

Classification of Cheeses

*Classification of some cheeses in respect of composition

Cheese type	Cheese	Moisture (%max)	FDM (% min)
Extra hard	Parmesan	34	32
	Romano	34	38
	Sbrinz	28	47-50
Hard (with eyes)	Emmentaler	41	43
	Gruyere	39	45
Hard (without eyes)	Cheddar	39	48
	Cantal	42	45
	Cheshire	44	48
	Provolone	45	45
Semi-hard	Caerphilly	46	48
	Edam	45	40
	Gouda	45	48
Semi-hard (internally ripened with mould)	Stilton	42	48
	Roquefort	45	50
	Gorgonzola	42	48
	Blue cheese	46	50
Semi-soft (surface-ripened with bacteria)	Limburger	52	40



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	Munster	46	45
	Port Salut	56	42
	Tilster	45-55	49-55
	Bel Paese	47	49-55
	Monterey	44	50
Soft (surface-ripened with moulds)	Brie	56	40
	Camembert	48	45
Soft (unripened)	Cream	55	45
	Cottage	80	4
	Mozzarella	53	18
	Ricotta (whole milk)	72	12



www.mariovo.mk info@mariovo.mk mariovo@t-home.mk

+389 47 203 900 ul,Braka Mingovi br.18 P.fax.Br 52 Makedonija