



WISCONSIN
CHEESE
GLOSSARY
OF TERMS



GLOSSARY ACID — BOCCI/BOCCINI

ACID: A descriptive term for cheese with a pleasant tang and sourish flavor due to a concentration of acid. By contrast, a cheese with a sharp or biting, sour taste indicates an excessive concentration of acid which is a defect.

ACIDIFICATION: A process in which bacterial cultures change the milk sugar or lactose into lactic acid during cheesemaking.

ACRID: A term used to characterize cheese that is sharp, bitter or irritating in taste or smell.

AFFINAGE: The art of “finishing” cheese, bringing the cheese to its full maturity.

AFFINE: (1) The French word meaning “to finish or refine.” (2) The process of curing cheeses. (3) One who finishes or cures cheese would be an affineur.

AFFINEUR: One who cares for the aging of cheeses.

AFTERTASTE: The last flavor sensation perceived after tasting a cheese. Pronounced aftertastes usually detract from the pleasure of a cheese.

AGED: Generally describes a cheese that has been cured longer than six months. Aged cheeses are characterized as having more pronounced and fuller, sometimes sharper flavors than medium-aged or current-aged cheeses.

AGING: Often referred to as curing or ripening, aging is the process of holding cheeses in carefully controlled environments to allow the development of microorganisms that usually accentuate the basic cheese flavors. *See Curing and Ripening*

AMERICAN: A descriptive term used to identify the group of American-type cheeses which includes Cheddar, Colby, granular or stirred-curd, and washed or soaked-curd cheeses. Monterey Jack is also included in this group.

AMMONIATED OR AMMONIACAL:

A term describing cheese that either smells or tastes of ammonia as a result of being overripe or mishandled (i.e., held at fluctuating temperatures). This condition may afflict the rinds of cheese varieties with white mold (bloomy) rinds, such as Brie, Camembert and Chèvres. A hint of ammonia is not objectionable, but heavy ammoniation is.

ANNATTO: A natural vegetable dye used to give many cheese varieties, especially the Cheddars, a yellow-orange hue. Annatto is tasteless and is not a preservative.

APPEARANCE: A term referring to all visual assessments of cheese, from its wrapping, rind, color and texture, to how it looks when handled, broken or cut.

AROMA: A general term for the odor or scent of cheese. Cheese may lack aroma or display aromas, which range from faint to pronounced, depending upon the cheese variety. Aroma is closely allied to flavor, although cheese with a distinct odor may exhibit a mild flavor while cheese lacking odor may present a strong flavor. Aromas may also specify particular tastes or scents, such as fruity, earthy, oily and nutty. The cheese rind may have a different odor than its interior. The aroma of any cheese is most distinctive when the cheese is first cut into.

AROMATIC: A descriptive term for cheeses with distinct, pronounced aromas.

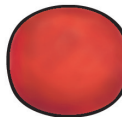
ARTISINAL: A term describing cheese made in small batches with milk from a limited number of farms. Often having unique texture or taste profiles developed in production or affinage stages.

ASSERTIVE: A term indicating the presence of a pronounced taste or aroma.

ASTRINGENT: A term descriptive of a harsh taste with a puckery, almost medicinal quality.

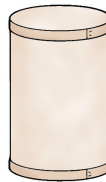
BABY: A smaller quantity of cheese formed into a mini-wheel or cylinder-like shape.

BALL/ROUND: A style that ranges from a very small sphere, as with Fresh Mozzarella (the size of a cherry), to larger than a soft-ball for a Gouda or Edam cheese ball, and a Boccini or Bocci ball for Provolone.



BARNY OR BARNYARDY: A descriptive term referring to strong farm-related aromas. Sometimes also called cowy. This characterization does not always indicate a negative quality.

BARREL: A natural style of Cheddar cheese specifically produced for the manufacture of Pasteurized Process cheeses meant to be further processed (i.e., natural variety shredded cheese and a range of processed cheeses).



BASIC INGREDIENT: A term usually referring to the milk source from which a cheese is made, such as cow's milk, ewe's milk or goat's milk. Rennet, cultures, enzymes and salt are also considered basic ingredients of cheese.

BASKET: A nontraditional form some cheese-makers use in style presentation of their cheese.

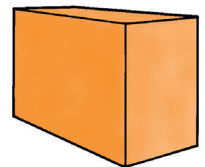
BEESTINGS: The first milk a cow gives after calving. Very high in protein, beestings is used in the production of some Wisconsin Artisan cheeses.

BITTER: An unpleasant, biting flavor—usually an aftertaste. A bitter aftertaste is sometimes associated with variations in manufacturing and curing or aging procedures. It is more prevalent in cured cheeses that have a high-moisture content. Bitterness is often confused with astringency. True bitterness is a sensation that is typified by the aftertaste of grapefruit peel.

BLEU: The French word for blue that is used in reference to the Blue-veined cheese varieties. Blue molds are typically *Penicillium roqueforti* or *Penicillium glaucum*. Famous varieties include Bleu, Gorgonzola and Stilton®.

BLIND: A term sometimes used for Swiss cheese that has no eyes.

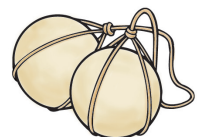
BLOCK: The most common style of cheese produced for wholesale distribution. Descriptive of the size and shape of cheese before it is cut for distribution and sale. It is recognized as one of the major styles of natural cheese and is aged in 20-, 40-, 60- or 640-pound blocks.



BLOOMY RIND: A descriptive term for an edible cheese rind (crust) that is covered with a harmless, flavor-producing growth of white *Penicillium* mold. The bloomy rind is formed by spraying the cheese surface with spores of *Penicillium candidum* mold before curing. Occasionally, brown, pink or red specks are interspersed through the white mold as it ages or cures. Bloomy-rind cheeses, such as Brie, Camembert and some Chèvres, are classified as soft-ripened.

BLUE-VEINED: A characteristic of cheese varieties that develop blue or green streaks of harmless, flavor-producing mold throughout the interior. Generally, veining gives cheese an assertive and piquant flavor.

BOCCI/BOCCINI: A ball-shaped style, typical of Provolone cheese. Bocci weighs approximately 5 pounds. Boccini is a smaller version of Bocci, typically weighing about 2 pounds.



