



CHEESE CHARACTERISTICS AND CLASSIFICATION

SOURCES

www.Cheese.com

“Mastering Artisan Cheesemaking” by Gianaclis Caldwell

“Cheese – Identification, Classification, Utilization” by John Fischer, Culinary Institute of America

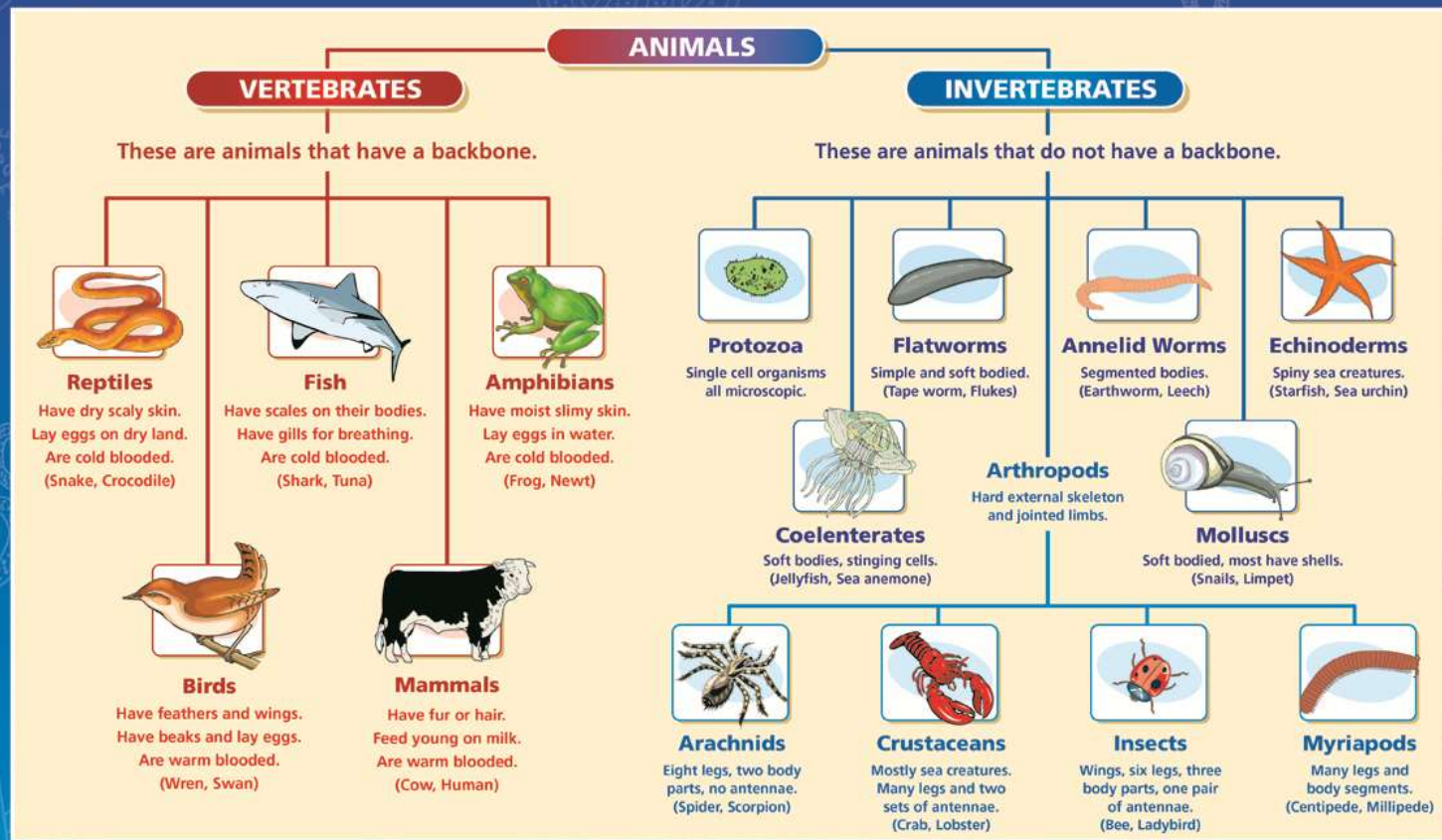
A collection of various cheeses, including blue cheese, brie, cheddar, and others, arranged on a wooden surface. The cheeses are cut into different shapes and sizes, showcasing their diverse textures and colors. The background is a warm, brown, textured surface.

