SUPPLY CHAIN FOR CHEESE "FROM FARM TO FORK"

1. **Farm**
   - Cows/milking
   - Cooling/storage
   - Collection
   - Transport

2. **CHEESE PLANT**
   - Unloading at plant
   - Raw milk storage
   - Clarification/separation
   - Milk
   - Milk powder
   - Condensed milk
   - Blend
   - Pasteurize
   - Cheese milk in vat
   - Annatto color added (optional)
   - Cheese cultures & rennet added
   - Cut curd

3. **GROCERY/CONSUMER**
   - Delivery to store loading dock
   - Screen partitions curds from whey
   - Cheese
   - Curds & whey separated
   - Whey turned into ingredients
   - Grocery shelves
   - Consumer

4. **STANDARDIZATION**
   - Cream

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