BOCCONCINI: A term describing a traditional-size Fresh Mozzarella ball, weighing 1 3/4 ounces. Bocconcini translates from Italian to English meaning “little mouthfuls.”



BODY: Represents the physical attributes of cheese when touched, handled, cut or eaten. The body may feel rubbery, firm, elastic, soft, resilient, yielding, supple, oily, etc. When rolled between the fingers or cut, it may appear waxy or crumbly. Its “mouthfeel” may be grainy or creamy. A cheese also may be felt to determine its condition of ripeness.

BRAIDED: A nontraditional style in the Pasta Filata cheese family. Cheesemakers will take strands of this type of cheese and braid them for a special appearance.

BREVIBACTERIA LINENS OR B LINENS:

Bacteria added to the salt wash solution that is rubbed on washed rind cheeses during the aging process forming a rind and adding to the flavor profile of the cheese.

BRINE: A salt-and-water solution in which some cheese varieties are washed, dipped or held in during the cheesemaking process. Certain cheeses, such as Feta, are packed or stored in brine.

BRINING: A step in the manufacture of some cheese varieties where the whole cheese is floated briefly in a brine solution. Brining is common in the production of Mozzarella, Provolone, Swiss, Parmesan and Romano cheeses.

BROKEN DOWN: Refers to a change in the texture of cheese. For example, cheese may change from a firm, smooth or coarse, curdy or rubbery texture to a waxy (similar to cold butter), mealy or pasty texture.

BRUSHED: During the curing process, washed-rind cheese varieties are “brushed” with liquids such as brine, beer, wine or brandy to maintain a moist rind and impart distinctive, earthy flavors. Parmesan and other hard cheeses may be brushed or rubbed with a vegetable oil.

BULK CHEESE: Cheese in its original manufactured form, such as a 40-pound block of Cheddar.

BUTTERFAT: See *Fat Content and Milkfat Content*.

BUTTERMILK: The liquid which remains after churning butter from cultured cream. The liquid remaining after churning sweet cream is sweet cream buttermilk. Also a cultured skim milk.

BUTTERY: A descriptive term for cheese with a high fat content, such as the double and triple creams, or cheese with a sweet flavor and creamy texture reminiscent of butter.

CACIOCAVALLO: Years ago, Provolone was transported via horseback to market. The common style for this cheese was Caciocavallo. This cheese style is long, slender and cylinder in shape, with a notch around the cylinder’s top to accommodate a rope used to tie around the body of the cheese.

CALCIUM LACTATE: Tiny crystals found in cheese, formed by the accumulation of lactic acid in cheese from the breakdown of lactose.

CASEIN: The principal protein in milk. During the cheesemaking process, casein solidifies, curdles or coagulates into cheese through the action of rennet.

CASEOPHILE: A lover of cheese. Taken from the Latin word *caseo* meaning “cheese” and the root *phil* meaning “love.” See *Cheese Connoisseurs and Turophiles*.

CATCH WEIGHTS: The variable weights of individual pieces of cheese. For example, a 5-pound loaf of Muenster may be slightly over or under 5 pounds.

CAVE-AGED: Cheeses that are aged in actual or simulated caves which are naturally low in temp, closer to 55°F, higher in humidity and having minimal light.

CHALKY (COLOR): A desirable attribute referring to the true white color or smooth, fine-grained texture of older Chèvres and young Brie. However, a chalky appearance on the surface is undesirable in many cheese varieties, such as Cheddar.

CHALKY (MOUTHFEEL): A dry, grainy sensation usually caused by insoluble proteins. Sometimes described as powdery. Generally not a desirable characteristic.

CHEDDAR & COLBY: A term used to classify cheeses that share characteristics exemplified by Cheddar that may include the process of manufacture, consistency, texture, odor or flavor. Colby is a Cheddar-type cheese.

CHEDDARING: The process used in making Cheddar whereby piles of small curds, which have been separated from the whey, are knit together and cut into slabs. The slabs are then repeatedly turned over and stacked to help drain additional whey and aid in the development of the proper acidity (pH)

and body of the cheese. These slabs are then cut or milled into curds and placed in the cheese forms and pressed.

CHEESE CONNOISSEURS: Caseophiles or turophiles.

CHEESE COURSE: A separate course within the meal made up of just cheese with appropriate condiments.

CHEESE CURDS: Freshly made slabs of cheese that have been milled, usually Cheddar, are chilled and salted and meant to be eaten the same day—also known as “squeakers.”

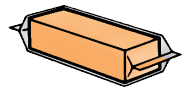
CHEESE MITES: Tiny insects that infest cheese and cause tiny holes in the rind and paste of a cheese.

CHEMICAL: A descriptive term for a cheese aroma or flavor taint which usually indicates improper manufacturing or contamination with foreign materials.

CHÈVRE: The French word for goat, also refers to fresh cheese made with pasteurized goat milk.

CHUNK/BAR:

The rectangular shape of cheese.



CHYMOSIN: Animal rennet obtained from the gastric juices in the fourth stomach of young ruminants.

CILIEGINI: A term describing the small, traditional size of Fresh Mozzarella, weighing only one-third of an ounce. Ciliegini translates from Italian to English meaning “little cherries.”



CLEAN: (1) A descriptive term for cheese that is free of unpleasant aromas and off flavors. (2) A lack of lingering aftertaste when eating cheese (i.e., a clean finish).

CLOSE: A descriptive term for cheese with a smooth, tight texture, such as Cheddar. A close texture contains few, if any, mechanical holes. A cheese with small holes, like Colby, is characterized as open. See *Open*.

COAGULATION (CURDLING): A step in cheese manufacture when milk’s protein, casein, is clotted by the action of rennet or acids.

CODE DATE: A date stamped on a package of cheese that is used to determine the age and quality of the product. It may be a pull date, pack date or sell-by date.

GLOSSARY COLBY — EARTHY

COLBY: A Wisconsin Original created in Colby, Wisconsin. *See Cheddar.*

COLD PACK (CLUB CHEESE): A blend made from different batches of cheeses of the same variety, or two or more varieties of mild and sharp natural cheese that have been ground (comminuted). Unlike Processed cheese, Cold Pack is not heat-treated nor cooked at the time of packaging.

COLD PERFORMANCE: Addresses how the cheese responds to mechanical manipulation, such as cubing, shredding and grating. (Shredding produces short, thin strips of cheese. Grating shatters hard cheese into small granules.)

