

MAYTAG CHEESE



Maytag is a blue-veined, semi-hard cheese that was created and patented by two University of Iowa microbiologists in 1938.

Cheese began to be produced on a commercial scale from 1941 by Maytag Dairy Farms located in Newton, Iowa.

The cheese is made from homogenized cow's milk and was initially only from select Holstein cows. The milk is skimmed and the separated cream is then reincorporated with milk when it reaches a temperature between 27 and 38° C.

The process allows the perfect hydrolysis of fat which helps in the taste of cheese. The shape is cylindrical and was the first successful blue-veined cheese in the USA, as attempts to copy Roquefort cheese and other blue cheese were unsuccessful.