



CHEESE CATALOGUE



More than 2,000 different cheeses in the world can be classified into following eight categories:

Soft and Fresh

Have high moisture content, typically made with the addition of lactic acid cultures. Examples: cottage cheese, cream cheese, Feta, ricotta Mascarpone and queso blanco.

Soft-ripened

Classification of cheese based upon texture. Examples: Brie and Camembert.

Semi-soft

A wide variety of cheeses made with whole milk that melt well when cooked. Examples: Monterey, Jack, brick, Fontina, Havarti and Muenster.

Semi-hard

A classification of cheese based upon texture. Examples: Colby, Cheddar, Edam and Gouda.

Hard

Well-aged, easily grated and primarily used in cooking. Examples: Parmesan, Romano and Asiago.

Processed

A blend of fresh and aged natural cheeses that have been shredded, mixed and heated with an addition of an emulsifier salt, after which no further ripening occurs. Examples: American cheese and process cheese spreads.

Pasta Filata

Curds are heated and stretched or kneaded before being molded into shape. Stretches when melted. Examples: mozzarella, string and provolone.

Blue

A characteristic of varieties that develop blue or green streaks of harmless, flavor-producing mold throughout the interior. Generally, veining gives cheese an assertive and piquant flavor. Examples:



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GRANA PADANO

Is made from pasteurised cow's milk and is a hard, slow-ripened, semi-fat cheese from Italy. It is one of the world's first hard cheeses, created nearly 900 years ago by the Cistercian monks of Chiaravalle Abbey, founded in 1135 near Milan. It can last a long time without spoiling, sometimes aging up to two years. If it passes quality tests, it is fire-branded with the Grana Padano trademark.



PARMIGIANO-REGGIANO

Is made from unpasteurized cow's milk and is hard, granular cheese from Italy which has been called the "King of Cheeses". It is commonly grated over pasta dishes, stirred into soups and risottos, grated over salads and eaten on its own. At 12 months, the Consorzio Parmigiano-Reggiano inspects every wheel. Wheels that pass the test are then heat branded on the rind with the Consorzio's logo.



CHEDDAR

Is a relatively hard, off-white (or orange if spices such as annatto are added), sometimes sharp-tasting, natural cheese. Cheddar is the most popular type of cheese in the UK and second-most popular cheese in the US. Cheddar made in the classical way tends to have a sharp, pungent flavour, often slightly earthy. The "sharpness" of cheddar is associated with the levels of bitter peptides in the cheese.



GOUDA

Is a mild, yellow cheese made from cow's milk. The first mention of Gouda cheese dates from 1184, making it one of the oldest recorded cheeses in the world still made today. The cheese is named after the city of Gouda not because it was produced in or around that city, but because it was traded there. As the cheese ages, it develops a caramel sweetness and has a slight crunchiness from cheese crystals, especially in older cheeses.



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EDAM BALL

Is a semi-hard cheese that originated in the Netherlands, and is named after the town of Edam in the province of North Holland. Edam is traditionally sold in rounded cylinders with a pale yellow interior and a coat, or rind, of red paraffin wax. Most "young" Edam cheese has a very mild flavour, slightly salty or nutty, and almost no smell when compared to other cheeses. As the cheese ages, its flavour sharpens, and it becomes firmer.



EMMENTAL

Is a yellow, medium-hard Swiss cheese that originated in the area around Emmental, Canton Bern. It has a savory, but mild taste. Emmental dates to the time of ancient history. Historically, the holes were a sign of imperfection, and until modern times, cheese makers would try to avoid them. Emmental cheese is used in a variety of dishes, particularly in gratins, and fondue, where it's mixed with Gruyère.



SMOKED

Is any cheese that has been specially treated by smoke-curing. It typically has a yellowish-brown outer pellicle which is a result of this curing process. Smoke-curing is typically done in one of two ways: cold smoking and hot smoking. Some smoked cheeses commonly sold include smoked Gruyère, smoked Gouda (rookkaas), Provolone, Rauchkase, Scamorza, Sulguni, Oscypek, Fynsk rygeost, and smoked Cheddar.



DANISH BLUE

Is a strong, blue-veined cheese. This semi-soft creamery cheese is typically drum or block shaped and has a white to yellowish, slightly moist, edible rind. Made from full fat cow's milk and homogenised cream, it has a fat content of 25-30% (50-60% in dry matter) and is aged for eight to twelve weeks. Before ageing, copper wires or rods are used to pierce the formed curds to distribute the mould evenly through the cheese.



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MOZZARELLA

is a traditionally southern Italian cheese made from Italian buffalo's milk by the pasta filata method. Fresh mozzarella is generally white, but may vary seasonally to slightly yellow depending on the animal's diet. Due to its high moisture content, it is traditionally served the day after it is made, but can be kept in brine for up to a week or longer when sold in vacuum sealed packages. It is used for most types of pizza, several pasta dishes or with salad.



FETA

is a brined curd white cheese made in Greece from sheep's milk or from a mixture of sheep and goat's milk. Similar brined white cheeses are often made partly or wholly of cow's milk, and they are sometimes also called feta. It is a crumbly aged cheese, commonly produced in blocks, and has a slightly grainy texture. Feta is used as a table cheese, as well as in salads.



GOAT CHEESE

It has been made for thousands of years and was probably one of the earliest made dairy products. Goat cheese softens when exposed to heat, although it does not melt in the same way many cow cheeses do. In the most simple form, goat cheese is made by allowing raw milk to naturally curdle, and then draining and pressing the curds. Firmer goat cheeses with rinds are sometimes baked in an oven to create a softer, more viscous texture.



MASCARPONE

Is an Italian cream cheese coagulated by the addition of certain acidic substances such as lemon juice, vinegar, citric acid or acetic acid. Mascarpone is milky-white in color and is easy to spread. It is used in various Lombardy dishes, and is considered a specialty in the region. It is one of the main ingredients in the modern Italian dessert known as tiramisu and it is also used in cheesecake recipes.



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C3, Jawahar Jewel Apts
SubashChandra Bose Road
Jawahar Nagar, Kadavanthra
Kochi-682020, Kerala, India
email: info@euroindiatrading.com
web: www.euroindiatrading.com