COLOR: The color of the rind and the interior of any cheese is an indication of its variety, condition and quality. In all cases, the color should be characteristic of the cheese type. Cheese colors naturally range from snow-white to deep yellow. Orange cheeses, such as Cheddar, are colored with annatto—a tasteless, odorless natural vegetable dye—during manufacturing.

COMMUNUTED: Breaking down or grinding cheese into small particles through a mechanical, cutting action. Cheese that has been comminuted is used in the manufacture of Cold Pack cheese.

CONSISTENCY: The degree of hardness or softness of cheese. Classifications of cheese by consistency include soft, semi-soft, semi-hard, and hard.

COOKED: (1) Nearly all milk is heated or warmed to some degree during cheesemaking; however, the term “cooked” is reserved for those varieties whose curd is heated in order to regulate moisture content and degree of hardness. Parmesan curds, for example, are cooked at a higher temperature than Cheddar curds. (2) As a tasting term, cooked refers to a flavor aroma associated with the use of over-pasteurized milk.

COW WATER: The water that is left after the whey has been processed for all remaining solids—often used for cleaning equipment before the final rinse.

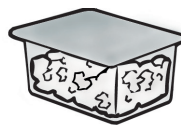
CREAMS, SINGLE, DOUBLE OR TRIPLE: A classification of cheese derived from the butterfat content on a dry matter basis. Single Creams contain at least 50% butterfat in the cheese solids (dry matter); Double Creams contain at least 60% butterfat; and Triple Creams contain 72% or more butterfat. *See Milkfat Content and Milkfat in the Dry Matter (FDM).*

CREAMY: (1) A descriptive term for cheese texture or taste. Creamy texture is soft, spreadable and, in some cases, runny. Creamy flavors are characterized as rich and are associated with cream-enriched cheeses, such as double or triple creams. (2) May also refer to color.

CROCK: A style term referencing the early days of Cold Pack cheese when it often was packaged in a glazed clay crock. Today, you may still find Cold Pack cheese packaged in such a container.



CRUMBLES: Some cheeses are impossible to shred or grate but will break apart into small “sprinkle size” portions. Crumbles is a style for cheeses, such as Feta and Blue, to use on salads, pizzas, etc.



CUBED: A cheese cube is a very small cut (six relatively equal sides) of cheese to induce consumption from a tray of product while socializing.



CULTURE: *See Starter.*

CUP: While the crock was Cold Pack’s original package of choice, today you will find most products delivered to market in an 8- to 16-ounce plastic cup. Several crumbled products are taken to market in plastic cups as well.



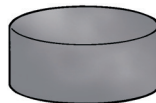
CURD: Curdled milk from which cheese is made.

CURDLING: *See Coagulation.*

CURING: The method, conditions and treatment from manufacturing to market, such as temperature, humidity and sanitation, that assist in giving the final cheese product the distinction of its variety. Sometimes used synonymously with aging and ripening. *See Aging and Ripening.*

CURRENT (YOUNG): Generally, semi-hard or hard cheese varieties that have been cured for two weeks up to 30 days. Such cheeses usually have mild flavors.

DAISY: A cheese style, traditionally a 22-pound wheel of Cheddar, coated with wax and cheesecloth.

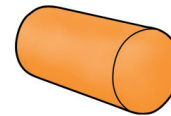


DEFECT: Any less-than-ideal quality factor in a cheese, often due to improper manufacture, handling or contamination. Defects can refer to packaging, finish, surface, texture or taste.

DEGREE OF HARDNESS: Categorizing cheese by the degree of hardness is the most universal method used. Federal Standards of Identity dictate the tolerances of moisture and milkfat that can be contained in cheese. Since the amount of moisture and fat in cheese significantly controls the properties of the cheese, using degrees of hardness stands on a legal definition.

DELI/MINI HORN:

Basically the same style as a cylinder of cheese. Most often you will find this style in Cheddar, Colby, Colby Jack and Pepper Jack varieties, approximately 3 inches in diameter and 12 to 14 inches in length.



DICED: Very small cubes. Mozzarella is diced as an additional style for foodservice operators. It is easier to portion control diced cheese versus shredded cheese.



DIRECT-SET: A cheese in which lactic acid culture instead of rennet is used to “direct-set” or coagulate the milk.

DISK: A cheese set in a disk style, such as Brie or Camembert. This style allows for quick aging of the cheese, from the outer edges to the inner core.



DOUBLE CREAM: The French term for cheese containing at least 60% butterfat in the cheese solids (dry matter).

DRY MATTER: All the components of cheese (solids) excluding moisture (water). Dry matter includes proteins, milkfat, milk sugars and minerals.

DUTCH-TYPE: A classification of cheese varieties that share similar characteristics, such as in methods of manufacture, consistency, texture, smell or taste, with cheeses produced in the Netherlands. Edam and Gouda are considered Dutch-type cheeses. Tilsit may appear under this classification, although it is not produced predominantly in Holland.

EARTHY: A descriptive term for cheese varieties with rustic, hearty flavors and aromas. Cheese flavor compounds in this category share qualities with those present in freshly plowed earth or forest litter.

Goat, sheep and monastery-type cheeses may be characterized as earthy and exhibit assertive flavor and aroma.

EMMENTAL: The eyed cheese made in the Emme Valley, Switzerland, sometimes referred to as Swiss cheese.

EMULSIFIER: A substance or mixture used in the production of processed cheese to create its smooth body and texture. It is composed of the salts of common food acids.

EYE: A void or hole within cheese caused by the formation of trapped gas as a result of fermentation during the curing process. The presence of eyes is typical of Swiss-type cheeses and can range from pin size to pea size or larger.

FAMILY (GROUP): A term for cheese varieties that share similar characteristics.

FARMSTEAD: A term describing cheese made on the farm from the milk of that farm.

FAT CONTENT: The amount of butterfat/fat in any cheese. Fat content is determined by analyzing the fat in the dry matter of cheese. The fat is expressed as a percentage of the entire dry matter. In reference to cheese fat, milkfat and butterfat are synonymous. *See Dry Matter.*

FEDERAL STANDARDS OF IDENTITY: Describe the major varieties of cheese and identify the procedures by which they are manufactured, the ingredients they may contain and their moisture and milkfat. For types of cheese not defined by a generic name under these standards, provisions are made for them to be identified by their degree of hardness.

