

Cheese

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Cheese is a type of dairy product produced in a range of flavors, textures, and forms by coagulation of the milk protein casein. It is composed of proteins and fat from milk, usually of cows, goats or sheep, and sometimes of water buffalo. During production, milk is usually acidified and either the enzymes of rennet or bacterial enzymes with similar activity are added to cause the casein to coagulate. The solid curds are then separated from the liquid whey and pressed into finished cheese. Some cheeses have aromatic molds on the rind, the outer layer, or throughout.

Over a thousand types of cheese exist, produced in various countries. Their styles, textures and flavors depend on the origin of the milk (including the animal's diet), whether they have been pasteurised, the butterfat content, the bacteria and mold, the processing, and how long they have been aged. Herbs, spices, or wood smoke may be used as flavoring agents. Other added ingredients may include black pepper, garlic, chives or cranberries. A cheesemonger, or specialist seller of cheeses, may have expertise with selecting, purchasing, receiving, storing and ripening cheeses.

Most cheeses are acidified by bacteria, which turn milk sugars into lactic acid; the addition of rennet completes the curdling. Vegetarian varieties of rennet are available; most are produced through fermentation by the fungus *Mucor miehei*, but others have been extracted from *Cynara* thistles. For a few cheeses, the milk is curdled by adding acids such as vinegar or lemon juice.

Cheese is valued for its portability, long shelf life, and high content of fat, protein, calcium, and phosphorus. Cheese is more compact and has a longer shelf life than milk. Hard cheeses, such as Parmesan, last longer than soft cheeses, such as Brie or goat's milk cheese. The long storage life of some cheeses, especially when encased in a protective rind, allows selling when markets are favorable. Vacuum packaging of block-shaped cheeses and gas-flushing of plastic bags with mixtures of carbon dioxide and nitrogen are used for storage and mass distribution of cheeses in the 21st century, compared with the paper and twine that was used in the 20th and 19th century.

List of cheeses

of cheeses by place of origin. Cheese is a milk-based food that is produced in wide-ranging flavors, textures, and forms. Hundreds of types of cheese from

This is a list of cheeses by place of origin. Cheese is a milk-based food that is produced in wide-ranging flavors, textures, and forms. Hundreds of types of cheese from various countries are produced. Their styles, textures and flavors depend on the origin of the milk (including the animal's diet), whether they have been pasteurized, the butterfat content, the bacteria and mold, the processing, and aging.

Herbs, spices, or wood smoke may be used as flavoring agents. The yellow to red color of many cheeses, such as Red Leicester, is normally formed from adding annatto. While most current varieties of cheese may be traced to a particular locale, or culture, within a single country, some have a more diffuse origin, and cannot be considered to have originated in a particular place, but are associated with a whole region, such as queso blanco in Latin America.

Cheese is an ancient food whose origins predate recorded history. There is no conclusive evidence indicating where cheesemaking originated, either in Europe, Central Asia or the Middle East, but the practice had spread within Europe prior to Roman times and, according to Pliny the Elder, had become a sophisticated enterprise by the time the Roman Empire came into existence.

In this list, types of cheeses are included; brand names are only included if they apply to a distinct variety of cheese.

Cheese production involves several steps, including curdling, coagulation, separation, shaping, and aging. The type of milk used, as well as factors like temperature, humidity, and bacterial cultures, can greatly impact the final product's flavor, texture, and appearance. Artisanal cheesemakers often employ traditional techniques and recipes passed down through generations, while larger commercial operations may utilize more modern and mechanized processes to produce cheese on a larger scale.

Cottage cheese

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Cottage cheese is a curdled milk product with a mild flavor and a creamy, heterogeneous, soupy texture, made from skimmed milk. An essential step in the manufacturing process distinguishing cottage cheese from other fresh cheeses is the addition of a "dressing" to the curd grains, usually cream, which is mainly responsible for the taste of the product. Cottage cheese is not aged.

Full fat cottage cheese is low in calories and is a rich source of vitamin B12. It is used with various foods such as fruit, toast, granola, salads, as a dip, and as a replacement for mayonnaise.

