

BRICK CHEESE



Brick is a soft, cow's milk cheese that originates in the state of Wisconsin and is named after its brick-like shape.

The taste is sweet and mild when new and over time becomes stronger and the color may vary from pale yellow to white.

Once pressed, the brick cheese is placed on wooden shelves where it is bathed with serum or water and turned every day and a maturing surface of *Brevibacterium linens* forms on the surface.

Cheese can be sliced and is the most commonly used in sandwiches and the production process was derived from Cheddar.