There are many factors that affect cheese texture. Cheese composition, acid development, and protein breakdown are some of the most important factors.

As proteins break down, cheese structure is weakened and gets softer.

Acid development affects the calcium “glue” that holds protein structure together.

- **Low acid**
  - lots of calcium “glue”
  - Restricted melt
  - e.g. bread cheese

- **Medium acid**
  - less calcium “glue”
  - Good melt
  - e.g. mozzarella

- **High acid**
  - caseins attract
  - Restricted melt
  - e.g. feta

Acid goes up, pH goes down.