

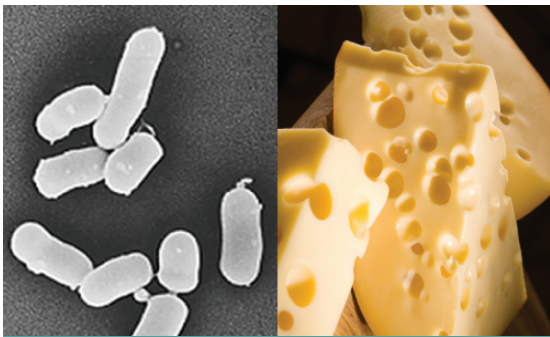
Bacteria, molds, and yeasts give much of the uniqueness and distinctive characteristics to cheese



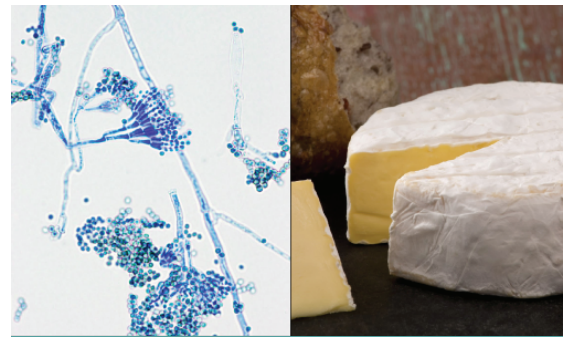
Lactic acid bacteria are used as starter cultures



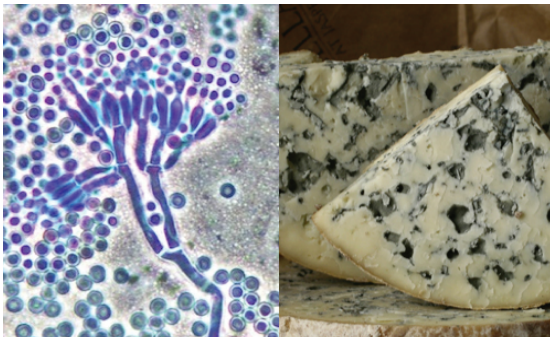
*Lactobacillus helveticus* is used as an adjunct to give sweet flavor



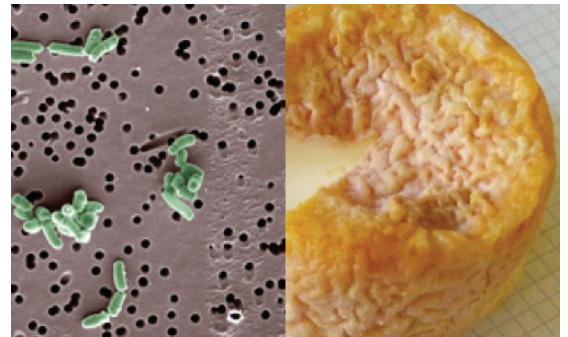
*Propionibacterium* produce the eyes in Swiss cheese



*Penicillium camemberti* is a common white mold



*Penicillium roqueforti* is a common blue mold



*Brevibacterium linens* is a common smear bacteria