

Defining Dairy

CHEESE From fresh to aged and everything in between, discover what makes these cheeses unique!

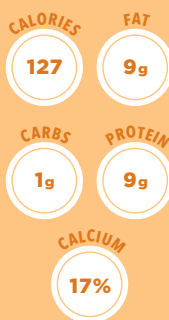
*Nutrition analysis based on 1.5-oz serving

Soft Fresh Cheeses

Only one step removed from milk, these cheeses contain the highest moisture content of any cheeses. They are not aged or ripened and do not have rinds, have a mild, delicate and creamy flavor and are smooth and often spreadable. They are white throughout, but sometimes natural colors like beta carotene or annatto are added to give a uniform orange color.

Some examples include cheese curds, fresh Mozzarella, Ricotta, Cream cheese, Cottage cheese and Feta.

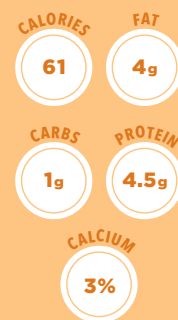
Whole Milk Mozzarella



Cream Cheese



Cottage Cheese

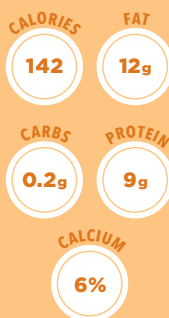


Soft-Ripened Cheeses

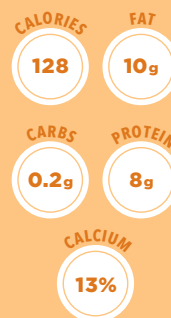
These cheeses are ripened when briefly exposed to mold cultures that form a thin, white or cream-colored rind that is soft and edible (also known as a bloomy rind). Soft-ripened cheeses have a high moisture level and fat content, resulting in a buttery taste and creamy texture.

Some examples are Brie and Camembert.

Brie



Camembert

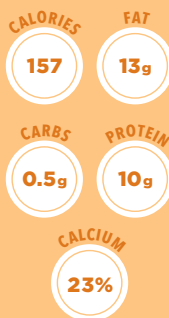


Semi-Soft Cheeses

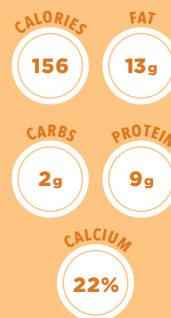
Semi-soft cheeses are all made with whole milk, giving them a soft and creamy texture. These cheeses are more dense than soft cheeses and have a mild and buttery taste. Some of these cheeses have a small rind from being lightly pressed into a mold.

Some examples include Muenster, Havarti, Fontina and Pepper Jack.

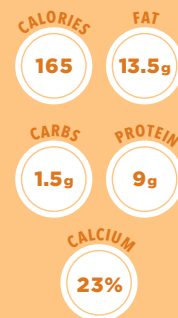
Muenster



Havarti



Pepper Jack



Defining Dairy / Cheese

*Nutrition analysis based on 1.5-oz serving

Semi-Hard Cheeses

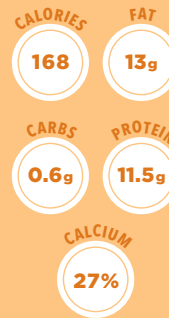
These cheeses are pressed into a mold and are aged for at least eight months. They are dense and firm but still have some springiness. Their flavor characteristics can vary greatly, but tend to be well balanced, and smooth.

Some examples include Cheddar, Swiss, Gouda, Gruyere and Edam.

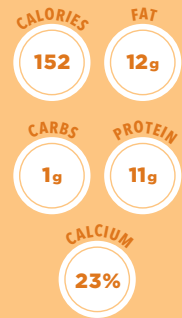
Cheddar



Swiss



Gouda



Hard Cheeses

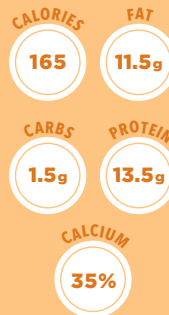
Hard cheeses are pressed and aged the longest to remove much of their moisture, giving them a longer shelf life. These cheeses are dry and crumbly and have a strong and savory taste.

Examples are Parmesan, Asiago and Romano.

Parmesan (Grated)



Romano



Asiago



Blue-Veined Cheeses

These cheeses are made by adding blue mold cultures directly to milk. During the cheesemaking process, the cheese is pierced with thin skewers to create veins where oxygen encourages the mold to grow. They have a distinct flavor and soft and crumbly texture.

Some examples are Blue cheese and Gorgonzola.

Blue Cheese



Gorgonzola

