



Cheesecyclopedia™



Wisconsin is home of the world's most award-winning cheeses. Discover the heritage and special nuances that make each of the varieties of Wisconsin Cheese so delicious to eat.

Cheese Categories



Blue

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.



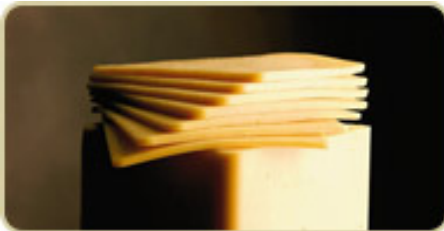
Hard

A descriptive term for cheeses, such as Parmesan, Romano and Asiago, that are well-aged, easily grated and primarily used in cooking.



Pasta Filata

Pasta Filata cheeses have curds that are heated and stretched or kneaded before being molded into shape. The cheese stretches when melted. Pasta Filata cheeses include Mozzarella, Provolone and String.



Processed

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.



Semi-Hard

A classification of cheese based upon body. Cheddar, Colby, Edam and Gouda 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.



Soft and Fresh

Cheeses with high moisture content, typically direct set with the addition of lactic acid cultures. This category includes cheeses like Cottage cheese, Cream cheese, Feta, Mascarpone, Ricotta, and Queso Blanco.



Soft Ripened

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