FEED: A descriptive term for cheese that exhibits an odor or taste that is directly related to the particular feed consumed by a cow or other animal before milking. The aroma or flavor may be unpleasant if the feed was turnips, or intriguing if the feed was apples or mountain clover.

FERME (FERMIER): The French term for farm-produced cheeses.

FERMENTED: An aroma reminiscent of alcohol fermentations.

FILLED: A descriptive term for cheese from which all butterfat has been removed and in its place a vegetable oil has been used as a substitute. Filled cheese also is referred to as imitation.

FINISH: (1) The process of finishing, refining or curing cheese to desired ripeness. Soft-ripened

cheeses are sprayed on the surface with a harmless white mold (*Penicillium candidum*) whose growth helps ripen the cheese. Depending upon cheese variety, other finishing methods include washing the rinds of cheeses and the daily turning of cheeses. Temperature and humidity are tightly controlled during the finishing process. (2) Refers to the way a cheese is packaged, such as a hard, natural rind, a bandage of cheesecloth and wax or vacuum packaging. (3) The aftertaste of cheese may be described as having a clean finish, bitter finish, sour finish, earthy finish and so forth.

FIRM (HARD): A classification of cheese varieties exhibiting a relatively inelastic and unyielding texture. Federal Standards of Identity state that firm cheeses have a maximum moisture content of 34% and a minimum milkfat content of 50%.

FISHY: A descriptive term referring to the unpleasant flavor of overripe, high-moisture cheese varieties. Often associated with ammoniacal flavors.

FLAKY: A descriptive term for cheese that breaks into flakes when cut. A flaky quality is typical of Parmesan, Romano, Asiago and Cheddar when aged over 10 to 12 months.

FLAT: (1) A descriptive term for tasteless cheese that normally yields a distinct flavor. Cheese with reduced levels of sodium and salt is often referred to as flat. (2) A style of Cheddar weighing from 35 to 37 pounds that has been coated with wax and cheesecloth.

FLAVOR: A general term for the taste cheese presents as it is eaten. Flavor is detected in the mouth and also by the nose. Flavors, in order of ascending aggressiveness, are described as faint (fleeting), mild (light or bland), pronounced (distinct) or strong (intense). Flavors may also be described by the tastes they resemble, such as nutty, salty, buttery, fruity and peppery. Flavor is categorized by initial tastes as well as by aftertastes.

FONDUE: The French word for Process cheese. This term should not be confused with “Fondue,” a Swiss dish often made with cheese.

FORCE RIPENING: A method of speeding the ripening of a cheese by using a warmer environment than normal to naturally ripen the cheese. The cheese may be force-ripened at room temperature or in a cooler set at a higher than normal temperature. Ripening may also be accelerated by modifying the enzymes. These cheeses are used primarily in Processed cheese and as a food ingredient.

FOREIGN FLAVOR: *See Chemical.*

FORMAGGIO: The Italian word for cheese.

FRESH: A term typically used to classify cheese varieties that have not been cured, such as Mascarpone, Cottage cheese, Cream cheese or Ricotta. Cheeses that have been cured for very short periods, such as Feta, may also be classified as fresh.

FRESH MOZZARELLA: A soft Mozzarella with a high-moisture content, meant to be eaten soon after it is produced. In Italy, balls (Bocconcini) of Fresh Mozzarella are stored in water and usually consumed the same day they are made. Due to high-moisture content, Fresh Mozzarella has a very short shelf life.

FROMAGE: The French word for cheese.

FRUITY: A descriptive term for the sweet, fragrant aroma or flavor characteristic of certain semi-soft cheeses, such as Pouy De Montagne or American Muenster, and some hard mountain cheese varieties. Baby Swiss and some Cheddars also present a fruity quality.

GAMEY: A descriptive term for cheeses with strong flavors and penetrating aromas.

GASSY: A descriptive term for cheeses in packaging that becomes bloated. This may be a result of an increase in holding temperature or altitude, or it may indicate microbial production of carbon dioxide.

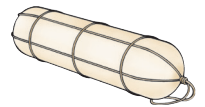
GEM: A style of Cheddar weighing approximately 3 pounds.



GEOTRICHUM CANDIDUM:

A yeastlike mold that is often used in surface ripened, soft-ripened and washed-rind cheeses. It contributes flavor and acts as a protector from undesirable molds. Cheeses with *Geotrichum* can often have a wrinkly rind.

GIGANTI: A very large style of Provolone, typically weighing 200 to 600 pounds and measuring up to approximately 7 feet in length.



GOAT: A classification of cheese made from goat's milk.

GOATY: Distinctive flavor of cheeses made from goat's milk.

GOUDA & EDAM: Semi-soft cheeses referred to as “sweet curd” cheese.

GLOSSARY GRAINY — MOISTURE CONTENT

GRAINY: (1) A descriptive term for gritty texture which is desirable in certain hard-grating cheeses, though not to the point of mealiness. Parmesan and Romano exhibit a granular or grainy texture. (2) A flavor term that may be used to describe the grain-like (wheat) flavors that occur as the result of ripening.

GRANA: The Italian term for hard-grating cheese referring to a cheese's hard granular texture. Parmesan, Romano, Asiago, Parmigiano-Reggiano, Grana Padano and Sapsago are among the grana-type cheese varieties.

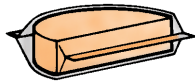
GRASSY: A descriptive term for cheese with a weedy taste that is related to the type of feed a cow has consumed prior to milking, such as silage, bitterweed, leeks or onions. *See Feed.*

GRATED: With hard cheeses, such as Parmesan, Romano and Asiago, fracturing the cheese into tiny particles is a common style choice. This allows the user to sprinkle the cheese on top of a dish like seasoning.



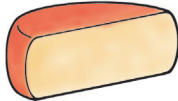
HALF MOON:

A split version of a Longhorn-style cheese.



HALF WHEEL/SPLIT:

A 10- or 20-pound wheel is often too much product for one outlet to handle at once, so many manufacturers split wheels either down the center of the wheel vertically or in some cases horizontally.



HARD:

See Firm.

HARD-GRATING: A descriptive term for cheeses, such as Parmesan, Romano and Asiago, that are well-aged, easily grated and primarily used in cooking. Federal Standards of Identity dictate that hard-grating cheeses contain a maximum moisture content of 34% and a minimum milkfat of 32%.

