

Broken down	means the condition of the cheese has changed from a firm, smooth or coarse, curdy or rubbery condition to a waxy condition similar to that of cold butter, or to a mealy or pasty condition.
Coarse	means a cheese is rough, dry and sandy to the touch.
Corky	means a cheese texture that is hard, tough and overly firm and is characterized by failure of the cheese to readily break down when rubbed between the thumb and fingers.
Crumbly	means that cheese is loosely knit and tends to fall apart when rubbed between the thumb and fingers.
Curdy	means a cheese is smooth but firm, and when worked between the fingers, is rubbery and not waxy.
Firm	means the body of the cheese feels solid and is not soft or weak.
Gassy	means that cheese contains gas holes of various sizes which may be scattered or unevenly distributed throughout the cheese.
Mealy	means cheese has a short body texture, does not mold well, and looks and feels like corn meal when rubbed between the thumb and fingers.
Open	means that irregularly shaped mechanical openings, caused by workmanship and not gas fermentation, are present.
Pasty	means that cheese has a weak body, and that it becomes sticky and smeary when rubbed between the thumb and fingers.
Pinny	means the presence of numerous and very small gas holes in a cheese.
Reasonably firm	means the body of the cheese is somewhat less than firm, but not to the extent of materially injuring the keeping quality of the cheese.
Short	means that there is no elasticity to the cheese plug removed by means of a grading trier, and that the plug tends toward mealiness when rubbed between the thumb and fingers.
Slitty	means that cheese contains narrow, elongated slits which are generally associated with a cheese that is gassy or yeasty. Slits in cheese having this characteristic may sometimes be referred to as fish eyes.
Smooth	means the surface of the cheese feels silky, and is not dry, coarse or rough.
Solid, compact and close	means the texture of the cheese has practically no openings of any kind.
Sweet holes	means that small spherical gas holes, approximately the size of BB shots, are present. Sweet holes may also be referred to as shot or Swiss holes.
Translucent	means a cheese has the appearance of being partially transparent.
Waxy	means that a cheese, when worked between the fingers, molds well like wax or cold butter.
Weak	means a cheese requires little pressure to crush and is soft but not necessarily sticky like a pasty cheese.
Acid-cut	means a bleached or faded appearance which sometimes varies throughout the cheese but is present most often around mechanical openings.
Bleached surface	means that a faded color begins at the surface of the cheese and progresses inward.
Dull or faded	means that the color of the cheese lacks lustre or translucency.
Mottled	means the presence of irregular shaped spots or blotches in which portions of the cheese are light colored and others are darker in color, or an unevenness of color due to mixing or combining the curd from 2 different vats.
Salt spots	means the presence of large light-colored spots or areas.
Seamy	means the presence of white thread-like lines that form if the pieces of curd are not properly joined together.
Tiny white specks	means that specks resembling grains of salt, and generally associated with aged cheese, are scattered throughout the cheese.

Unattractive	means an abnormal or unappetizing appearance.
Uncolored	means the absence of any artificial coloring.
Unnatural	means the presence of a deep orange or reddish color.
Wavy	means an unevenness of color which appears as layers or waves in the cheese.
Afterset	means that there are small eyes caused by secondary fermentation.
Blind	means that no eyes are formed.
Cabbage	means that there are so many eyes in most of the cheese that the eyes crowd each other and leave only a paper-thin layer of cheese between eyes, causing the cheese to have a cabbage appearance and very irregular eyes.
Checks	means that there are small, short cracks within the body of the cheese.
Collapsed	means that eyes are improperly formed, so that they appear flattened or buckled rather than round or slightly oval.
Dead	means that eyes have completely lost their glossy or velvety appearance.
Dull	means that eyes have lost some of their bright shiny luster.
Frog mouth	means that eyes are lenticular or spindle-shaped.
Irregular	means that eyes are not properly formed as round or slightly oval openings, but are not accurately described by other terms under this subsection.
Large eyed	means that a majority of eyes are more than 13/16 inch in diameter. Large eyed includes all the following: Slight large eyed means that a majority of eyes are more than 13/16 inch but less than one inch in diameter and Definite large eyed means that a majority of eyes are more than one inch in diameter.
Nesty	means that, in localized areas, there are too many small eyes.
One sided	means that eyes are reasonably developed on one side of the cheese and underdeveloped on the other.
Overset	means that there are too many eyes.
Picks	means that there are small irregular or ragged openings in the body of the cheese.
Relatively uniform eye size	means that the majority of eyes are within the size range specified in s. ATCP 81.70 (3), and that the difference in diameter between the smallest and largest of that majority of eyes is not more than $\frac{1}{4}$ inch.
Rough	means that eyes do not have smooth, even walls.
Shell	means that eyes have wall surfaces that look like rough-shelled nuts.
Small eyed	means that a majority of eyes are less than 3/8 inch in diameter. Small eyed includes all the following: Slight small eyed means that a majority of eyes are less than 3/8 inch but more than 1/8 inch in diameter and Definite small eyed means that a majority of eyes are less than 1/8 inch in diameter.
Splits	means that the body of the cheese contains sizable cracks, usually in parallel layers and usually clean cut.
Streuble	means that there are too many small eyes just under the surface of the cheese.
Underset	means that there are too few eyes in the cheese.
Uneven	means eyes are reasonably developed in some areas and underdeveloped in others.
Bandage evenly placed	means that a cheese is uniformly wrapped in cheesecloth with approximately one inch overlapping of the edges.
Burst or torn bandage	means a severance or other snag or break in the cheese cloth wrap used in the manufacture of certain cheese styles, usually occurring at the side seam.
Checked rind or curd openings	means the presence of numerous small cracks or breaks in the rind, sometimes following the outline of curd particles.

