

ALL ABOUT CHEESE

Cheese is an ancient food whose origins predate recorded history. It's been around forever! Thus, there are hundreds, if not thousands, of different cheese varieties. However, the way cheese is made remains the same in its fundamentals -- by curdling milk.

The way a cheese looks, smells and tastes depends on many factors, including the animal that produced the milk, what the animal was fed, which bacteria were used in the starter culture and how the cheese was processed. Additionally, cheese can taste different based on how long it is aged.

This diagram breaks down popular cheese by fresh, soft, semi hard, and hard. These four categories are the main divisions when talking about cheese. These categories are then further divided by how long they are aged, what kind of animal milk they are made of, the flavor profile, and the country the cheese originated from.

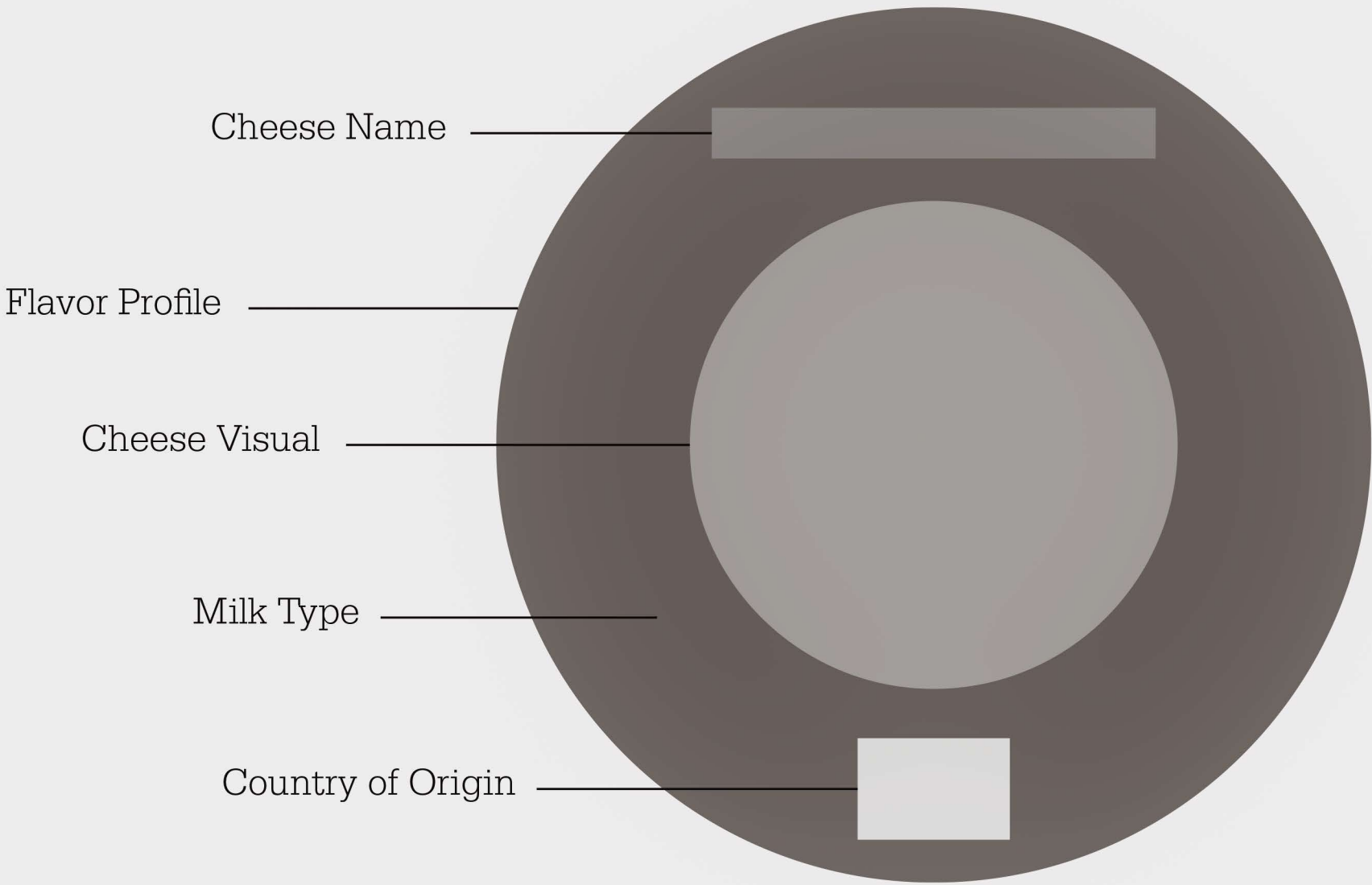
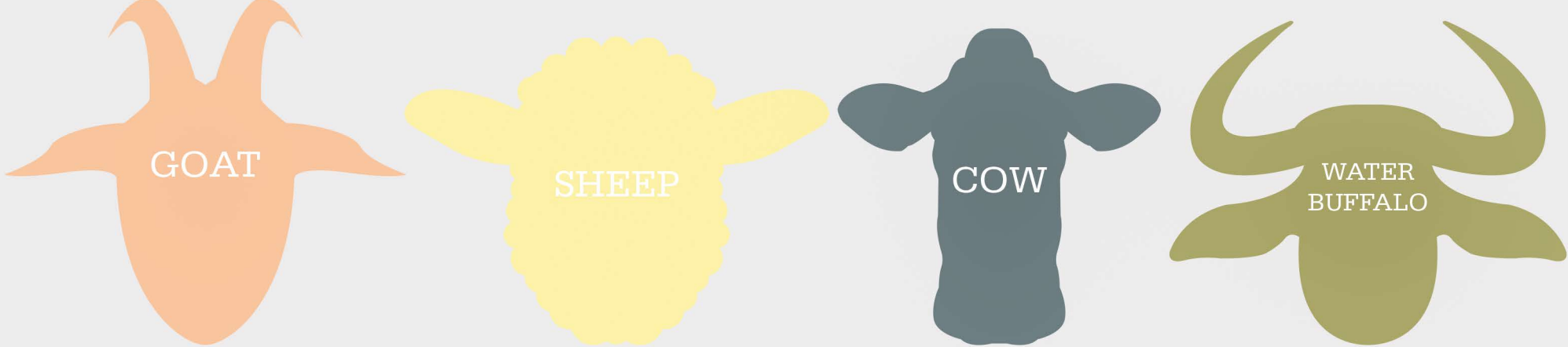