Chuck E. Cheese

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Chuck E. Cheese (formerly known as Chuck E. Cheese's Pizza Time Theatre, Chuck E. Cheese's Pizza, and simply Chuck E. Cheese's) is an American entertainment restaurant chain founded in May 1977. Headquartered in Irving, Texas, each location features arcade games, amusement rides and musical shows in addition to serving pizza and other food items; former mainstays included ball pits, crawl tubes, and animatronic shows. The chain's name is taken from its main character and mascot, Chuck E. Cheese. The first location opened as Chuck E. Cheese's Pizza Time Theatre in San Jose, California on May 17, 1977. It was the first family restaurant to integrate food with arcade games and animated entertainment, thus being one of the pioneers for the "family entertainment center" concept.

After filing for bankruptcy in 1984, Pizza Time Theatre was acquired in May 1985 by Brock Hotel Corporation, the parent company of competitor ShowBiz Pizza Place. Following the acquisition, ShowBiz Pizza Place, Inc. was renamed to ShowBiz Pizza Time, Inc., which began unifying the two brands in 1990, renaming every location to Chuck E. Cheese's Pizza. It was later shortened to Chuck E. Cheese's in 1994 and Chuck E. Cheese in 2019. The parent company, ShowBiz Pizza Time, also became CEC Entertainment in 1999.

Cheesecake

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Cheesecake is a dessert made with a soft fresh cheese (typically cottage cheese, cream cheese, quark or ricotta), eggs, and sugar. It may have a crust or base made from crushed cookies (or digestive biscuits), graham crackers, pastry, or sometimes sponge cake. Cheesecake may be baked or unbaked, and is usually served chilled.

Vanilla, spices, lemon, chocolate, pumpkin, or other flavors may be added to the main cheese layer. Additional flavors and visual appeal may be added by topping the finished dessert with fruit, whipped cream, nuts, cookies, fruit sauce, chocolate syrup, or other ingredients.

Macaroni and cheese

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Macaroni and cheese (colloquially known as mac and cheese and known as macaroni cheese in the United Kingdom) is a pasta dish of macaroni covered in cheese sauce, most commonly cheddar sauce. Its origins trace back to cheese and pasta casseroles in medieval Italy and medieval England. The traditional macaroni and cheese is put in a casserole dish and baked in the oven; however, it may be prepared in a sauce pan on top of the stove, sometimes using a packaged mix such as became popular in the mid-20th century. The cheese is often included as a Mornay sauce added to the pasta. It has been described as "comfort food".

Cheese (disambiguation)

Look up cheese in Wiktionary, the free dictionary. Cheese is a dairy product usually made from the milk of cows, buffalo, goats or sheep. Cheese may also

Cheese is a dairy product usually made from the milk of cows, buffalo, goats or sheep.

Cheese may also refer to:

Blue cheese

Blue cheese is any cheese made with the addition of cultures of edible molds, which create blue-green spots or veins through the cheese. Blue cheeses vary

Blue cheese is any cheese made with the addition of cultures of edible molds, which create blue-green spots or veins through the cheese. Blue cheeses vary in flavor from mild to strong and from slightly sweet to salty or sharp; in colour from pale to dark; and in consistency from liquid to hard. They may have a distinctive smell, either from the mold or from various specially cultivated bacteria such as *Brevibacterium linens*.

Some blue cheeses are injected with spores before the curds form, and others have spores mixed in with the curds after they form. Blue cheeses are typically aged in temperature-controlled environments.

Big Cheese

up big cheese in Wiktionary, the free dictionary. A big cheese is a boss or other senior person, particularly in an organization. Big Cheese or The Big

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Big Cheese or The Big Cheese may also refer to:

Boursin cheese

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The first Boursin flavour, garlic and fine herbs, was created in 1957 by François Boursin, a cheese maker from Normandy. Boursin's product was derived from a traditional party dish, fromage frais (French for "fresh cheese"); guests would take their cheese and add herbs for flavour. His recipe was the first flavoured cheese product to be sold nationally in France.

Boursin cheese was first developed in Normandy, and at one time was produced exclusively in Croisy-sur-Eure, France, by the Boursin company. In 1990, the Boursin name was acquired by Unilever, who sold it to Groupe Bel in November 2007 for €400 million.

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