



Henning Cheese
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To Potential Buyers,

Since 1914 quality and safety has been a top priority at Henning Cheese. We produce an excellent product that can be enjoyed by your customers.

Following are our specifications for keeping cheese out of refrigeration. Our water activity is typically .956-.959, with a pH of about 5.1, and moisture of about 36%. We send samples to a third party laboratory weekly for analysis—checking for listeria (with negative results), coliforms (<10 are typical results) along with analyzing salt, pH and moisture.

Our farmers work on their quality management daily. They are paid a premium to keep their somatic cell and plate counts low. We then utilize the milk to manufacture various cheeses. Henning Cheese is inspected by the USDA and by the Wisconsin Department of Trade, Agriculture and Consumer Protection every 6 months. We have always received full status approval. In our 96 years of manufacturing, we have never had a cheese recall.

Henning Cheese has in place a full HACCP program which includes Good Manufacturing and Good Hygiene Practices. Updates are made to these programs on an ongoing basis. We also passed a third party audit conducted by Cooks and Thurber.

The conclusion reached in the article of Storage Temperatures Necessary to Maintain Cheese Safety (by Jay Russell Bishop and Marianne Smukowski, Wisconsin Center of Dairy Research) is that “cheese containing <50% moisture and active lactic acid starter cultures, along with traditional levels of salt, pH, fat, etc., do not allow the growth of pathogens at temperatures between 4 and 30 degrees C.” (39.2 – 86 degrees F).” They also recommend in the same summary, that pasteurized Cheddar cheese, manufactured in the United States should be exempt from refrigeration requirements during ripening, storage, shipping and displaying. This only applies if the cheese is manufactured under proper conditions of Good Hygiene Practices, Good Manufacturing Practices, and HACCP principles according to CFR (Center for Dairy Research). Storage and display temperatures must not exceed 30 degrees C (86 degrees F).

Henning's Cheese can be displayed out of refrigeration in the dairy or deli departments during the day. We ask that stores keep the cheese away from direct/indirect heat sources during this time. We also suggest that all of the cheese is returned to the cooler at night.

These large wheels create excitement in stores. Customers enjoy marveling at the large wheels, and enjoy purchasing cheese which has been cut from that wheel. When cutting and wrapping the cheese, Henning Cheese wants the stores to follow good sanitation practices and have no cross contamination issues occurring. We recommend that the store only cuts as much cheese as can be sold in a few days, and that this cheese gets refrigerated at night. We would also like the cheese display to be located in areas of the store where the air is cooler (for example in the dairy department, where the air is cooler from the refrigerated cases), and away from direct sources of heat.

If cutting instructions are needed, please check our web site or contact Kay at Henning Cheese.