KEY

FLAVOR PROFILE



MILK TYPE



MONTHS AGED

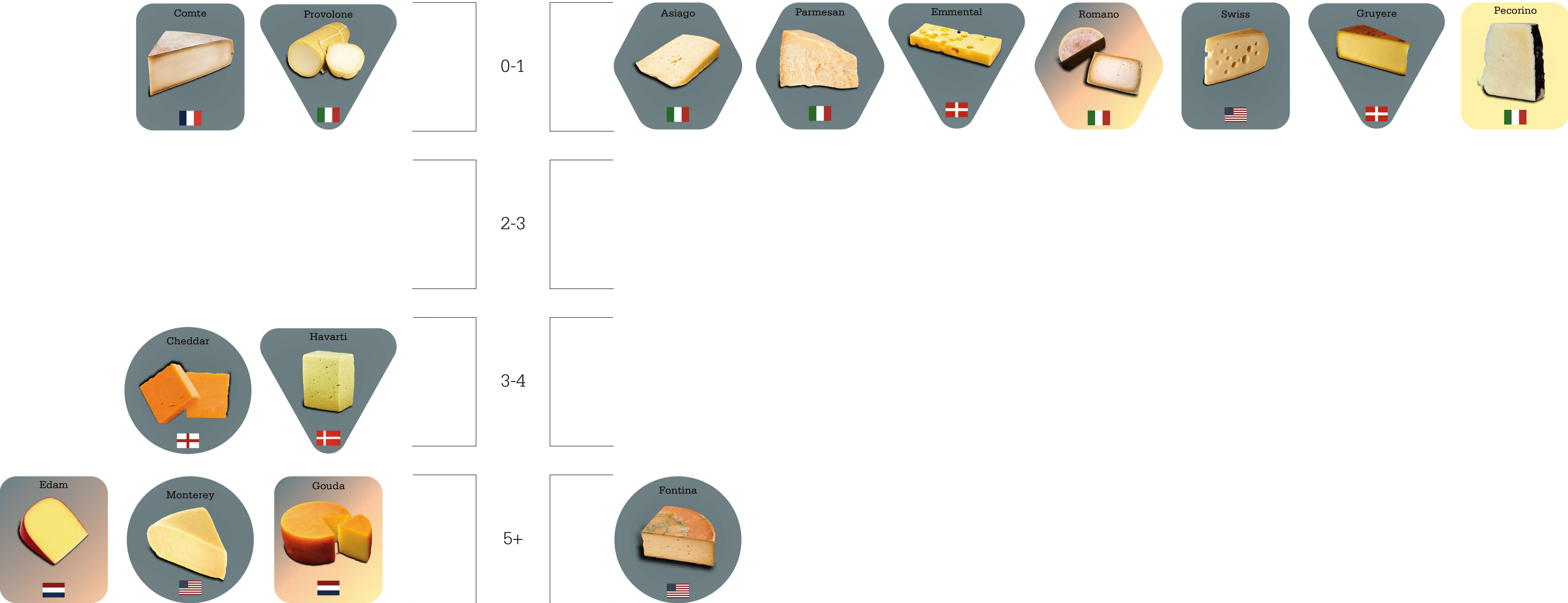


FRESH

SOFT

SEMIHARD

HARD



MONTHS AGED