



Henning Cheese
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Cheese out of Refrigeration

To Potential Buyers,

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

Our cheese follows established industry standards - Cheddar Cheese - water activity is .956 - .959, pH 4.8 - 5.3 and moisture less than <39%. Cheese samples are sent to a third-party laboratory weekly for salt, moisture & pH and coliform (<10) .

Our farmers consistently work on their quality management. They are paid a premium to keep their somatic cell and plate counts low. We utilize their fresh milk to manufacture our of cheeses. Henning's Cheese is inspected by the USDA and Wisconsin Department of Trade, Agriculture and Consumer Protection every 6 months

We have a HACCP program which includes Good Manufacturing Practices for Production and for Personnel. Employees are constantly trained in these practices. We also are inspected by an independent third party – Safe Quality Food – Food Safety Code for Manufacturing and Quality Systems.

In an article "Storage Temperatures Necessary to Maintain Cheese Safety"* (by Jay Russell Bishop and Marianne Smukowske, Wisconsin Center of Dairy Research) they concluded 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° - 30° C (39.2° - 86° F). Cheese should not be displayed at temperatures that exceed 30° C (86°F).

Henning's Cheese can be displayed out of refrigeration during the day. We recommend that stores keep cheese away from direct or indirect heat during this time. The cheese should be returned to the cooler at night.

When cutting and wrapping wheels of cheese we recommend the stores follow good sanitation practices and do not cross contaminate to prevent issues occurring. We recommend that stores only cuts as much cheese as can be sold in a few days.

*The full article "**Storage Temperatures necessary to Maintain Cheese Safety**" can be found on our web site at www.henningscheese.com under the Mammoth tab and under Mammoth Wheels. Additional articles concerning "**Cheese out of Refrigeration**" along with "**Cutting and Wrapping Instructions**" are also available as well.