HEAT-TREATED MILK: The quick heating of milk at a lower temperature. Somewhere between raw milk and pasteurization, heat-treated milk is heated at 130°F for 2 to 16 seconds. The goal is to kill off any potentially harmful organisms that might exist in raw milk. Yet retain certain flavors and healthy bacteria that exist in the milk. *See Thermalization.*

HOMOGENIZATION: A process that breaks down and incorporates the fat globules in milk. This prevents the cream from separating

and rising to the top. It also helps in cheesemaking because less fat is lost in the whey, which means the yield will be higher.

HOOPING: The process of putting fresh curds in mold forms.

HOT PERFORMANCE: Covers the quality of the response of cheese to the application of heat. The behavior of cheese when heated depends primarily on the form of the prepared cheese, the hardness of the cheese and the temperature and length of cooking time.

INDIVIDUAL PORTION PACK:

Individual packs are great for airlines, for consumers to take on picnics or to pack into a to-go meal. Just a few years ago, you could only find Cream cheese in this size. Many natural cheese products are now taking advantage of this convenience pack.



INTENSE: A descriptive term for cheese with strong, concentrated aromas and flavors.

KAAS: The Dutch word for cheese.

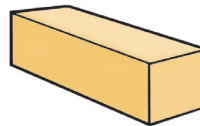
KÄSE: The German word for cheese.

LACTIC: (1) A general description applied to cheese exhibiting a clean, wholesome, milky and slightly acidic flavor or aroma.

(2) The type of organisms included in starter cultures for cheesemaking.

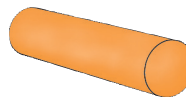
LIPASE: (1) An enzyme found in raw milk, also produced by microorganisms that split fat molecules into fatty acids. (2) Lipase flavor is a term also used to describe rancidity, especially where these flavors are desired in cheeses. *See Rancid.*

LOAF: This rectangular-shaped style is the standard 5- to 9-pound cut with a 4- by 4-inch face, ideal for deli slicing and consumers or chefs to use in their sandwich creations.

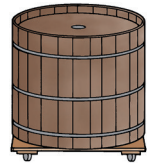


LOG: A common shape or form of fresh goat cheese.

LONGHORN: A style of cheese, usually Colby or Colby-Jack, weighing approximately 12 to 13 pounds, cylindrical with a 6-inch diameter, about 13 inches long.



MAMMOTH: A style of cheese, usually Cheddar, weighing between 75 and 2,000 pounds.



MANDARINI: A Provolone style that weighs approximately 20 to 25 pounds and resembles the shape of an egg. Ropes are tied around the cheese for hanging for proper aging.



MATIERES GRASSES: The French term for milkfat in dry matter.

MECHANICAL HOLES: Small, irregular openings in the body of cheese caused by manufacturing methods, not by gas fermentation. Colby, Brick, Muenster and Monterey Jack are varieties with natural, mechanical openings. *See Open.*

MECHANICAL MANIPULATION:

The various methods of handling cheese during preparation (i.e., shredding, grating, slicing with a knife, slicing on an electric slicer, crumbling, etc.).

MEDIUM-AGED (MELLOW): Generally semi-hard or hard cheeses that have been cured for three to six months. Medium-aged cheeses are usually mellow and smooth-textured. Frequently used to describe Cheddars.

MIDGET: A style of cheese, usually Cheddar, weighing approximately 12 pounds.



MICROBIAL RENNIN:

Enzymes produced by microbes or bacteria used to coagulate cheese.

MILD (YOUNG): A descriptive term for light, unpronounced flavors. Mild also refers to young, briefly-aged Cheddars.

MILKFAT CONTENT: The fat content of cheese expressed as a percentage of the total cheese weight. Milkfat content depends upon the richness of milk used in cheesemaking and how much moisture is lost during ripening. Synonymous with butterfat.

MILKFAT IN THE DRY MATTER (FDM):

The fat content of cheese expressed as a percentage of the total solids of cheese. Most cheeses are in the range of 45% to 55% milkfat in the dry matter because the dry matter stays constant in a unit of cheese while moisture content in that cheese may vary.

MOISTURE CONTENT: *See Fat Content.*

MOLD: (1) A condition created by the growth of various fungi during ripening, contributing to the individual character of cheese. Surface molds ripen from the rind inward. Internal molds, such as those used for Blue-veined cheeses, ripen throughout the cheese. A moldy character can be clean and attractive, or unpleasantly musty or ammoniated. (2) Refers to the fungus itself. (3) A hoop or container in which cheese is shaped.

MONASTERY-TYPE: A term used to classify cheeses that originated and are still produced in the monasteries of France, such as Port du Salut. Monastery-type also refers to other cheese varieties with similar attributes and may also include a variety of washed-rind cheeses.

MOTTLED: A defect in cheese appearance characterized by an irregular, splotchy color on the rind or interior.

MOUTHFEEL: The physical sensations in the mouth produced by a particular food. *See Texture.*

MUSHROOMY: A descriptive term for ripened cheese, such as Brie, with an aroma and flavor similar to the clean, pleasant fragrance of mushrooms. The flavor is produced by the surface mold that is related to commercial mushrooms. A mushroom aroma may be detected in other soft or semi-soft varieties. This aroma is also referred to as mildly earthy.

NATURAL: (1) A general classification for cheese that is made directly from milk. Whether the milk is pasteurized or unpasteurized has no bearing on the designation as “natural.” (2) Refers to the cheesemaking process whereby cheese is made directly from milk by coagulating or curdling the milk, stirring and heating the curd, draining the whey and collecting or pressing the curd.

NATURAL RIND: A rind that develops naturally on the cheese exterior through drying while ripening without the aid of ripening agents or washing. Most semi-firm or hard cheeses have natural rinds that may be thin like that of bandaged Cheddar or thick like that of Parmesan, Pecorino Romano and wheel Swiss (Emmental).

NATURALLY-BANDAGED: Cheddar cheeses wrapped in cheesecloth and dipped in wax. Prior to vapor-barrier film, this method provided the only way to store Cheddar cheese for storage and shipping. Examples of styles of naturally-bandaged Cheddars would be a gem, daisy wheel or a mammoth.

