Pasture-based Cheese

What makes the KBS Pasture Dairy and its products unique?

• A 24-hour voluntary automatic milking system creates a low-stress environment for the cows.

• Research is conducted on ways to efficiently manage the land, animals, and food products.

• Pasture-based artisanal cheeses are made by hand in small batches using traditional techniques at the MSU Dairy Store with only milk produced by the KBS dairy herd.

• KBS pasture-based cheese is available for purchase at the MSU Dairy Store and select KBS events.

In 2014, Organic Valley estimated 10-15% of all U.S. dairy farms are pasture-based.

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What does “pasture-based” mean?
A cow’s diet is primarily grasses and legumes from pasture. At KBS, 60% of cows’ diet is pasture-based.

What is the difference?
A pasture-based diet influences the texture, flavor, color and nutrient composition of cheese. This gives the cheese a unique flavor.

What are some of the benefits?
Pasture-based cheese has a balanced ratio of fatty acids, such as Omega-3s & 6s.

### Diet effects on Cheese:

<table>
<thead>
<tr>
<th>Diet</th>
<th>Pasture</th>
<th>Grain</th>
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</thead>
<tbody>
<tr>
<td>Texture</td>
<td>Creamy</td>
<td>Firm</td>
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<tr>
<td>Flavor</td>
<td>Complex, lingering taste, “grassy” notes</td>
<td>Simple, clean finish, non-lingering</td>
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<tr>
<td>Fatty Acids</td>
<td>Omega 3:Omega 6</td>
<td>1:1</td>
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