

Products Using Skim or Cream

It is always easiest to consider making whole, out of the cow, milk products. I say out of the cow, because whole milk, as sold in the grocery, is standardized. What this means is that in creameries, they generally skim all of the milk and add whole milk back to make it skim, 1%, 2%, 3%, etc.

In many regions, it was common to skim evening's milk to make butter. They would then combine skim from that milking with whole milk (or whole milk) from the morning's milking to then make cheese. Single Gloucester and Asiago are examples of cheeses made using this process. These cheeses are nice and are known for a sharper flavor, especially when aged.

Some people got greedy and made skim milk cheese entirely. The Red Polled breed is associated with a cheese that was well known in its early days as a wonderful table cheese. Eventually, people skimmed every drop of cream and made a cheese that was well known for its hard, brittle texture. It eventually lost favor in the London markets.

For those interested in ice cream or butter, you need a plan for the skim milk. The opposite will be true if you are planning to sell low-fat products. If selling fluid milk, you will have to add vitamins to the milk once you skim any cream off of it. When you get into adding vitamins, you will need to keep a log of addition of this ingredient, have lab samples to show that the milk does, in fact, have the vitamins added, etc.