

Cheese Characteristics 2018

Match the following characteristics with the sample number. Mark the corresponding answer on the scantron bubble answer sheet. A sample may have more than one characteristic, so mark all that apply.

Six samples

Samples 1 swiss, 2 feta, 3 mozzarella, 4 blue, 5 mild cheddar, and 6 american processed.

- A Maximum moisture content is 39% (mild cheddar, sharp cheddar, gruyere)
- B Pasta Filata (mozzarella, provolone)
- C Ripend by mold (blue, brie)
- D Origin is United States (Colby, cream, Monterey jack, processed american)
- E Origin is Greece (feta)
- F Minimum fat is 43% (swiss)