SO MANY TYPES

WE CLASSIFY ANIMALS

CLASSIFICATION OF ANIMALS

This is the grouping together of animals with similar characteristics. Animals can be classed as either vertebrates or invertebrates.



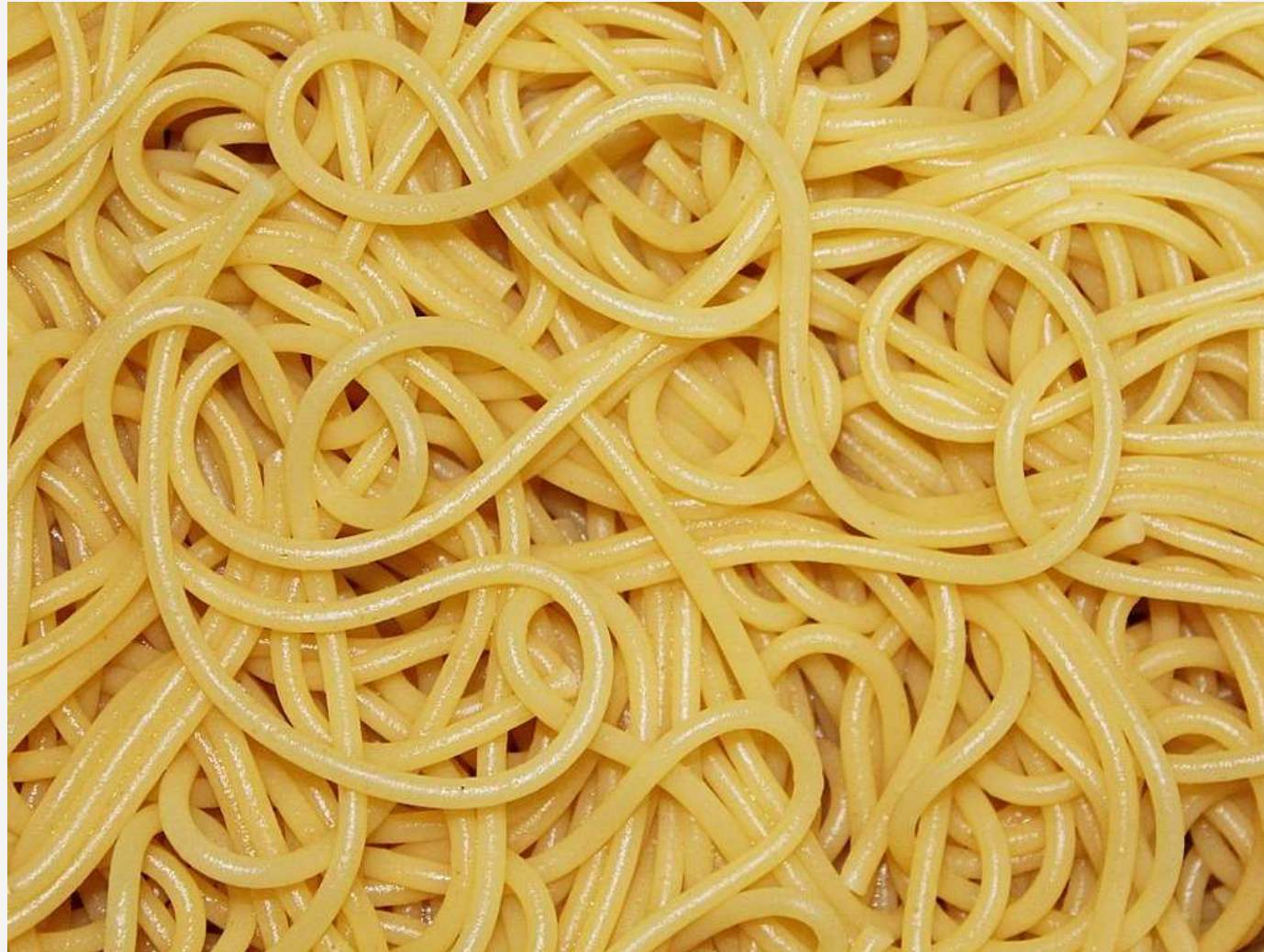
WE CLASSIFY PINECONES



BEER



BUT CHEESE SEEMS A BIT DIFFERENT



WHY CLASSIFY?

