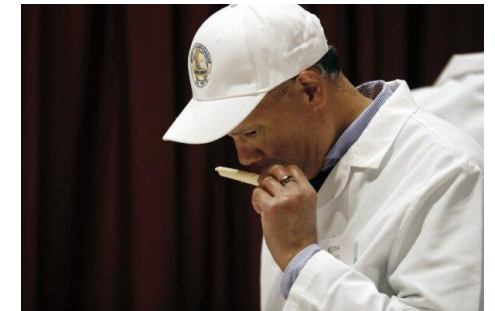


Cheese Functionality



Keith Glewis

FoodPlus Technical Consultants Pty Ltd

keith.glewis@glewisk.com

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Cheese Functionality

According to Firmness – Term 1

Moisture on the Fat Free Basis (MFFB):

$$= \frac{\text{weight of the moisture in the cheese}}{\text{total weight of the cheese} - \text{weight of the fat in the cheese}} \times 100$$

e.g. Cheddar = $\frac{37}{100 - 33} \times 100 = 55\%$

MFFB %	Term	Example
< 51%	Extra Hard	Parmesan
49 – 56 %	Hard	Swiss
54 – 69 %	Firm / Semi Hard	Cheddar
> 67 %	Soft	Cream cheese



Codex Standard 283-1978

CODEX GENERAL STANDARD FOR CHEESE

CODEX STAN 283-1978

Cheese Functionality

Extra Hard Cheeses



Examples include:

- *Parmesan.*
- *Pecorino.*
- *Pepato.*
- *Romano.*

Key texture and flavour attributes:

- Firm / dry.
- Strong pungent flavour.

Cheese Functionality

Hard Cheeses

Examples include:

- Swiss style – *Emmental*, *Gruyere*, *Tilsit*, *Raclette*.
- Dutch style – *Gouda*, *Edam*, *Maasdam*.

Key texture and flavour attributes:

- Smooth, pale yellow, small eyes (holes).
- Mild, slight sweet, nutty flavour.



Cheese Functionality

Semi-Hard Cheeses

Examples include:

- *Cheddar.*
- *Cheshire, Red Leicester, Double Gloucester.*
- *Colby*



Key texture and flavour attributes:

- Smooth to crumbly texture, pale yellow.
- Mild to sharp acid, savoury flavour.

Cheese Functionality

Mould ripened Cheeses



Examples include:

- *Camembert, Brie.*
- *Blue cheese.*

Key texture and flavour attributes:

- White – velvet white rind with soft centre. Slightly acidic mushroom flavour.
- Blue – Rind with blue veins radiating from the centre. Sharp, strong pungent flavour.



Cheese Functionality

Unripened / fresh Cheeses

Examples include:

- *Cream cheese, Cottage, Mascarpone, Ricotta, Labna.*

Key texture and flavour attributes:

- Smooth, moist, snow white in colour
- Fresh and milky flavour, with a sweet or pleasantly sour aroma.



Cheese Functionality

In brine Cheeses



Examples include:

