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The Different Types of Cheese

Cheese plays a big role in human race. Thinking about cheese's life story makes me amaze because of its dramatic evolution; from single discovery of the original cheese up to today's various new discoveries of different cheese classification. [cheese](#)'s culture and history tells the world about its own fame.

Today, we are going to talk about cheese.

There are various types and classifications of cheese. It varies with the age and how it is being processed. They vary from the kind of milk that animals produce; they may be:

Cow's Milk

Goat's Milk

Sheep's Milk

Buffalo's Milk

Mixed Milk (any combination from the above milks)

Each of those animals' milk gives your cheese special and unique tastes. That is the reason why there are lots of classifications of cheese. And there would be different styles of manufacturing cheese. the following are the types of cheese:

Blue Cheese: This is widely used in the community. This classification came from cow's milk, sheep's milk or goat's milk. This cheese contains Penicillium that gives the cheese a dotted bluish color in it. This also gives this type of cheese a one-of-a-kind flavor and aroma.

Soft and Fresh Cheese: This type of cheese can be made up of the different cheese sources. This type of cheese contains natural content. Its flavor does not seem to be strong. Its texture is soft. This kind of cheese needs to be quickly consumed. When it comes to age, the soft cheese is a bit older than the fresh cheese.

Semi-soft Cheese: This type of cheese has firmer texture than fresh cheese. This has a richer flavor. This type of cheese is ideal for recipe cooking that needs rich taste of cheese. This is a cook's secret recipe.

Hard-type Cheese: When we talk about aged cheese, this one has the highest points. This is used in sprinkling to be added as a topping.

Stinky Cheese: This type of cheese may have a different odor but its taste gives unique flavor to a dish.

Read more about the [types of cheese](#).

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