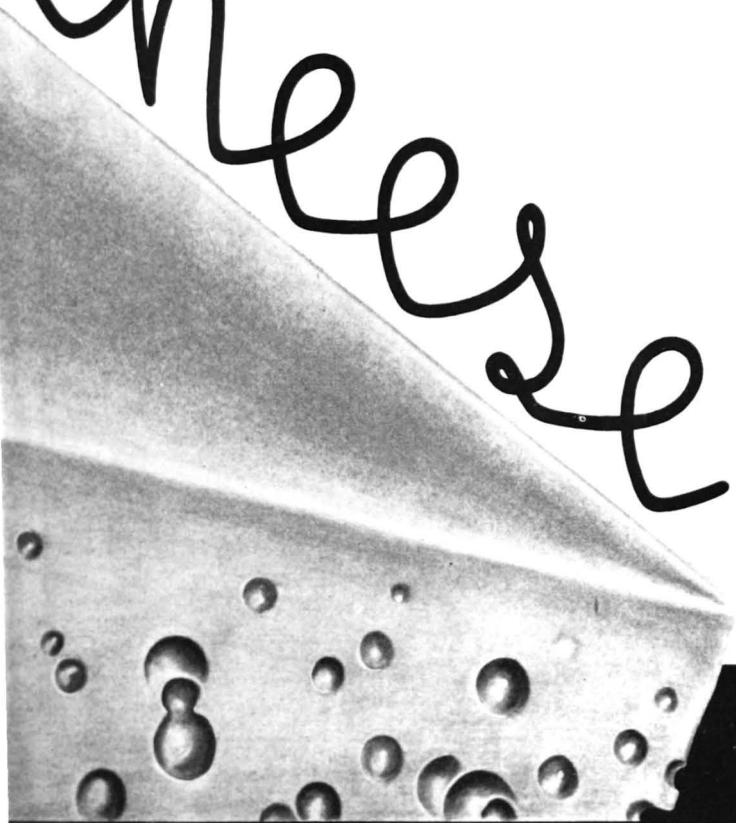


Iowa-swiss-type cheese.

IOWA SWISS-TYPE

E. F. GOSS — V. NIELSON — M. MORTENSEN

Cheddar



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SUMMARY AND CONCLUSIONS

1. A process for the manufacture of a special Swiss-type cheese is outlined. This cheese is softer and quicker curing than a typical Swiss. The flavor is generally somewhat milder.

2. The manufacture and marketing of 25,136 lbs. of this cheese on a semi-commercial scale indicates that it may be made successfully under Iowa conditions.

3. In the manufacture of this cheese high quality milk, pasteurization and careful control of the details of the process are essential.

4. The marketing of this cheese at an advance of 6 cents per pound over the price for American cheese suggests the possibility of more profitable utilization of milk in the manufacture of Iowa Swiss-type cheese than in American cheddar. With the cost of manufacture per pound very close to the cost of manufacture of American, an added return of 50 cents per 100 lbs. of milk might be obtained over the return from the manufacture of the usual American cheese.

5. Successful marketing of bulk natural special cheeses will be aided by the education of the consumer in the proper care of such cheeses in the home, so that their fine flavor and other qualities may be preserved until the last of the cheese is used. "Cheese caddies" are suggested as helpful.