- *Feta, Halloumi.*

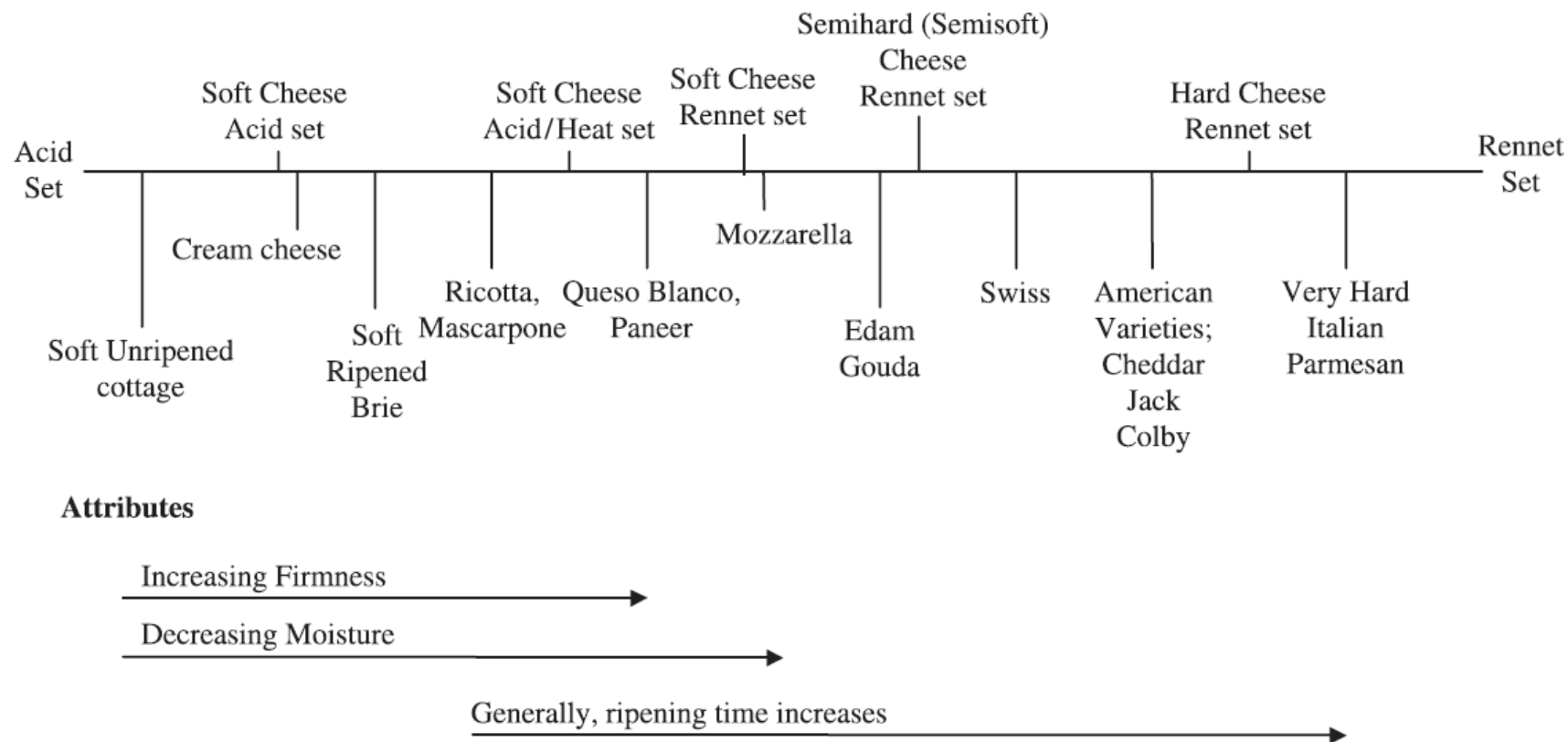


Key texture and flavour attributes:

- Feta – white, chalky, salty.
- Halloumi – pale yellow, salty, able to fry.

Cheese Functionality

Cheese types



Cheese Functionality

Cheese Sensory Attributes:

1. Colour & Condition
2. Texture
3. Flavour



Cheese Functionality

Cheese Sensory Attributes:

1. Colour & Condition



2. Texture

3. Flavour

Cheese Functionality

Cheese Sensory Attributes:

1. Colour & Condition

2. Texture

3. Flavour



Cheese Functionality

Cheese Sensory Attributes:

