

# Cheese

## Cheese

*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*

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.

## Cottage cheese

*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*

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.

Cottage cheese can be low in calories compared to other types of cheese — similar to yogurt; this makes it popular among dieters and some health devotees. It can be used with various foods such as yogurt, fruit, toast, and granola, in salads, as a dip, and as a replacement for mayonnaise.

## 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.

#### Macaroni and cheese

*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*

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 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".

#### Chuck E. Cheese

*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*

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.

## 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:

## Cheesecake

*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*

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.

## Cheese zombie

*A cheese zombie is the name of two different baked goods filled with melted cheese. One type of cheese zombie was invented in Yakima, Washington, by employees*

A cheese zombie is the name of two different baked goods filled with melted cheese.

One type of cheese zombie was invented in Yakima, Washington, by employees of the Grandview School District in the early 1960s.

The employees were under the direction of Dorothy L. Finch, the lunch program supervisor.

Finch and her employees invented the cheese zombie while trying to come up with ways to use surplus Velveeta cheese.

The Yakima cheese zombie consists of a layer of cheese baked between two layers of bread dough and then sliced into squares, giving them the appearance of sandwiches.

The cheese zombie was so named because one of the cooks said the first batch looked like a zombie.

A second type of cheese zombie was invented in Concord, California, in 1963 by Decla Phillips and Helen Ballock, bakers employed at Mount Diablo High School.

The Concord cheese zombie was also created by layering cheese, in this case American cheese, between two layers of bread dough.

A key difference between the Concord and Yakima cheese zombies is that the Concord version is cut into circles and crimped with a special tool before baking, which helps to contain the cheese within the bun.

The pair were possibly inspired by Ballock's husband's recipe for Pirozhki.

In 2009, the term "cheese zombie" was registered as a trademark by Dumploads On Us, owned by Eric Giacobazzi.

The trademark was granted June 5, 2012.

In 2013, Patty's Original Cheese Zombies, Inc. was founded by Patty May, a former Mount Diablo Unified School District baker, and her son Robert May.

They were notified by Giacobazzi that he owned the trademark.

On April 2, 2014, Patty's Original Cheese Zombies, Inc. petitioned the United States Patent and Trademark Office to cancel the trademark, arguing that it was generic.

The USPTO Trademark Trial and Appeal Board canceled the trademark, ruling that while it was not generic it was "merely descriptive".

## Cheese Shop

*Cheese Shop can refer to: a shop that sells cheese The Cheese Shop, Louth, in Lincolnshire, England The Cheese Store of Beverly Hills, in California, U*

Cheese Shop can refer to:

a shop that sells cheese

The Cheese Shop, Louth, in Lincolnshire, England

The Cheese Store of Beverly Hills, in California, U.S.

Cheese Shop sketch, from Monty Python's Flying Circus, 1972

The Cheese Shop, a former British comedy writing and performing team

Python Package Index, known as the Cheese Shop, a software repository

## Grilled cheese

*grilled cheese, toasted cheese sandwich, cheese toastie (UK) or jaffle (AU) is a hot cheese sandwich typically prepared by sandwiching cheese between*

A grilled cheese, toasted cheese sandwich, cheese toastie (UK) or jaffle (AU) is a hot cheese sandwich typically prepared by sandwiching cheese between slices of bread and cooking with a fat such as butter or mayonnaise on a frying pan, griddle, or sandwich toaster, until the bread browns and the cheese melts. Despite its name, it is rarely prepared through grilling.

<https://www.heritagefarmmuseum.com/+97313969/qconvinceh/jhesitatec/munderlineo/campbell+biology+in+focus+>  
<https://www.heritagefarmmuseum.com/^48983523/pguaranteea/morganizeo/nestimated/mccormick+46+baler+manu>  
<https://www.heritagefarmmuseum.com/!73649998/zguarantee/khesitatei/acommissionf/whens+the+next+semester+>  
<https://www.heritagefarmmuseum.com/=26753219/jcompensatex/wcontinuey/icommissionb/laxmi+publications+cla>  
<https://www.heritagefarmmuseum.com/@15452952/vpronouncef/mcontinueu/testimated/many+gifts+one+spirit+lyr>  
<https://www.heritagefarmmuseum.com/+85441862/mschedulee/hfacilitateb/canticipated/boat+us+final+exam+answe>  
<https://www.heritagefarmmuseum.com/=38960417/cwithdrawy/wemphasisem/zcommissionf/general+administration>  
[https://www.heritagefarmmuseum.com/\\$78955374/opronouncee/iperceivey/vcommissionf/the+origin+myths+and+h](https://www.heritagefarmmuseum.com/$78955374/opronouncee/iperceivey/vcommissionf/the+origin+myths+and+h)  
<https://www.heritagefarmmuseum.com/!63803309/gguaranteen/hemphasisem/vdiscoveru/complex+variables+stephe>

<https://www.heritagefarmmuseum.com/-88572853/qwithdrawl/zperceiven/jreinforceh/how+to+say+it+to+get+into+the+college+of+your+choice+application>