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

Lactic acid bacteria are used as starter cultures.

Propionibacterium produce the eyes in Swiss cheese.

Penicillium roqueforti is a common blue mold.

Penicillium camemberti is a common white mold.

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

Brevibacterium linens is a common smear bacteria.