Cracks in the rind	means the presence of openings or breaks in the cheese rind.
Defective coating	means any of the following conditions in the wax or paraffin coating: 1. Brittle coating of paraffin that breaks and peels off in the form of scales or flakes. 2. Flat or raised blisters or bubbles under the surface of the paraffin. 3. Checked paraffin, including cracks, breaks or hairline checks in the paraffin coating on the cheese.
Firm, sound rind	means that the external surface of the cheese is firm and thick consistent with the size of the cheese; is not easily dented or damaged; is dry, smooth and closely knit to protect the interior quality from external defects; and is externally free from checks, cracks, breaks or soft spots.
High edge	means the cheese has, on its follower side, a rim or ridge which is raised in varying degrees or, in extreme cases, bent over.
Huffed	means that a cheese is swollen because of gas fermentation and has become rounded oval in shape rather than flat.
Irregular bandaging	means an overlapping, wrinkled and loose fitting bandage caused when the cheesecloth wrap is improperly placed in the cheese hoop, resulting in too much bandage on one end and an insufficient amount on the opposite end.
Lopsided	means the cheese style is asymmetrical or higher on one side than on the other side.
Mold under bandage and paraffin	means that spots or areas of mold have formed under the paraffin, or that mold has penetrated from the surface to the interior and continued to develop.
Mold under wrapper or covering	means that spots or areas of mold have formed under the wrapper or on the cheese.
Rind	means a hard coating caused by desiccation of the surface of the cheese.
Rind rot	means the presence of soft spots on the rind which have become discolored and have decayed or decomposed.
Rough surface	means the exterior of the cheese lacks smoothness.
Smooth, bright surface	means a clean, glossy exterior cheese surface.
Smooth surface	means a cheese surface which is not rough or uneven.
Soft spots	means areas on the exterior of the cheese which are soft to the touch and are also usually faded and moist.
Soiled surface	means a cheese surface containing milkstone, rust spots or other discoloration.
Sour rind	means a fermented rind condition which is usually confined to the faces of the cheese.
Surface mold	means mold occurring on the paraffin or exterior surface of the cheese.
Wax or paraffin	means a uniform coating of wax or paraffin that adheres firmly to the surface of the cheese, which may either be thin or thick, but which has no indication of cracking, breaking or loosening.
Weak rind	means that the exterior of a cheese is thin and possesses little or no resistance to pressure.
Wet rind	means that moisture adheres to the surface of the rind. It may or may not soften the rind or cause discoloration.
Wrapper or covering	means a plastic film or foil wrap which completely covers and seals the surface of a cheese, and which adheres sufficiently to prevent or protect against the growth of mold.
Acid	means the cheese is sharp and puckery to the taste or has a taste which is characteristic of lactic acid.
Barny	means a flavor trait characteristic of the odor of a milking barn, stable or cow yard.
Bitter	means a distasteful flavor characteristic of quinine which is most frequently found in aged cheese varieties.

Feed	means the presence of one or more feed flavors such as alfalfa, sweet clover, silage or similar feed, carried through from the milk used in the manufacture of the cheese into the finished product.
Flat	means an insipid flavor or one which is practically devoid of any characteristic cheese flavor for the applicable variety.
Fruity	means a sweet, fruit-like flavor resembling apples which generally increases in intensity as a cheese ages.
Lacking in flavor development	means the cheese contains no undesirable flavor and very little, if any, characteristic cheese flavor development.
Lipase or rancid	means a bitter or disagreeable taste or odor suggestive of butyric acid and derived from decomposed milk fat.
Malty	means the presence of a distinctive harsh flavor suggestive of malt.
Metallic	means a flavor trait suggestive of metal that imparts to the mouth a puckery sensation.
Old milk	means a cheese flavor indicating a lack of freshness in the milk used in manufacturing the cheese.
Onion	means the flavor which is characteristic of the taste and aroma suggested by its name and is present when cows producing milk used in the manufacture of cheese have eaten onions, garlic or leeks.
Sour	means a pungent acidic flavor resembling vinegar.
Sulfide	means the presence of an objectionable flavor of hydrogen sulfide and is similar to the flavor of water having a high sulfur content.
Utensil	means a flavor suggestive of improper or inadequate washing and sterilization of milking machines, utensils or dairy plant equipment.
Weedy	means a taste characteristic due to the use of milk possessing an essence of common weeds, which is generally present when cows eat weedy hay or graze on weed-infested pastures.
Whey-tainted	means a slight acidic flavor and odor characteristic of fermented whey caused by too slowly or incompletely expelling the whey from the curd.
Yeasty	means a flavor indicating the presence of yeast fermentation in the manufacture of the cheese.