

3 FUN FACTS Colby Cheese

Science to the rescue!

Let's learn about an American Original cheese - **Colby!**

Fact #1: Colby is a "washed curd" cheese

Reminder: lactose (milk sugar) is converted into lactic acid by starter culture bacteria. During Colby product, the curds are rinsed (or whey is diluted with water). This means there is less food for the bacteria, and therefore less acid!



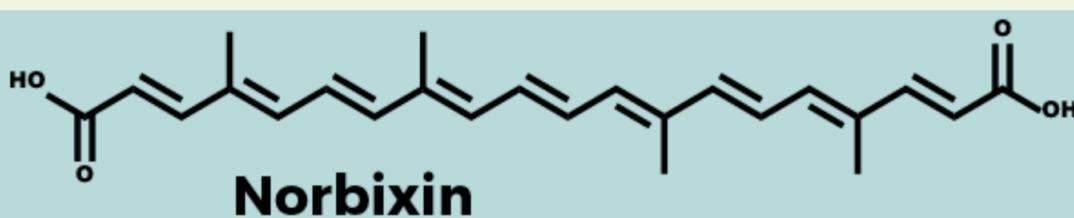
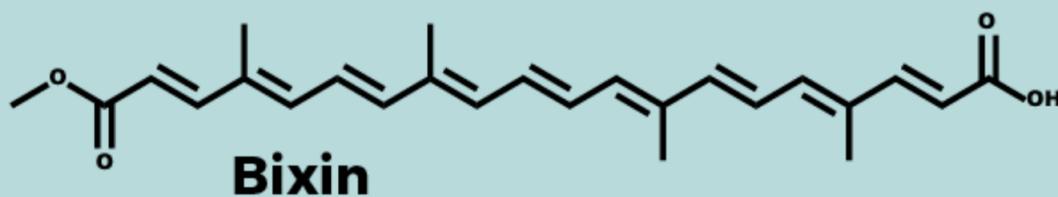
Washed Curd Cheeses



*sweet in this means less acidity, not sugary sweet

Fact #2: Colby gets its color from annatto

Annatto seeds aren't used directly from the tree, instead an alkaline extract is made using the seeds. The pigment **Bixin** found in the seeds is converted to **Norbixin**, which is more water soluble.



Fact #3: Colby usually has an "open body"

An open body refers to small irregular shaped holes within the cheese body, called **mechanical openings**. Desirable in **Colby**, but a defect in Cheddar. Known as "openness".



OPEN BODY