

# Cheese

## Cheese

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Cheese is a type of dairy product produced in a range of flavors, textures, and forms by coagulation of the milk protein casein. It is composed of proteins and fat from milk, usually of cows, goats or sheep, and sometimes of water buffalo. During production, milk is usually acidified and either the enzymes of rennet or bacterial enzymes with similar activity are added to cause the casein to coagulate. The solid curds are then separated from the liquid whey and pressed into finished cheese. Some cheeses have aromatic molds on the rind, the outer layer, or throughout.

Over a thousand types of cheese exist, produced in various countries. Their styles, textures and flavors depend on the origin of the milk (including the animal's diet), whether they have been pasteurised, the butterfat content,...

## Cheese knife

*or slicing cheese, especially the harder types. These include the cheese cutter, cheese slicer, cheese plane, cheese scoop for soft cheese and others*

A cheese knife is a type of kitchen knife specialized for the cutting of cheese. Different cheeses require different knives, according primarily to hardness. There are also a number of other kitchen tools designed for cutting or slicing cheese, especially the harder types. These include the cheese cutter, cheese slicer, cheese plane, cheese scoop for soft cheese and others, collectively known as cheese servers.

## Types of cheese

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There are many different types of cheese, which can be grouped or classified according to criteria such as: length of fermentation, texture, production method, fat content, animal source of the milk, and country or region of origin. These criteria may be used either singly or in combination, with no method used universally. The most common traditional categorization is based on moisture content, which is then further narrowed down by fat content and curing or ripening methods.

The combination of types produces around 51 different varieties recognized by the International Dairy Federation, over 400 identified by Walter and Hargrove, over 500 by Burkhalter, and over 1,000 by Sandine and Elliker. Some attempts have been made to rationalize the classification of cheese; a scheme was proposed by...

## Cheese curd

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Cheese curds are moist pieces of curdled milk, eaten either alone as a snack, or used in prepared dishes. They are most often consumed throughout the northern United States and Canada. Notably, cheese curds are popular in Quebec, as part of the dish poutine (made of French fries topped with cheese curds and gravy),

and in Wisconsin and Minnesota where they can be served breaded and deep fried. Curds are sometimes referred to as "squeaky cheese" or fromage en grain.

## Grilled cheese

*grilled cheese, toasted cheese sandwich, cheese toastie (UK) or jaffle (AU) is a hot cheese sandwich typically prepared by sandwiching cheese between*

A grilled cheese, toasted cheese sandwich, cheese toastie (UK) or jaffle (AU) is a hot cheese sandwich typically prepared by sandwiching cheese between slices of bread and cooking with a fat such as butter or mayonnaise on a frying pan, griddle, or sandwich toaster, until the bread browns and the cheese melts. Despite its name, it is rarely prepared through grilling.

## Cheese on toast

*Cheese on toast is made by placing sliced or grated cheese on toasted bread and melting it under a grill. It is popular in the United Kingdom, Ireland*

Cheese on toast is made by placing sliced or grated cheese on toasted bread and melting it under a grill. It is popular in the United Kingdom, Ireland, Australia, New Zealand, the Caribbean, United States, and in African countries.

## Cheese alternative

*Cheese alternatives are products used as culinary replacements for cheese. They are usually products made by blending other fats or proteins and used*

Cheese alternatives are products used as culinary replacements for cheese. They are usually products made by blending other fats or proteins and used in convenience foods. The category includes vegan cheeses as well as some dairy-containing products that do not qualify as traditional cheeses, such as processed cheese. These foods may be intended as replacements for cheese, as with vegan products, or as alternatives, as in the case of products used for salad bars and pizza-making, that may have other properties such as lower cholesterol content or different melting points that make them attractive to businesses.

## Blue cheese

*Blue cheese is any cheese made with the addition of cultures of edible molds, which create blue-green spots or veins through the cheese. Blue cheeses vary*

Blue cheese is any cheese made with the addition of cultures of edible molds, which create blue-green spots or veins through the cheese. Blue cheeses vary in flavor from mild to strong and from slightly sweet to salty or sharp; in colour from pale to dark; and in consistency from liquid to hard. They may have a distinctive smell, either from the mold or from various specially cultivated bacteria such as *Brevibacterium linens*.

Some blue cheeses are injected with spores before the curds form, and others have spores mixed in with the curds after they form. Blue cheeses are typically aged in temperature-controlled environments.

## Cheese soup

*Cheese soup is a type of soup prepared using cheese as a primary ingredient, along with milk, broth and/or stock to form its basis. Various additional*

Cheese soup is a type of soup prepared using cheese as a primary ingredient, along with milk, broth and/or stock to form its basis. Various additional ingredients are used in its preparation, and various types and styles of cheese soup exist. It is a part of some cuisines in the world, such as American, Colombian, Mexican,

Swiss, French, and Tibetan cuisines. Mass-produced cheese soups may be prepared with the addition of food additives to preserve them and enhance flavor. A list of cheese soups is included in this article.

## Processed cheese

*Processed cheese (also known as process cheese; related terms include cheese food, prepared cheese, cheese product, and/or government cheese) is a product*

Processed cheese (also known as process cheese; related terms include cheese food, prepared cheese, cheese product, and/or government cheese) is a product made from cheese mixed with an emulsifying agent (actually a calcium chelator). Additional ingredients, such as vegetable oils, unfermented dairy ingredients, salt, food coloring, or sugar may be included. As a result, many flavors, colors, and textures of processed cheese exist. Processed cheese typically contains around 50–60% cheese and 40–50% other ingredients.

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