- A means to explore
- To compare and contrast
- To learn and organize
- A way to discuss
- To compete and judge
- To serve

MY FIRST ATTEMPT

- 36 cheese recipes
- Style
- Milk type
- Additives
- Curd processing
- Rind preparation

Cheese Style Spreadsheet						
Larry Stein			Paneer	Queso Blanco	Mascarpone	
Style	Fresh		x	x	x	
	Soft					
	Pressed Curd					
	Semi-soft					
	Hard Cheese					
	Aged					
Standardization (Get milk to correct chemistry)	Milk type	Cow	x	x		
		Goat		x		
		Sheep				
		Buttermilk				
		Cream			x	
		Whey				
		Calcium Chloride				
	Lipase	(acid and flavor)				
	Annatto	(coloring)				
Acidification/Ripening (lactose to lactic acid)	Direct Acidification	Lemon	x			
		Vinager		x		
		Tartaric Acid			x	
		Citric Acid				
Culture Ripened		Mesophilic				
		Thermophilic				
		Buttermilk				
		Flora Danica				
Additives	Biovar diacetylactis	Diacetyl production - buttery				
	Propionic shermanii	CO2 - holes				
	Penicillium candidum	white mold				
	Penicillium roqueforti	blue mold				
	Brevibacterium linens	red bacteria				
	Geotrichum candidum	white mold				
Coagulation - Gel Production	Rennet					
Curd Processing	Drained and hung	Not Cut	x	x	x	
		Stretched				
		Salted		x		
	Cut		Small - pea size			
			Med - 1/4"			
			Lg - 1/2"			
	Heated	before draining to release whey				
	Cold Wash	replace whey with cold water				

WAYS TO CLASSIFY

- Lots of characteristics of cheese with which you can sort and classify:
 - Milk Type
 - Type
 - Texture
 - Flavor
 - Aroma
 - Rind
 - Aging
 - Region
 - Color
 - Microbes
 - Other

WE'RE NOT GOING TO LOOK AT THEM ALL

- Let's take a look at the more common and useful characteristics with we can use to classify cheeses

MILK TYPE

- Common (to us):

- Cow
- Goat
- Sheep

- Worldwide:

- Buffalo
- Camel
- Donkey
- Mare
- Reindeer
- Water buffalo
- Yak

Chevre	goat
Mozzarella	cow - Water buffalo
Brie	cow
Monterey Jack	cow
Gouda	cow - goat - sheep
Roquefort	sheep
Cheddar	cow
Parmesan	cow
Pecorino Romano	cow - sheep
Feta	goat - sheep

TYPE

- A common way to organize cheese.
- Relates to the moisture content of the final cheese and indirectly to its aging.

- Fresh Soft
- Fresh Firm
- Soft
- Semi-soft
- Firm
- Semi-Firm
- Semi-hard
- Hard

Chevre	Fresh
Mozzarella	Fresh
Brie	Soft
Monterey Jack	Semi-hard
Gouda	Firm to Semi-hard
Roquefort	Semi-soft
Cheddar	Hard
Parmesan	Hard
Pecorino Romano	Hard
Feta	Soft

TEXTURE

- Brittle buttery chalky
- chewy creamy crumbly
- crystalline dense dry
- elastic firm flaky fluffy
- grainy oily open runny
- Semi-firm smooth soft
- soft-ripened spreadable
- springy sticky
- stringy supple

Chevre	Soft - firm
Mozzarella	Soft
Brie	Soft, Buttery, runny
Monterey Jack	Firm
Gouda	Compact, Dense, springy
Roquefort	Creamy, crumbly
Cheddar	Compact, crumbly
Parmesan	Dense, crystalline, grainy
Pecorino Romano	Dense, crumbly, grainy
Feta	Crumbly, grainy, open

