

CHEESE

CLASSIFICATION

- Fresh, whey and stretched curd
- Moisture-soft to hard
- Milk Type
- Mold
- Brined
- Processed

FRESH, WHEY AND STRETCHED

- Farmer
- Fromage Blanc
- Paneer
- Chevre
- Ricotta
- Mizithra
- Anari
- Mozzarella



MOISTURE: SOFT TO HARD

- Soft-Brie and Neufchatel
- Semi Soft-Harvarti, Munster and Port Salut
- Medium Hard-Emmental Gruyere, Gouda, Edam, Jarlsberg, Cascavat, Cantal
- Semi Hard-Cheddar, Colby, Gloucester
- Hard-Parmesan, Pecorino Romano



SOURCE OF MILK

- Cow
- Sheep/Ewe
- Goat
- Moose
- Reindeer
- Camel
- Water buffalo
- Yak



MOLD

- Soft ripened-Brie, Camembert
- Washed rinded-Limburger, Appenzeller
- Smear ripened-Munster and Port Salut
- Blue-Roquefort, Gorgonzola and Stilton



BRINED



- Feta
- Sirene
- Halloumi

PROCESSED



- American cheese
- Velveeta