Shullsburg Creamery

The Taste Of Old Fashion Goodness

Family Farmer Owned

Safe Food Certified

Specialists in Natural Cheese Since 1934

- Complete Retail Cheese Programs
- Display Case Management
- Award Winning Service & Quality
- Refrigeration & Distribution
- Retail Signature Brands
- Food Service & Export

Crafted in Wisconsin

1-800-533-9594

www.shullsburgcreamery.com
Cheese making began at the Shullsburg Creamery in earnest in 1937. We have been a strong regional brand for over 80 years. Unlike most cheese factories, Shullsburg Creamery created a brand and distributed its cheese to grocery stores in the region competing directly with another startup company at that time, Kraft (a little known fact; J.L. Kraft started his business in Stockton, IL, 25 miles from Shullsburg).

Our cheese making heritage runs deep. True full flavored cheese can only be achieved by allowing proper development of lactic acid cultures, thorough cooking and stirring of the curd; and when ready, holing and pressing. During this process (about 9 hours), the next steps taken are decided by the cheese maker and not the clock. We don't hurry our cheese making process. But this is only the beginning. Each of our many varieties are graded for quality and then "cured" for flavor over the required time unique to each variety. This is the secret and the reason true cheese cravers seek out our brand; Shullsburg cheese satisfies.

Today, Shullsburg Creamery produces and markets its quality branded Wisconsin cheese to 7 upper Midwest states. We operate our own fleet of late model refrigerated semi-trucks, and a specialized refrigerated distribution center dedicated to proper handling and curing of our many cheese varieties at the high volume required. We support a dedicated, professional sales staff to maintain our stringent customer service requirements.

Shullsburg Creamery has met the challenges of the current consumer demand for safe, quality food. We are SQF Level 3 accredited, FSMA compliant, GFSI compliant, and pass third party audits in all of our facilities consistently.

Shullsburg Creamery is owned by family dairy farmers who supply their milk to our manufacturing facilities, thus insuring only the finest fresh pure milk is used in the manufacturing of Shullsburg Cheese.