FLAVOR

- No real standard. Examples are:
 - Earthy
 - Tangy
 - Milky
 - Mild
 - Nutty
 - Sweet
 - Salty
 - Barnyard
 - Sharp
 - Smokey
 - Tart
 - Fruity

Chevre	earthy, tangy, tart
Mozzarella	milky
Brie	mild, nutty, tangy, fruity
Monterey Jack	buttery, mild
Gouda	Creamy, nutty, sweet
Roquefort	Salty, sharp, tangy
Cheddar	Creamy, sharp, nutty
Parmesan	fruity, nutty, savory, sharp
Pecorino Romano	salty, sharp, smokey, spicy
Feta	Salty, tangy

AROMA

- Again, no real standard:
 - Earthy
 - Fresh
 - Strong
 - Aromatic
 - Pungent
 - Feet
 - Mild
 - Intense
 - Mellow
 - Nutty
 - Strong
 - Farmy
 - Stinky

Chevre

earthy

Mozzarella

fresh, milky

Brie

strong

Monterey Jack

aromatic

Gouda

Pungent

Roquefort

mild, intense

Cheddar

mild, mellow

Parmesan

strong

Pecorino Romano

nutty, strong

Feta

nutty, strong

OTHER WAYS TO CLASSIFY

- Fresh and Acid-coagulated
 - Chevre, Ricotta
- Brined
 - Feta
- White Mold, surface-ripened
 - Brie
- Washed rind, surface-ripened
 - Reblochon, Twig Farm
- Blue cheeses
- Pasta Filata
- Semi-hard to hard
- Grating cheeses

A COMPARATIVE LOOK

	Milk Type	Type	Texture	Flavor	Aroma
Chevre	goat	Fresh	Soft - firm	earthy, tangy, tart	earthy
Mozzarella	cow - Water buffalo	Fresh	Soft	milky	fresh, milky
Cheddar	cow	Hard	Compact, crumbly	Creamy, sharp, nutty	mild, mellow
Parmesan	cow	Hard	Dense, crystalline, grainy	fruity, nutty, savory, sharp	strong
Pecorino Romano	cow - sheep	Hard	Dense, crumbly, grainy	salty, sharp, smokey, spicy	nutty, strong
Monterey Jack	cow	Semi-hard	Firm	buttery, mild	aromatic
Gouda	cow - goat - sheep	Semi-hard	Compact, Dense, springy	Creamy, nutty, sweet	Pungent
Roquefort	sheep	Semi-soft	Creamy, crumbly	Salty, sharp, tangy	mild, intense
Brie	cow	Soft	Soft, Buttery, runny	mild, nutty, tangy, fruity	strong
Feta	goat - sheep	Soft	Crumbly, grainy, open	Salty, tangy	nutty, strong

SO?

- There's really no ONE right answer as to how to classify cheese.
- It mostly depends upon your intent.

CHEESE TASTING AND PLANNING

- Use this when tasting cheeses
- As a guide to planning a pairing
- Cheese plate
- Pick a main characteristic
 - Vary another characteristic
 - Cow cheeses with a variety of TYPE
 - Firm cheese with Cow, Goat, Sheep

Cheese Name: _____

MILK TYPE: Cow Goat Sheep Other:

TYPE: Fresh Soft Semi-Soft Firm Semi-Firm Semi-Hard Hard

TEXTURE: Brittle buttery chalky chewy creamy
crumbly crystalline dense dry elastic
firm flaky fluffy grainy oily
open runny Semi-firm smooth soft
sticky spreadable springy soft-ripened
stringy supple

FLAVOR: Earthy Tangy Milky Mild Nutty
Sweet Salty Sharp Smokey Tart
Fruity Barnyard

AROMA: Earthy Fresh Strong Aromatic Pungent
Feet Mild Intense Mellow Nutty
Strong Farmy Stinky

STYLE: Blue Bloomy-Rind Pasta Filata Washed Rind

Other tasting notes:

Pairing: Wine type Beer style

Accompaniments: Nuts Fruit Jam

THE END.

- Questions?