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.

Welcome to Hilmar Cheese Company, Inc. OUR PURPOSE TO IMPROVE LIVES

We create sustainable growth that is repeatable, ethical and responsible to current and future communities.

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 ingredients 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, incredible and security at every step.

A visual depiction of our values as a company can be found at our California site. It is the USA’s largest hand-painted dairy mural and illustrates our gratitude to local communities, employees, the wholesome dairy foods we produce, the dairy farm families who ship milk to us and the cows that produce it.

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

Our Purpose
TO IMPROVE LIVES...
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. Our cheeses include Mild Cheddar, Vintage Aged Cheddar, Monterey Jack, Pepper Jack, Cheddar, Vintage Aged Cheddar, Colby, Colby-Jack and others. A division of Hilmar Cheese Company, Hilmar Ingredients delivers the promise of dairy—whey protein and lactose (milk sugar). These are sought-after ingredients for many of the world’s foods and beverages.

Whey protein, a highly refined and updated version of the whey in Max Muller’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, bottled coffee in Japan, sport drinks and protein bars in the USA, and yogurts 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 and baked goods; and refined, for high-quality infant formulas and beverages. Lactose is a sought-after ingredient for many of the world’s foods and beverages. These are sought-after ingredients for many of the world’s foods and beverages.

Our Facilities

HEADQUARTERS & INNOVATION CENTER
HILMAR, CALIFORNIA
Designated by the US Green Building Council as a LEED Platinum Building, powered partially by solar.

HILMAR MANUFACTURING SITE
HILMAR, CALIFORNIA
Original operation located in California’s fertile Central Valley.

DALHART MANUFACTURING SITE
DALHART, TEXAS
Located in the Panhandle of Texas in a growing dairy region.

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.

Our banquet facility is ideal for:
• Wedding receptions
• Baby showers
• Anniversaries
• Class reunions

The Visitor Center’s banquet area amenities include:
• Dance floor
• Bar options
• Audio/Visual system
• Music

Celebrate your special occasion in an elegant atmosphere while serving an exquisite buffet or served meal. Complete planning and exceptional service promise a special and memorable event.

TASTE
Complimentary tastes of:
• All natural cheese
• Local artisan cheeses
• Gourmet foods
• “Squeakers” – cheese curds made fresh every day

The Hilmar Cheese Company brand is available in our Visitor Center and at www.hilmarcheese.com.

SHOP
Something for everyone:
• Gourmet foods and wines
• Unique gift items
• Cheese baskets and gift packs

Visitors are encouraged to purchase a fine cheese gift basket.

EAT
Try a delicious meal or treat:
• Signature sandwiches
• Espresso featuring Peet’s Coffee & Tea®

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

Conservation

ALMOST 100% WATER RECOVERY FROM INCOMING MILK
All water not captured in finished products is recycled and recovered for further use.

MORE THAN 20% SOLAR ENERGY
powers our Headquarters & Innovation Center.

Hilmar Cheese Company Catering

Opened in 1998, our Visitor Center and Café are the perfect halfway stop between San Francisco and Yosemite or any trip through the Central Valley.

Visitor Center in California

Headquarters & Innovation Center
Hilmar, California
Located in California’s fertile Central Valley.

Dalhart Manufacturing Site
Dalhart, Texas
Located in the Panhandle of Texas in a growing dairy region.

DALHART MANUFACTURING SITE
DALHART, TEXAS
Located in the Panhandle of Texas in a growing dairy region.

Every product from Hilmar Ingredients and Hilmar Cheese Company is manufactured in a strict food-safe environment. Our programs meet the demands of the Global Food Safety Initiative, and ensure consistency, traceability and responsiveness at every step.

Check our tour schedule at: www.hilmarcheese.com.