

Chapter Ag 82

BRICK CHEESE, BRICK AND LIMBURGER
CHEESE BOXES

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Ag 82.01 **Definitions.** (1) "Department", whenever used in these regulations, shall mean the State Department of Agriculture.

(2) "Grader" is a person authorized by the department to grade cheese.

(3) "Stamps" shall mean stamps for putting factory number and date on cheese and grade mark on cheese.

(4) "Grading unit" means a cheese factory, cheese warehouse, or place where cheese is graded.

(5) "Brick cheese" is known as a sweet curd cheese. It is usually somewhat softer than Cheddar but firmer than Limburger, and when fully cured has a flavor somewhat similar to Limburger but less pronounced. It may be made from milk or pasteurized milk. It may be made with or without a pure culture starter or lactic culture or *Lactobacillus bulgaricus* or a combination of lactic culture and *Lactobacillus bulgaricus* culture.

It is coagulated with the aid of rennet or pepsin or a combination of both. The coagulum is cut with curd knives or similar equipment into cubes from $\frac{1}{4}$ to $\frac{1}{2}$ inch in size—size of cubes desired is determined by the rapidity at which acidity is formed in the coagulum. The curd in the whey is stirred gently and heated to a temperature at which the curd cubes will attain the proper degree of firmness when the desired amount of acid has developed.

After it is heated, part of the whey is drained off and if the proper degree of firmness and the proper amount of acid has developed, the whey may be drawn down to the level of the curd. When the curd is dipped from the vat to the forms, it may be dipped direct from the whey or a certain amount of water of the approximate temperature of the whey may be poured over the curds to rinse out some of the whey just prior to dipping the curd into the forms. Or, a warm salt brine solution may be substituted for the warm water.

Brick cheese is usually pressed in rectangular shaped forms and when finished should weigh from $4\frac{1}{2}$ to $5\frac{1}{2}$ pounds, but is occasionally made in 1, 2 and $2\frac{1}{2}$ pound prints.

Brick cheese is sometimes pressed in a similar manner into larger sizes rectangular in shape weighing from 10 to 11 pounds and is then known as "Jumbo Brick".

Brick cheese is made occasionally by pressing the curd in cylindrical American cheese hoops in an American cheese press and is then known as "American Style Brick".

Brick cheese is salted either by soaking in a salt brine solution or by rubbing it with and packing it in dry salt from 2 to 4 days except