Cheese Tasting List

For the session, we recommend that attendees buy one of each of the types of cheese listed below (For cheeses unique to a specific cheese company, we have named the company in italics. Cheeses with no cheese company listed are generic or are available from multiple companies):

- **Alpine cheese** (pick one)
  - Gruyère
  - Comté
  - Fontina

- **Blue cheese** (pick one)
  - Roquefort
  - Gorgonzola
  - Caveman Blue by Rogue Creamery
  - Bay Blue by Pt. Reyes Farmstead Cheese Company

- **Lactic cheese** (pick one)
  - Feta
  - Fresh goat cheese log

- **Soft-ripened cheese** (pick one)
  - Brie
  - Camembert
  - Mt. Tam by Cowgirl Creamery
  - St. Andre
  - Delice de Bourgogne by Lincet

Where can you find these cheeses? Your local cheese shop (if you have one) is a great first stop. Most, if not all, of the cheeses listed above can also be found at grocery stores with specialty cheese departments, such as Whole Foods Market, Wegmans, Kroger, etc.
There is a hole in my cheese and other things to complain about, a food safety perspective

Lactic
Tart savory
creamy
brittle
very mild flavors
delicate aromas

Alpine
Flat savory
creamy
elastic
balanced flavors
delicate aromas

Soft-ripened
Flat savory
creamy
brittle/elastic
strong flavors
delicate/pungent

Blue
Tart savory
creamy
crumbly
strong flavors
distinct aromas

"How can anyone govern a nation that has 246 different kinds of cheese?"

Charles de Gaulle
Instructions

Descriptors

Tart Savory Creamy Brittle Strong Pungent
Acidity Salt Moisture Texture Flavor Aroma
Flat Sweet Dry Elastic Mild Delicate

https://comenius.susqu.edu/biol/312/biochemistryofcheeseripening.pdf
Pasteurized Alpine Cheese

1. Receiving of Milk
2. Bulk Storage
3. Pasteurization
4. Cooling
5. Renneting & Culturing
6. Forming and Draining
7. Pressing
8. Pre-aging
9. Aging
10. Chilling
11. Primary Packaging and Labeling
12. Cold Storage
13. Secondary Packaging
14. Loading
15. Transport
16. Unloading and Delivery

Additional steps:
- Receiving of Rennet & Cultures
- Cold Storage of Rennet & Cultures
- Receiving of Shelf-Stable Ingredients
- Dry Storage of Shelf-Stable Ingredients
- Receiving of Packaging
- Dry Storage of Packaging

Materials:
- Paper
- Plastic Wrap
- Corrugated Cardboard