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## Real California Cheese Facts

- California produced 2.4 billion pounds of cheese in 2014 and is the second-largest cheese-producing state in the U.S. (CDFA)
- California is the country's largest milk producer and in 2014 produced 42.3 billion pounds of raw milk. Approximately 44 percent of all California cow's milk goes to make California cheese. (CDFA)
- California has more than 50 cheesemakers who produce over 250 different varieties and styles of cheese.
- California cheese production in 2014 was, by major types of cheese: 59 percent Mozzarella, 15.4 percent Cheddar, 11.1 percent Monterey Jack, 5.3 percent Hispanic, 9.2 percent other. (CDFA)
- Per capita cheese consumption has increased by more than eight pounds since 1990, more than 15 pounds since 1980, and 20 pounds since 1970. (USDA)
- California is the largest producer of Hispanic-style cheeses, producing over 130 million pounds in 2014. (CDFA)
- California produces more Monterey Jack than any other state. Monterey Jack is a "California Original," a descendant of a type of cheese produced in the California missions more than 200 years ago. In 2014, California produced 271 million pounds of Jack cheese. (CDFA)
- In 2014, California produced more than 376 million pounds of Cheddar cheese. (CDFA)
- California produces more than 100 types of spiced and flavored cheeses.
- The Real California Cheese seal certifies that a cheese is a natural cheese, made in California exclusively from California milk.

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