

In following tables 2.123...2.133 information regarding shape (Cy = cylinder \*, Co = cones, Cu = cube, Cub = cuboid \*\*, Sph = sphere, size ( $\varnothing$  = diameter, H = height, L = length, W = width), weight = Wt and characteristics of important cheese varieties of European countries with major rennet cheese production are presented.

\* Flat- or high cylinders with mostly arched but also concave side areas

\*\* Long cuboid with symmetric length and width.

**Tab.2.123** Sensorial properties and attributes of German rennet cheese varieties

Cheese group, variety, shape, size, weight.	Appearance – external	Appearance – internal (colour and eyes)	Smell and taste flavour	Consistency
<b>Hard cheese</b>				
<b>Emmental</b> Cy ( $\varnothing$ 70-85 cm, H 15-20 cm), Wt 70-80 kg; also Cub	Firm, golden yellow to brownish smooth rind with slightly convex side areas	Matt yellow, as far as possible uniformly distributed cherry-size eyes	Mild aromatic nut-like	Supple and elastic cheese mass
<b>Bergkäse</b> (Alpine cheese) Cy ( $\varnothing$ 18-24 cm, H 10-20 cm) Wt $\leq$ 50 kg	Firm, closed dark yellow to brownish hue rind, slightly convex side areas	Mono-coloured, matt yellow; few pea-size eyes	In function of age piquant to strong, spiced, nut-like	In function of age, firm to medium-firm supple body
<b>Chester</b> (Cheddar) Cy ( $\varnothing$ 35 cm, H 27-30 cm, Wt 26-30 kg); also in Cub	Completely covered surface	Light yellow to orange; Slit-like curd hole formation	In function of age Slightly acidic to piquant	Non-crumblly texture, melting on tongue
<b>Semi-hard cheese</b>				
<b>Gouda</b> Cy $\varnothing$ 35-40 cm, H 10-15 cm, Wt 8-12 kg; also Cub L 33-34, W 12-20, H 10-12, Wt 4.5-9 kg	Dry and smooth rind, even with whitish, grey-green mould cover, rind must not be there	Ivory to yellow colour, matt shiny; round to oval eyes, pea-sized, not very numerous	Mild to slightly piquant, not acidic	Firm, but still supple cheese mass
<b>Edam</b> Cub (L 22-33 cm, W 10-11, H 8.5-10.5), Wt 2.1-4.5 kg	Dry and smooth rind, also with light whitish to grey-green mould, rind must not be there	Ivory to golden yellow colour, matt shiny; only few eyes of round to oval shape up to pea-size	Mild and pure, not sour	Supple, fatty feeling cheese mass, softer than Gouda
<b>Tilsit</b> Cy ( $\varnothing$ ~25 cm, H 8-10 cm), Wt 4.5-5 kg; Cub (L 28-30 cm, W 9-12 cm, H 9-10 cm), Wt 2.5-3.5 kg	Well dried smear, even when washed after complete ripening, also without rind	Ivory to light yellow colour; eyes of slit or barley grain size, including round eyes besides	Slightly harsh to piquant, slight touch of acidity, but not acidic	Supple body, but not short or crumblly
<b>Semi-soft cheese</b>				
<b>Wilstermarsch</b> Cy ( $\varnothing$ 30 cm, H 10 cm), Wt ~6 kg	Smooth surface, also without rind	Cut shows shiny surface, pale yellow to whitish-yellow; Small-size curd holes	Slightly acidic to slightly astringent	Supple but firm body with greasy feel
<b>Steinbuscher</b> Cub (L, W ~11 cm, Wt 0.7 kg; (L, W ~8 cm), Wt 0.25 kg	Yellow-brown to reddish, smear as little as possible	Ripened body mass is yellow; Few curd holes with very few round holes	Mild to slightly piquant	Supple body but slightly firmer than Limburg, however not crumblly
<b>Butterkäse</b> (Buttercheese) Cy ( $\varnothing$ 14-19 cm, H 3-6 cm), Wt 0,5-1,5 kg; also Cy ( $\varnothing$ 8-9 cm, H 25 cm), Wt ~2 kg	Silken skin with yellow to reddish colour, eve without skin	Cutting surface of body shows yellowish hue; Closed body, but also with eyes	Mild and nicely acidic	Body is semi-firm to cut-firm throughout entire cheese mass Uniformly ripened
<b>Weißlacker</b> Cu (L/W/H 12,5 cm), Wt 1.7 kg; also 60 g	White-yellow surface, covered with low-viscosity lacquer-like smear	Lightly colored cutting surface; Only a few curd holes, otherwise no eyes	Strongly piquant to sharp	Uniform ripening throughout entire body