NUTTY: A descriptive term for cheese with a nut-like flavor, a characteristic of Swiss types. Cheddars may exhibit a flavor reminiscent of walnuts; fresh goat cheese and Gruyère are said to resemble the taste of hazelnuts. The flavor blends causing this characteristic are actually found in nuts.

OFF: A term referring to undesirable flavors or odors too faint or ill-defined to be more precisely characterized.

OIL OFF: Refers to the separation of oil when cheese melts.

OILY: A descriptive term that may refer to body, aroma and flavor. Cheese held out of refrigeration for extended periods may also appear oily.

OPEN: A term applied to cheese varieties containing small, mechanical holes that develop as a result of the manufacturing process. The holes may be small or large, densely patterned or randomly scattered, and irregular in shape. The blue mold that grows in Blue-veined cheeses forms around the openings in the lightly pressed curd. Air is introduced through punctures made with steel pins into the cheese (see Mechanical Holes). Pin holes are not to be confused with the open eyes in Swiss-type cheeses caused by fermentation. *See Close.*

OVOLINI: A Fresh Mozzarella ball shape that weighs approximately 4 ounces.



OVERRIPE: A term descriptive of cheese that has passed its ideal state of flavor development or that has become too soft.

PACK DATE: A code date put on cheese to indicate the date the cheese was packed by the manufacturer.

PAIL: For practical and economic reasons, getting products in an industrial-size container is the way to go. Products packed this way are typically heading for a commercial kitchen.



PARAFFIN: A wax coating applied to the rinds of some cheese varieties for both protection during export and extended life spans. Paraffin may be clear, black, yellow or red.

PART-SKIM: A term used to denote the manufacture of a cheese, such as Mozzarella, with partly-skimmed milk. This yields a lower-fat cheese that may have desirable properties compared to the full-fat cheeses. *See Skimmed Milk.*

PASTA FILATA: Translated literally from Italian, “to spin paste or threads.” Pasta Filata refers to a type of cheese where curds are heated and then stretched or kneaded before being molded into the desired shape. The resulting cheese has great elasticity and stretches when cooked or melted. Cheeses in this family include Mozzarella, Provolone and String.

PASTE: A descriptive term for the interior texture of soft-ripened cheeses, such as Brie, that exhibit a semi-soft to runny consistency.

PASTEURIZATION: The process of heating milk to a specific temperature for a specific period of time in order to destroy any disease-producing bacteria, also checking the activity of fermentative bacteria.

PASTEURIZED PROCESS CHEESE:

A blend of fresh and aged, natural cheeses that have been shredded, mixed and heated (cooked) with an addition of an emulsifier salt, after which no further ripening occurs.

PASTEURIZED PROCESS CHEESE FOOD:

A variation of Pasteurized Process cheese containing less fat and a higher moisture content. It differs from Process cheese in that either nonfat dry milk or whey solids and water have been added, thus reducing the percentage of actual cheese in the finished product.

PASTEURIZED PROCESS CHEESE SPREAD:

A variation of Pasteurized Process cheese containing a higher moisture content and lower milkfat content than Process cheese food. A stabilizer is added to prevent separation of ingredients.

PASTURE-GRAZED: A term describing cheese made exclusively from the seasonal milk of pasture-grazed animals.

PEAR: A Provolone style that weighs between 20 and 40 pounds and resembles the shape of a pear. Ropes are tied around the cheese for hanging for proper aging.



PENICILLIUM: Principal genus of fungi used to develop molds on certain cheese varieties during ripening. *Penicillium candidum* is used to develop many soft-ripened cheeses, such as Brie; *Penicillium glaucum* or *roqueforti* are used for Gorgonzola and Roquefort® cheeses, respectively.

PEPPERY: A descriptive term for cheese with a sharp, pepper flavor. Aged Cheddar may be described as peppery.

GLOSSARY PERFORMANCE — SEMI-SOFT

PERFORMANCE: Refers to the way a particular type or variety of cheese responds to handling during preparation, from “mechanical manipulation” (e.g., slicing, shredding, grating, etc.) in its cold state, to the quality of the cheese’s response to heating (e.g., melting, stretching, browning, etc.). Performance also describes how cheese flavors combine with each other or with additional ingredients.

PERSILLE: The French translation for “parsleyed,” which refers to delicately-veined Blue varieties, such as Roquefort®, Blue and Stilton®, where the mold resembles sprigs of parsley.

PICKLED CHEESE: A term used to classify cheeses that are stored and packed in a brine solution, such as Feta.

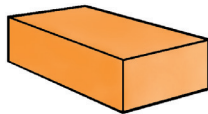
PIQUANT: A descriptive term for cheese with an appealing sharpness, flavor or aroma. Aged Asiago, Aged Provolone, and Blue-veined cheeses are sometimes described by this term.

PLASTIC CURD: A classification of cheeses whose curd is heated and then kneaded to form various shapes. The Italian term for these cheese varieties is Pasta Filata. Mozzarella, Provolone and String are plastic, curd-type cheeses and may be described as string-like. *See Pasta Filata.*

PLUG A CHEESE: To use a cheese trier to remove a sample of a cheese for grading.

PRESSED CHEESE: A descriptive term for cheese whose curd has been placed in a mold and literally pressed to form the intended shape of the finished cheese. Fresh, uncured cheese varieties, such as cream or Feta, and cured cheeses, such as Brick, Cheddar, Parmesan and Romano, are examples of pressed cheeses.

PRINT: A rectangular style of cheese that has been cut from a 40-pound block. Prints are normally 10-pound loaves.



PROCESS CHEESE: *See Pasteurized Process Cheese.*

PRONOUNCED: A descriptive term for cheese that exhibits a distinct aroma or flavor stronger than mild but not as powerful as intense. *See Intense.*

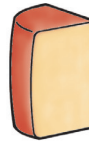
PROPIONIC ACID BACTERIA:

Type of bacteria that produces carbon dioxide after consuming the lactose in the cheese thus creating holes in the paste as in Swiss cheese.

PULL DATE: A code date stamped on cheese to indicate when the product should be removed from stock as being too old.

PUNGENT: A descriptive term for cheese with an especially poignant aroma or sharp, penetrating flavor. Limburger cheese aroma is classed as pungent.

QUARTER WHEEL: Cheese manufacturers cut 20-pound wheels or larger into four quarters for more efficient use by the end user.



QUEIJO: The Portuguese word for cheese.

