



Beyond Borders: The Flourishing Journey of USA Cheeses Conquering Global Palates

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As the world's largest cheese producer, the U.S. not only leads in quantity but also quality, with American cheeses winning numerous international awards. Join us as we explore how these cheeses have captured the hearts and taste buds of cheese lovers worldwide, making a mark far beyond American borders.

Discover how centuries-old cheese-making traditions brought to the U.S. by European settlers have transformed into a booming industry, producing over 1,000 cheese varieties.

The Evolution of Cheese-Making in the USA

The United States, known as a melting pot of diverse cultures, boasts a rich culinary heritage shaped by centuries of immigration. Cheese-making in the U.S. traces back to the 1600s when European settlers introduced dairy farming traditions along with cheese production. As settlers moved westward, fertile lands enabled the cultivation of grains, sustaining dairy cattle year-round and yielding surplus milk for cheese making. Originally a home-based practice, cheese production expanded, leading to local trade and international exports.

Cheese is a nutrient-rich food with numerous health benefits. It's a concentrated source of essential nutrients like protein, vitamins, and minerals, making it an ideal snack or addition to vegetarian diets. High-quality protein in cheese supports various bodily functions, while its retention of fat-soluble vitamins, such as vitamin A, enhances its nutritional value. Additionally, cheese, particularly aged varieties like cheddar, contains little to no lactose, making it suitable for those with lactose intolerance.



Today, the U.S. stands as a global cheese powerhouse, producing over 1,000 varieties inspired by global cultures and fuelled by American innovation and entrepreneurial spirit. Using state-of-the-art facilities, the U.S. contributes more than a quarter of the world's cheese output, showcasing its evolution from humble farm beginnings to an industry of scale and innovation.

Leading The World in Cheese Production and Export

The story of incredible, award-winning cheese begins with a focus on the 9+ million cows found in all 50 states. Across the rolling hills of New England and the green pastures of Wisconsin to the canyons of Utah and the dramatic landscapes of California, farms, both big and small, participate in the first livestock animal care program in the world to be recognised by the International Organisation for Standardisation (ISO). U.S. milk production oversight and regulations have resulted in a reputation for products that are safe, nutritious, and delicious. American farmers work closely with animal nutritionists and veterinarians to ensure a steady year-round supply of sustainably produced milk that is then transformed into a wide variety of high-quality cheeses.

With a rising milk production capacity and competitive product portfolio, U.S. dairy farmers are well positioned and eager to fulfil the world's expanding appetite for nutritious and delicious cheese – making the U.S. the world's largest cheese producer. In 2023, the United States produced 6.3 million metric tons of cheese, which is 19 per cent more than the top three European Union producers (Germany, France, and Italy) combined. The number one U.S.-produced cheese was mozzarella, representing 34 per cent of total U.S. cheese production, with cheddar a close second, representing 29 per cent of total U.S. production.

Of the cheeses produced in the United States, 435,568 metric tons were exported in 2023, representing 6.8 per cent of total U.S. cheese production. This is an 845 per cent increase over 2000 export levels. Mexico and North Asia represent the top two regions for cheese exports, comprising 54 per cent or 235,145 metric tons.



USA Cheeses: A Global Champion in Quality and Craftmanship

The U.S. cheese community has gained recognition and praise on the international stage for many years, winning numerous awards and competitions. These accolades from cheese experts are a clear testament to the fantastic quality and craftsmanship of USA Cheeses.

The long-standing heritage of Cheese from the USA was at the forefront of the industry's biggest competitions in 2023, receiving a combined total of 235 accolades and medals – 88 medals at the 2023-2024 International Cheese and Dairy Awards (including 34 Gold, 29 Silver, and 25 Bronze) and 147 at the 2023-2024 World Cheese Awards (including 7 Super Gold, 22 Gold, 41 Silver, and 77 Bronze).

The U.S. cheese industry continues to gain recognition against its international counterparts in recent years, having earned

134 medals at the 2022-2023 World Cheese Awards and 131 medals at the 2019-2020 World Cheese Awards, including the first-ever American recipient crowned the "World Champion Cheese": Rogue River Blue by Rogue Creamery in Oregon; an aged blue cheese wrapped in organic, hand-picked Syrah grape leaves that have been soaked in pear spirits. At the 2020 World Championship Cheese Contest, the U.S. brought home 265 medals, including 89 Best of Class.

Elevating Culinary Experiences in Singapore

The introduction of award-winning USA Cheeses to Singapore stems from the commitment of the USA Cheese Guild (managed by the U.S. Dairy Export Council) to sharing craftsmanship, quality, and innovation.

While USA Cheeses may not have the same historical fame as those from traditional cheese-producing countries, their numerous international awards underscore their ability to compete on the world stage.

Recognising the unique opportunity in the Southeast Asian market, the Guild aims to cater to discerning consumers seeking innovative, value-added cheeses that offer a distinct and elevated culinary experience. Through immersive cheese experiences, educational initiatives, and strategic partnerships with local distributors and culinary influencers, the Guild endeavours to deepen appreciation for USA Cheese while fostering brand loyalty and contributing to the dynamic growth of the cheese market in Singapore and the broader Asia-Pacific region.