



How to Choose the Perfect Cheese

Buedel Foods offers a comprehensive selection of Domestic & Imported Cheese. Whether your using cheese as an appetizer, ingredient, buffet item, or a whole cheese course Buedel Foods has the cheese you need.

Here's a guide to choosing the right cheese for snacking, slicing, grating, and more.

Cubing

Cuts nicely into chunks for salads and cheese trays.

American Provolone	Jarlsberg Swiss	Monterey Jack	Muenster
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Shredding

Produces long, narrow strips for use as a topping and in cooking.

American Gruyere Muenster	Cheddar Jarlsberg Provolone	Colby Monterey Jack Swiss	Colby-Monterey Jack Mozzarella
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Slicing

Cuts easily into slices and generally melts well for use in sandwiches.

American Colby-Monterey Jack Gruyere Muenster	Brick Jarlsberg Provolone	Cheddar Edam Monterey Jack Swiss	Colby Gouda Mozzarella
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Snacking

Can be spread on crackers or cut into cubes and slices for eating out of hand.

American Brie Colby-Monterey Jack Gouda Monterey Jack	Asiago Camembert Edam Gruyere Mozzarella	Bel Paese Cheddar Feta Jarlsberg Port du Salut	Brick Colby Fontina Limburger Swiss
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Cooking

Generally melts smoothly and combines with other ingredient flavors for use in sauces, casseroles, and other entrees.

American	Asiago	Blue	Brick
Brie	Cheddar	Colby	Colby-Monterey Jack
Edam	Feta	Fontina	Gouda
Gruyere	Monterey Jack	Mozzarella	Muenster
Parmesan	Provolone	Romano	Swiss

Grating

Can be grated into very fine pieces for use as a topping and in cooking.

Asiago	Parmesan	Romano
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Crumbling

Breaks easily into small pieces for potato or salad toppings or for use in fillings, dips, and dressings.

Blue	Gorgonzola	Roquefort
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Cheese Descriptions and Applications

AMERICAN TO FONTINA

American

Best for cubing, shredding, slicing, snacking, in cooking.
Description: Smooth, semisoft texture; orange; mild, milky flavor.

Asiago (ah see AH go)

Best for grating, snacking, in cooking.
Description: Semifirm to hard texture, depending on length of curing; light yellow; sharp flavor.

Bel Paes (bel pa AY zuh)

Best for snacking.
Description: Smooth with texture of firm butter; creamy yellow with gray surface; rich and sweet to moderately robust flavor.



Blue

Best for crumbling, in cooking.

Description: Crumbly texture; blue- and green-streaked white interior; sharp, tangy flavor.

Brick

Best for slicing, snacking, in cooking.

Description: Semisoft texture; creamy white; mild and sweet to pungent and slightly tangy flavor.

Brie (bree)

Best for snacking, in cooking.

Description: Creamy to runny texture with soft, thin, edible rind; cream-colored interior; mild yet robust flavor.

Camembert (KAM uhm bear)

Best for snacking.

Description: Soft, almost fluid inside texture with gray-white edible crust; cream-colored interior; slightly tangy and earthy flavor.

Cheddar

Best for cubing, shredding, slicing, snacking, in cooking.

Description: Firm, smooth texture; white to orange; mild to sharp flavor.

Colby

Best for shredding, slicing, snacking, in cooking.

Description: Firm body and open texture; light yellow to orange; mild to mellow flavor.

Colby-Monterey Jack

Best for shredding, slicing, snacking, in cooking.

Description: Firm, smooth texture; a blend of orange Colby and white Monterey Jack with mottled appearance, often called co-jack; mild, milky flavor.

Edam (EE duhm)

Best for slicing, snacking, in cooking.

Description: Semisoft to hard texture with small holes; light yellow; mild, nutty, and sometimes salty flavor.



Feta (FEHT uh)

Best for crumbling, snacking, in cooking.

Description: Soft, crumbly texture; white; sharp, salty flavor.

Fontina (fon TEE nuh)

Best for snacking, in cooking.

Description: Semisoft to firm texture, depending on the age, with small holes; ivory with a wax rind; pleasant aroma with a delicate to full flavor.

GORGONZOLA TO MUESTER

Gorgonzola (gor gun ZOH luh)

Best for crumbling.

Description: Softer, creamier than most blue cheeses; made from cow's milk and streaked with greenish veins; less pungent flavor than most other blue cheeses.

Gouda (GOO duh)

Best for cubing, slicing, snacking, in cooking.

Description: Semisoft to hard texture, smooth, with small holes; yellow; mild and nutty to sharp flavor.

Gruyere (groo YEHR)

Best for shredding, slicing, snacking, in cooking.

Description: Firm texture with small holes; ivory; mild, nutty flavor.

Jarlsberg (YARLS berg)

Best for cubing, shredding, slicing, snacking.

Description: Smooth, firm, with small holes; white to light yellow with natural rind covered with yellow wax; very mild flavor.

Limburger

Best for snacking.

Description: Soft, creamy texture; pale yellow; very pungent aroma and robust flavor when aged.

Monterey Jack

Best for cubing, shredding, slicing, snacking, in cooking.

Description: Smooth, semisoft to hard texture; creamy white; mild to mellow flavor.

Mozzarella (maht suh REHL uh)

Best for cubing, shredding, slicing, snacking, in cooking.

Description: Smooth, semisoft, chewy texture; creamy white; mild, delicate flavor.



Muenster (MUHN ster)

Best for cubing, shredding, slicing, snacking, in cooking.

Description: Smooth, waxy texture; creamy white with orange-red exterior; mild to pungent flavor.

PARMESAN TO SWISS

Parmesan

Best for grating, in cooking.

Description: Hard, dry texture; pale yellow; sharp, salty flavor.

Port du Salut (por duh suh LYOO)

Best for snacking.

Description: Smooth, semisoft texture; creamy yellow with orange rind; mild to robust flavor.

Provolone (proh vuh LOH nee)

Best for cubing, shredding, slicing, in cooking.

Description: Firm, smooth texture; creamy yellow; mild to sharp with a light, smoky flavor.

Romano

Best for grating, in cooking.

Description: Hard, dry texture; light yellow; sharp, piquant flavor.

Roquefort (ROHK fert)

Best for crumbling.

Description: Made from unskimmed sheep's milk and aged in rustic limestone caves — exclusively produced within the city of Roquefort, France; very rich with pungent, salty flavor.

Swiss

Best for cubing, shredding, slicing, snacking, in cooking.

Description: Smooth, firm texture with large holes; creamy, pale yellow, mellow, nutty flavor.