QUESO: The Spanish word for cheese.

RANCID: A term relating to flavors caused by lipase enzymes releasing fatty acids from butterfat. Some cheeses are not supposed to have flavors caused by fatty acids in high concentrations, such as Cheddar, while others, such as Romano, gain much of their flavor from the “rancidity” of fatty acids. In many dairy flavors, excessive rancidity is considered a notable defect. *See Lipase.*

RAW MILK: Milk that has not undergone pasteurization.

RENNET: An extract from the membranes of calves’ stomachs that contains rennin, an enzyme that aids in coagulating milk or separating curds from whey. Rennet-like enzymes, also used commercially, are produced by selected fungi and bacteria.

RIND: The outer surface of cheese. A rind varies in texture, thickness and color. Cheeses may be rindless, display natural rinds or possess rinds that are produced by harmless mold. *See Bloomy Rind and Natural Rind.*

RINDLESS: Cheese without a rind. Some rindless varieties, such as Brick and Colby, are ripened (cured) in plastic film or other protective coating to prevent rind formation. Some cheeses, such as Feta, are rindless because they are not allowed to ripen.

RIPE: A descriptive term for cheese that has arrived at peak flavor through aging. The optimum period of aging varies widely among cheese varieties.

RIPENING: The chemical and physical alteration of cheese during the curing process. *See Aging and Curing.*

ROBUST: A descriptive term for cheese with a very strong aroma and full flavor.

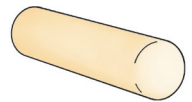
ROUND: *See Ball/Round.*

RUBBERY: A term characterizing the resilient feel and texture of a cheese. Generally a term for cheese that is overly chewy or excessively elastic in texture.

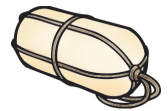
RUNNY: A descriptive term for cheeses that have returned to a partially liquid state as a result of insufficient drainage of whey or exposure to excessive heat. Soft-ripened cheese varieties often become runny at the peak of ripeness or if placed in warm temperatures for long periods.

RUSTIC: A descriptive term for cheese with a hearty or earthy flavor and distinct aroma. Country or mountain cheeses are sometimes referred to as rustic.

SALAMI: A Provolone style resembling a small to large log, ranging in size from 13 to 100 pounds.



SALAMINI: Similar to a Provolone Salami, the Salamini is smaller—1 or 8 pounds in size—and tied off with ropes for hanging for proper aging.



SALTING: A step in the cheesemaking process requiring the addition of salt. Depending upon the cheese variety, salt can be added while the cheese is in curd form or rubbed on the cheese after it is pressed. Salt is used to help preserve cheese, as well as to enhance its flavor. Cheese also may be soaked in a salt solution, a process termed brining.

SALTY: Most cheeses possess some degree of saltiness. Pronounced saltiness is characteristic of specific varieties; however, excessive saltiness is a defect. Cheeses lacking in salt are described as dull or flat.

SATINY: A descriptive term referring to the texture and “mouthfeel” of soft, spreadable cheese varieties. A satiny texture is characteristic of perfectly ripened Brie. Also referred to as a smooth, silky texture.

SELL-BY DATE: A code date put on cheese by the manufacturer to indicate the date recommended that the cheese be sold to the consumer.

SEMI-HARD: A classification of cheese based upon body. Cheddar and Swiss are examples of semi-hard cheese varieties.

SEMI-SOFT: A wide variety of cheeses made with whole milk. Cheeses in this category include:

Monterey Jack, Brick, Muenster, Fontina and Havarti, and melt well when cooked.

SHARP: A descriptive flavor term referring to the fully developed flavor of aged cheeses, such as Cheddar, Provolone and some Blue-veined varieties. The flavor is actually sharp and biting, but not excessively acrid or sour.

SHEEP: A classification of cheese made from ewe's milk.

SHEEPLY: Characteristic flavor of some cheeses made from ewe's milk.

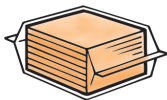
SHREDDED: A very popular style or form with many varieties of cheese. Manufacturers now make standard, small strip shreds to fancy, very fine strip shreds of cheese. This form is ideal when cooking with cheese.



SILKY: A term used to describe the smooth mouth feel.

SKIMMED MILK: The milk that remains after all or part of the cream containing the fat has been removed.

SLICED: A thin cut from a larger piece.



SMOKED CHEESE:

Cheese that has been smoked in a process similar to smoking meat. Methods for smoking cheese include the addition of liquid smoke to the brine or smoking over woodchips. Smoked Cheddar, Swiss and Provolone yield a unique flavor.

SOAPY: Descriptive of a taste caused by long-chain fatty acids sometimes present in cheese caused by excessive milkfat breakdown. *See Lipase and Rancid.*

SOFT/FRESH: A category of cheeses with high-moisture content that are typically direct-set with the addition of lactic acid cultures. Cheeses in this category include: cottage cheese, cream cheese and Neufchâtel, Feta, Mascarpone, Ricotta and Queso Blanco. *See Direct-set.*

SOFT-RIPENED: A classification of cheese based upon body. Brie and Camembert are examples of soft-ripened cheese varieties.

SOLIDS: *See Dry Matter.*

SOUR: A descriptive term for cheese with an excessive acid content. However, a mild, tangy, sour flavor can be attractive in young cheeses. Tartness is the same as sourness in flavors.

SOUR MILK: Milk made acidic by fermentation. The predominant acid formed is lactic acid. *See Lactic and Starter.*

SOUR MILK CHEESE: Cheese that has been curdled (coagulated) by natural souring or by the addition of lactic acid bacteria, such as cottage cheese. Sour milk cheese does not use rennet for coagulation.

SPECIALTY CHEESE: A subjective term used to classify cheeses of exceptional quality, notably unique or produced in quantities of less than 40 million pounds per year. Cheeses that are combinations of different cheese types also may be referred to as specialty. For example, Blue/Brie is a soft-ripened specialty cheese with a blue-vein mold throughout.

SPICED: A term sometimes used to classify all cheese varieties containing spices, herbs or flavorings. For example, caraway Gouda is a spiced cheese.

SPICY: A descriptive term for cheese varieties with a peppery, herby flavor.

SPRINGY: A descriptive term for cheese with a resilient texture that "springs back" when gently pressed. Ripe or nearly ripe, soft-ripened varieties should be springy.