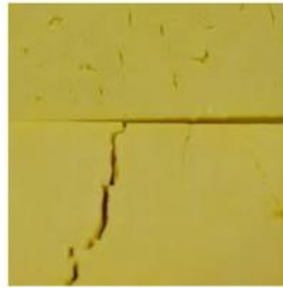
1. Colour &

2. **Texture**

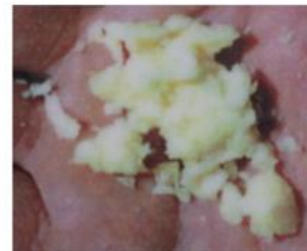
3. Flavour



Short



Open / Cracking



Mealy



Curdy



Smooth

Cheese Functionality – Texture



Regular Shred



Diced



Fancy Shred



Feather Shred

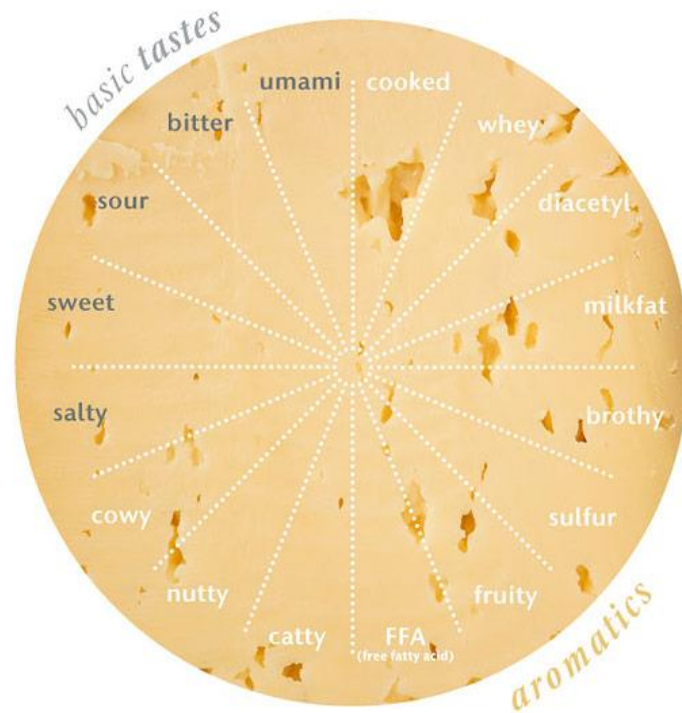


Ribbon Shred

Cheese Functionality

Cheese Sensory Attributes:

1. Colour & Condition
2. Texture
3. Flavour



Cheese Functionality

Cheddar



Attribute	Typical
Colour	Pale yellow
Texture	Firm, slight plasticity, closed (not holes).
Flavour	Clean acid, slightly savoury
Functionality	Able to cut, slice, shred



Cheese Functionality

Cheddar

Types	Maturation age	Texture	Flavour
Mild	3-6 months	Firm, pliable, closed.	Mild cheddar flavour, very slightly sour,
Tasty	6-12 months	Firm, waxy, closed	Notable cheddar flavour, slightly sharp
Extra Tasty	12 – 18 months	Firm, waxy, can be slightly crumbly.	Sharp acid, Notable cheddar flavour
Vintage	> 18 months	Firm, waxy, can be crumbly	Sharp acid, rich cheddar flavour.

Cheese Functionality

Attribute	Typical
Colour	Pale yellow
Texture	Firm, few to many pin head to pea sized holes (eyes).
Flavour	Clean, slightly nutty.
Functionality	Able to cut, slice, shred

Gouda



Cheese Functionality

Camembert – long life

Attribute	Typical
Colour	Yellow inside, white mould outside
Texture	Slighter firmer than standard camembert.
Flavour	Mellow and buttery when young to pungency of mushroom when older.
Functionality	Able to cut.



Cheese Functionality



Cream cheese - plain

Attribute	Typical
Colour	White to slightly light yellow.
Texture	Soft, smooth to slightly flaky with no holes.
Flavour	Clean, fresh, unripened
Functionality	Spreadable, able to mix readily with other foods.

Cheese Functionality

Cream cheese - flavoured



Attribute	Typical
Colour	Depends on flavour used.
Texture	Soft, smooth to slightly flaky with no holes.
Flavour	Clean, fresh, unripened. Flavour not to be over-powering.
Functionality	Spreadable.

Cheese Functionality

End of presentation

Thank You!