Cheese Style Spreadsheet

Larry Stein			Paneer	Queso Blanco	Mascarpone	Mozzarella	Ricotta	Buttermilk Cheese	Crème Fraiche	Neufchatel	Bondon	Fromage Blanc	Chevre	Cottage Cheese	Farmer's Cheese	Queso Fresco	Farmhouse Cheddar	Monterey Jack	Colby	Squeaky Curds	Traditional Cheddar	Havarti	Baby Gouda
	Style	Fresh	x	x	x	x		x	x	x	x	x	x	x	x	x				x			
		Soft				x						x	x	x	x								
		Pressed Curd									x					x							
		Semi-soft																					x	x
		Hard Cheese															x	x	x		x		
		Aged															x	x	x		x	x	x
Standardization	Milk type	Cow	x	x		x	x			x	x	x		x	x	x	x	x	x	x	x	x	x
(Get milk to correct chemistry)		Cream			x				x	x							x	x					
		Buttermilk						x															
		Goat									x		x										
		Sheep																					
		Whey					x																
	Calcium Chloride					x				x	x	x	x	x	x	x	x	x	x		x	x	x
	Lipase	(acid and flavor)														x							
	Annatto	(coloring)																	x		x		
Acidification/Ripening	Direct Acidification	Lemon	x				x																
(lactose to lactic acid)		Vinager		x																			
		Tartaric Acid			x																		
		Citric Acid				x																	
	Culture Rippened	Mesophilic							x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
		Thermophilic																					
		Buttermilk							x	x		x	x										
		Flora Danica																					
Additives	Biovar diacetylactis	Diacetyl production - buttery																				x	x
	Propionic shermanii	CO2 - holes																					
	Penicillium candidum	white mold																					
	Penicillium roqueforti	blue mold																					
	Brevibacterium linens	red bacteria																					
	Geotrichum candidum	white mold																					
Coagulation - Gel Production	Rennet					x			x	x	x	x	x	x	x	x	x	x	x		x	x	x
Curd Processing	Drained and hung	Not Cut	x	x	x	x	x	x	x	x	x	x	x	x									
		Stretched				x																	
		Salted		x		x	x	x		x	x	x	x	x		x	x		x	x	x	x	
	Cut	Small - pea size																		x			
		Med - 1/4"																x			x		
		Lg - 1/2"													x		x	x	x			x	x
	Heated	before draining to release whey															x	x	x	x	x		x
	Cold Wash	replace whey with cold water																	x				
	Hot Wash	replace whey with hot water																				x	x
	Salted	added to curds																					
	Cheddarred	Piled to knit																	x		x		
	Milled	cut into blocks																	x		x		
	Pickling																						
Pressing		pressed with weights									x				x		x	x	x		x	x	x
		Set in mold																					
Rind Preparation		Salting																				x	
		Salt Wash															x	x	x		x		
		Brining																				x	x
		Washing																					
		Mold Application																					
		Add holes																					
		Waxing															x		x		x	x	x
Aging and Curing																2d	3d - 3m	1m-4m	2m-4m		3m-12m	6w-8w	2m-6m

Feta	Provolone	Baby Swiss	Emmental	Manchego	Parmesan	Romano	Camembert	Brie	Blue Cheese	Stilton	Gorgonzola	Muenster	Brick Cheese	Limburger
							x	x						x
x														
	x								x	x	x	x		
		x		x	x								x	
		x	x	x	x	x	x	x	x	x	x	x		x
x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
						x				x				
x					x	x		x	x			x		
				x		x								
x	x	x	x	x			x	x	x	x	x	x	x	x
x	x			x	x								x	x
x									x	x	x	x	x	x
	x	x	x	x	x	x								
							x	x						
		x	x											
							x	x						
									x	x	x			
												x	x	x
													x	x
x	x	x	x	x	x	x	x	x	x		x	x		x
										x	x			
	x													
		x		x										
	x		x		x	x						x	x	x
x				x			x	x	x	x	x			
	x	x	x	x	x	x						x	x	x
													x	
									x	x	x			
x														
		x	x	x	x	x							x	
							x	x	x	x	x	x	x	x
							x	x			x	x	x	
														x
		x	x	x	x	x						x	x	x
													x	
							x	x				x	x	x
									x	x	x			
												x	x	
1d-1y	2m-6m	3m-6m	3m	5d-12m	10m	5m-8m, >1y	4w-6w	3m-5m	3m-6m	4m	3m	6w+	6w-10w	3w