SQUEAKERS: Refers to just made cheese curds. They are called this because they actually squeak when they are chewed. The curds must be made the same day to offer this feature.

STABILIZER: An ingredient added to a product to bind water, improve consistency or stabilize an emulsion. Examples include whey protein concentrate (WPC), gelatin, xanthan gum, guar gum and locust bean gum.

STARTER: A culture that normally consists of varying percentages of lactic acid, bacterial or mold spores, enzymes or other microorganisms and natural chemicals. Starter cultures speed and control the process of curdling milk during cheesemaking in part by converting lactose to lactic acid. They also lend unique flavor characteristics to the cheese.

STICK: A small, rectangular form or cut of cheese typically used for single-servings. A good example would be Colby.

STIRRED-CURD CHEESE: A cheese made in a similar fashion to cheddar-type cheese but does not go through the cheddaring and milling process. The cheese will tend to have a higher moisture level.

STRING/ROPE:

Small cylinders of typically Mozzarella or Provolone.

This snack-style cheese is very popular to use in school lunch packs.



STRONG: A descriptive term for cheese with a pronounced or penetrating flavor and aroma.

STYLE: A classification of cheese based upon its shape, size and packaging.

SUPPLE: A term describing the body of certain cheeses when handled. Supple cheese varieties, such as Fontina, are somewhat elastic, consistent and yielding.

SURFACE-RIPENED: A term referring to cheese that ripens from the exterior when a harmless mold, yeast or bacteria is applied to the surface. Bloomy-rind cheeses, like Brie and Camembert, and washed-rind cheeses, like Limburger, are both surface-ripened.

SWISS-TYPE: A term used to classify cheeses that share the common characteristics of eyes (holes) in their interior. Eyes develop during the curing process when gas, formed through fermentation, is trapped and expands, thus forming holes. The size of eyes can range from small as a pea in Baby Swiss to the larger holes typical of Aged Swiss. The original Switzerland Swiss is known as Emmentaler.

TERROIR: French term that denotes the effects that geography and distinct environments have on food products, particularly cheese and wine.

TEXTURE: A general term for the "fabric" or "feel" of cheese when touched, tasted or cut. Characteristics of cheese texture may be smooth, grainy, open or closed, creamy, flaky, dense, crumbly and so forth, depending upon the specific variety.

THERMALIZATION: The process of heat-treating milk to less than 160°F for less than 15 seconds prior to cheese production. This process utilizes a lower temperature for a shorter period of time than pasteurization.

THERMOPHILIC CULTURES: Common cheesemaking cultures that work at temperatures above 100°F.

TOME: This French word for cheese is native to the Haute Savoie section of France. The word precedes the names of certain cheeses, such as Tome de Savoie or Tome de Beaumont. The Tomes have much in common with the washed-rind cheeses produced in the monasteries of France.

GLOSSARY TRIPLE CREAM — WRAPPING

TRIPLE CREAM: The French term for cheese which contains over 72% butterfat in the cheese solids. *See Creams and Fat Content.*

TUB: A similar form to the cup, only shorter in height and typically wider in circumference.



TUROPHILE: A lover of cheese. Taken from the Greek word *turos* (cheese) and the root *phil* (love).

TYPE: A term used to classify or categorize cheeses that share common characteristics, such as degree of firmness, texture, flavor and manufacturing procedure, with a widely known and established cheese variety.

ULTRA PASTEURIZATION: Also referred to as UHT. The process of super-heating milk to 275°F for 4 to 15 seconds.

UMAMI: A term used to describe the “fifth taste” after sweet, sour, salty and bitter. Identified by the Japanese and now being used in this country. Often equated to “savory.” Aged cheeses are often referred to as having a Umami character.

US RDA: The abbreviation for United States Recommended Daily Allowance referring to the nutritional contributions foods, such as cheese, give to the diet.

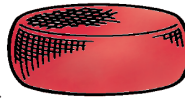
VARIETY: The generic name of a cheese by which it is most commonly identified, such as Cheddar, Colby, Blue, etc.

VEGETABLE RENNETS: Organically extracted from a variety of plants including: thistles, nettles, fig leaves and safflowers.

WASHED CURD: Cheesemaking practice whereby the curds are drained of whey before they are rinsed with water while being stirred to rinse off the traces of lactose that natural bacteria might convert to acid. This elevates the moisture level of the curd, and can hasten the aging process of the cheese. A good example of a washed curd cheese is Colby.

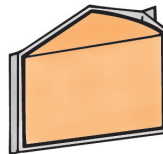
WASHED-RIND: A cheese rind that has been washed periodically with brine, whey, beer, cider, wine, brandy or oil during ripening. The rind is kept moist to encourage the growth of an orange-red bacteria. The bacteria may be scraped off, dried or left to further rind development. Washed-rind and bloomy-rind cheeses compose what is termed the soft-ripening (surface-ripened) classification. Limburger is a washed-rind cheese.

WAXED: Prior to airtight shrink bags, cheesemakers would wrap their cheese in cheesecloth and dip in wax for preservation. Many wax colors denote some attribute of that cheese. For example, with Cheddar: clear = mild, red = medium, and black = aged or sharp.



WAXY: A term describing the wax-like appearance of a cheese body, or its texture, when tasted or cut. *See Texture.*

WEDGE: A cut form, usually in a cake or pie-style wedge, from a wheel of cheese. Many varieties of cheese use this style when merchandising a retail cheese case.



WEeping: A descriptive term referring to Swiss-type cheeses whose eyes glisten with bits of moisture. This is caused by the release of moisture by proteins as they are broken down during ripening. Weeping often indicates that a cheese has achieved peak ripeness and will exhibit full flavor. Can also be caused by storing cheese at too warm a temperature.

WHEEL/ROUND: A circular style or form that is usually flat on the top and bottom.



WHEY: The thin, watery part of milk that separates from the coagulated curds during the cheesemaking process. It still contains most of the milk sugar or lactose found in milk.

WHOLE MILK: Milk that is neither skimmed nor enriched with extra cream.

WISCONSIN STATE BRAND/ WISCONSIN GRADE A: These interchangeable grades appear on American cheeses and meet the state's highest quality and standards.

WRAPPING: The exterior material used to enclose or cover cheese for protection and storage. Examples of wrapping material include: leaves, plastic, cloth, paraffin and foil.



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