Hilmar Ingredients

Hilmar Cheese Company specializes in the production of natural cheeses used by private store labels, national brands and food-service companies across America and the world. Cheese is packaged in 40 lb. (20 kg.) blocks or 640 lb. (300 kg.) crates. How to buy cheese with the Hilmar Cheese Company label is in our Visitor Center or on our website: www.hilmarcheese.com

Our Visitor Center in California features our Visitor Center Café. You can also find it in delicious sport drinks and protein bars in China, bottled coffee in Japan, and yogurt in Mexico. You'll find our whey protein nutrition needed for good health. You’ll find our whey protein in fortified noodles in the USA, and yogurt in Mexico. Milk powder is a convenient way to deliver the nutrition of milk when refrigeration and storage is a challenge. It is an important ingredient in many dairy drinks, ice cream and bakery items. The Hilmar Cheese Company Visitor Center in California features a division of Hilmar Cheese Company. Hilmar Ingredients delivers the promise of dairy – whey protein, lactose (milk sugar) and milk powders. These are sought-after ingredients for many of the world’s foods and beverages. Why protein, a highly refined and updated version of the whey in Miss Muffet’s curds and whey, provides the perfect blend of protein nutrition needed for good health. You’ll find our whey protein in fortified noodles in China, fortified coffee in Japan, sport drinks and protein bars in the USA, and yogurt in Mexico. You can also find it in delicious smoothies made fresh in our Visitor Center Café.

Lactose is a unique carbohydrate found only in mammals’ milk. We produce two types of lactose: edible, for candies, chocolate powders. These are sought-after ingredients for many of the world’s foods and beverages. Lactose is a unique carbohydrate found only in mammals’ milk. We produce two types of lactose: edible, for candies, chocolate powders and refined, for high-quality infant formulas and baked goods; and refined, for high-quality infant formulas and baked goods.

Hilmar Cheese Company Catering

Hilmar Cheese Company Catering, available in California’s Central Valley, is a premier event planner and caterer. Our extensive menu is sure to please all palates and our elegant presentation complements any celebration or meeting. We orchestrate events in our beautiful banquet facility, with its landscaped park and flower-bordered waterfall perfect for photos.

Visit our facilities for schools, tour groups and families:

• Fun, hands-on exhibits
• “Edutaining” mooovie
• Ice cream-making and cheese-guided tours

Our banquet facility is ideal for:

• Wedding receptions
• Bridal showers
• Anniversaries
• Class reunions

The Visitor Center’s banquet-areas amenities include:

• Dance floor
• Bar options
• Audio/Visual system
• Music

Celebrate your special occasion in an elegant atmosphere while savoring an exquisite buffet or served meal. Complete planning and exceptional service promise a special and memorable event. We produce two types of lactose: edible, for candies, chocolate powders and refined, for high-quality infant formulas and baked goods; and refined, for high-quality infant formulas and baked goods.

Newest location producing milk powder for the international market.

Call 209.666.1196 or email catering@hilmarcheese.com for more information.

www.hilmarcheese.com

Try our famous cheese chowder soup, cream cheese brownies and cheese pie (only a cheesemaker could make a pie better than cheesecake).
Milk

The milk used in our products is purchased from local dairy farm families committed to the highest standards of dairy animal care and resource stewardship. These dairies participate in Hilmar Cheese Company’s Leadership in Environmental And Dairy Stewardship (LEADS) program. One of the requirements of our program is that dairy farmers also participate in Farmers Assuring Responsible Management™ (FARM), a nationwide, verifiable animal well-being program providing thorough education, on-farm evaluations and objective, third-party verifications.

Throughout our history, we have donated millions of dollars, thousands of pounds of cheese and countless gift baskets in support of fund-raising events for local schools, youth programs, charitable organizations and the dairy industry. Owners and employees are frequent volunteers and are familiar faces and respected members of many industry and civic organizations.

Beyond Business

Hilmar Cheese Company strives to be a good neighbor and responsible business.

We’re on Your Way...

HILMAR, CALIFORNIA

HILMAR CHEESE COMPANY VISITOR CENTER

9001 North Lander Avenue
Hilmar, CA 95324
800.577.5772

HEADQUARTERS & INNOVATION CENTER

8901 North Lander Avenue
Hilmar, CA 95324
209.667.6076

Directions

From Highway 99 (at Turlock), go 4 miles south on Lander Avenue (Hanford). Look for Visitor Center on the right.

From I-5 (at Los Banos), go north on Hwy 165 through Los Banos, then 35 miles more to Hilmar. Look for the Visitor Center on the left.

Visitor Center Hours

Open: Monday – Saturday, 7 am to 7 pm; Sunday, 7 am to 5 pm

Our History

In 1984, twelve Central California dairy families, seeking to maximize the value of their Jersey cows’ high-solids milk, created Hilmar Cheese Company.

They invested heavily in research, the latest technology and staff excellence – a practice that continues to guide the privately held company today.

Committed to continuous improvement and innovation, Hilmar Cheese Company and its ingredient business, Hilmar Ingredients, are recognized internationally for superior quality and consistency with unparalleled, personalized service. Our products are made under stringent food safety programs that ensure reliability, traceability and security at every step.

Welcome to Hilmar Cheese Company, Inc.

We improve lives around the world by being a leading producer of wholesome dairy products that contribute to the success of all stakeholders.

Please view our annual sustainability report available on our website to learn more about our environmental efforts, economic contributions, employee programs and community engagement.