

Beau

blue cheese is my favourite cheese. How it is made cheese makers introduce mold to curdle before they make them into wheels. As the cheese ages they insert rods to create room for air to make veins in the cheese. Blue cheese generally has a salty, sharp flavor and a pungent aroma. Invented in France in the 7th century around 879 AD in a cave where a shepherd had cheese for lunch and returned later to find his cheese had turned blue. It is also good for gut health.

Pule cheese

Pule cheese is the most expensive cheese in the world, Pule cheese or magareci sir, is a Serbian cheese made from 60% donkey milk and 40% goat's milk. This cheese is made in Zasavica Nature Reserve. Unsurprisingly, no one had ever made cheese from donkey milk before. And it all stemmed from a crazy idea that Simic had. He had an excess of milk and decides to start making cheese. It is 2600 per kg it takes 25 liters of donkey milk to produce one kilogram of Pule cheese

Emmentaler

Emmentaler is a hard Swiss cow's milk cheese it has holes in it the size of walnuts and it takes about 2 weeks to make it was made in the Emme Valley in Switzerland and the cows they get the milk from must only eat grass and hay it is the oldest Swiss cheese and it is rich in vitamins it was first made in 1353

Edam

Edam is a semi-hard Dutch cheese known for its mild, salty, and nutty flavor. Edam was first made in North Holland, Netherlands in the 14th century. It has a pale yellow interior and a red wax

coating for transport and contamination . Edam can be eaten as a table cheese, snack, grated, sliced, melted, or used in various dishes. In the Philippines and Latin America, it is considered a delicacy. It is made from cow's milk . why there are weight dots in the cheeses. During the aging process bacteria break down the lactose in the cheese into lactic acid. That lactic acid combines with the calcium present in the aging cheese to form crystals that is how edam is made

Reid

Camembert was first reportedly made by someone called Marie Harel in 1791, a farmer from Normandy. She passed her secrets on to her daughter whose husband, Victor Panynel, presented one of his wife's best cheeses to Napoleon III, Who=-im gave it his royal seal of approval.

The cheese is made by inoculating warmed cow milk with mesophilic bacteria, then adding rennet and allowing the mixture to coagulate. The curd is then cut into roughly 1 cm (1/2 inch) cubes, salted, and transferred to low cylindrical camembert molds

Processed cheese/plastic cheese

Processed cheese or plastic cheese was first made in Switzerland in 1911, when Walter Gerber and Fritz Stettler, seeking a cheese that could stay on the shelf for longer and influenced by fondue and cheese sauces added sodium citrate to melted Emmentaler cheese and found out that the mixed melted cheese could be re-cooled into a solid again. Not long after that in 1916 a Canadian-American businessman James L Kraft applied for the first US Patent (which means that he has exclusive rights to buy and sell offering a sale or importing their invention for a limited time) covering the new method of storing cheese, which stops the cheese from aging too much.

The benefits for processed cheese are bountiful, longer shelf life, more meltability and a uniform look and physical behavior. Its mass-production also provides lower cost for the consumer, retailer and manufacturer alike.

Feta

Traditionally feta is made of whole sheep's milk or a blend of sheep and goat milk (maximum of 30% goat's milk). The milk can or cannot be pasteurised but most of the productions make it pasteurised milk. If pasteurised milk is used, a starter culture a starter of micro organisms is added to replace those naturally present in raw milk

Joseph

Cheeddar cheese, a hard, compact cheese with a creamy, sharp flavor originated in a small village called Cheddar Somerset located in England, Around the 12th century. The name “Cheddar” refers to both the village's name and the unique process of “ched-daring” where curds of cheese are stacked and pressed together. Some believe that cheddar was accidentally discovered when a milkmaid left a pail of milk in a cave and returned to find it had curdled into cheese.

Cheeddar became a popular food around the 1170 when King Henry II purchased 10,240 pounds of cheddar; he declared it was the best cheese in England. His son King John carried out a tradition of buying cheddar for royal banquets to feast on. In modern times it is the most popular cheese in the UK and the second most popular in the US, after Mozzarella.

Cheeddar was traditionally made with cow's milk, but over the years they have been using goats and sheeps milk. Cheddar has also come in different colours from white to pale yellow or orange, depending on the addition of food coloring. The flavour of cheddar has developed overtime with age. Ranging from mild to sharply intense. Cheddar can be aged from about a few months to several years.

Cheeddar cheese is a great source of protein. It contains calcium, vitamin B12 and other nutrients like phosphorus and zinc. Vitamin B12 is also known as cobalamin which helps with maintaining healthy nerve cells and blood cells, and for making DNA.

Calcium plays a crucial role in building and maintaining strong bones and teeth. It's also essential for muscle contraction, nerve function, and blood clotting. Phosphorus plays a crucial role in maintaining bone and tooth health, also aiding in the growth of and repair of cells and tissues.

Mozzarella cheese is a fresh, mild-flavoured cheese. Which is a popular cheese for its melting properties and creamy textures. Mozzarella is often made with cow's milk but traditionally made from water buffalo milk. It is also a key ingredient in making Pizza, and it comes in various forms like fresh, smoked and low-moisture varieties.

Mozzarella cheese is named after the specific production process. In Italian, the verb mozzare refers to the way the curd is hand-stretched and then cut into balls. The term 'Mozzarella' first appeared in Italy 1570 in a cooker book by Bartolomeo Scappi.

Mozzarella is traditionally made from water buffalo milk in Italy, but cow's milk is now commonly used.

Bryndza is a traditional cheese made from sheep or goat milk. It is a white and creamy cheese usually added to halušky (pasta) as the main ingredient.

Bryndza is a very strong tasting cheese with a distinctive salty flavour with a hint of butyric acid. Bryndza cheese of the highest quality comes from north, and central parts of Slovakia, typically Liptov the city has been regarded with the best bryndza in the world. The history of bryndza started with the slavic people in the balkans making salted sheep cheese. the word bryndza comes from the romanian word for cheese brânză.

Tvorog is a curd, soft white fermented milk product, the origin is in central and eastern Europe. Like curd, tvorog is made by the fermentation of milk with subsequent whey removal. In former soviet countries, tvorog is made and eaten sweet or fresh. The word tvorog comes from the Proto Slavic word for processed milk.

Tvorog is made by first squeezing liquid whey in free-hanging bags to separate the whey and liquid. The finished product has a dense texture, smooth edges, the separated whey is transparent, slightly greenish in colour.

Burrata is an ita