

LEVEL 2 MPM MATRIX

		Traditional				Modern				
MAKES	SOFT	SUB MAKES	COW	SHEEP	GOAT	OTHER/MIXED	COW	SHEEP	GOAT	OTHER
		Fresh or Unripened cheese: lactic or rennet set	Mascarpone, Queso Fresco/ White cheese, Cottage Cheese (UK style), Crowdie, Burrata (cow)		Goats Curd Queso Fresco	Mozzarella di Bufala Campana PDO Mascarpone (Buffalo), Burrata (buffalo)				
		Predominantly Lactic set cheese for further rip-ening	Époisses PDO, Brillat-Savarin PGI Brie de Melun PDO, Chaource PDO, Langres PDO, Saint-Marcellin PGI		Crottin de Chavignol PDO Poulligny-Saint-Pierre PDO, Rocamadour PDO, Valençay PDO				Cerney Ash	
		Predominantly Rennet set cheese for further rip-ening	Brie de Meaux PDO, Camembert de Normandie PDO, Livarot PDO, Gorgonzola Dolce PDO, Morbier PDO Fromage de Herve PDO, Munster PDO, Fourme d'Ambert PDO, Maroilles PDO, Pont l'Eveque PDO, Reblochen PDO, St Nectaire PDO, Taleggio PDO	Roquefort PDO Serra da Estrella PDO, Torta del Casar PDO	Banon PDO	Feta PDO (mixed) Valdeón PGI (goat/ cow), Cabrales PDO	Rollright, Cooleeney, Durrus, Smoked Gubbeen, Stabilised Brie, Stinking Bishop, Tunworth, Cashel Blue, Rogue River Blue	Wigmore, Lanark Blue		
		Whey cheese	Brunost (cow), Ricotta		Brunost (goat)	Brunost (goat/ cow)				
	CRUMBLY	Curd from a single day	Blue Stilton PDO, Cloth-bound Cheshire, Yorkshire Wensleydale PGI Caerphilly, Castelmagno PDO, Dorset Blue Cheese PGI (aka Vinney), Shropshire Blue, Stichelton, Lancashire, traditional				Cornish Yarg, Wensleydale Flavoured		Ticklemore	
		Curd from more than one day	Lancashire, traditional							

LEVEL 2 MPM MATRIX

		Traditional				Modern			
SUB MAKES		COW	SHEEP	GOAT	OTHER/MIXED	COW	SHEEP	GOAT	OTHER
MAKES	HARD	Cheeses which acidify in the vat	Cloth-bound Cheddar, Single Gloucester, Smoked Cheddar Fourme du Cantal PDO, Double Gloucester, Red Leicester, Traditional Ayrshire Dunlop PGI, Provolone, Vasterböttensost	Swaledale Ewes Cheese PDO		Halloumi (goat+sheep, sometimes cow)	Block Cheddar Lincolnshire Poacher, Monterey Jack, Remilled flavoured cheddar,		
		Cheeses which acidify in the mould	Aged Gouda, Mimolette Tomme de Savoie PGI	Manchego PDO, Pecorino Sardo PDO Ossau Iraty PDO		Lb.helveticus cultured cheddar, Coolea, Teifi Natural, Mayfield	Berkswell	Killeens	
	HARD COOKED	Alpine style	Le Gruyere AOP Asiago PDO, Bergkase, Comté PDO, Fontina PDO, Tête de Moine AOP						
		Emmental style	Emmental AOP						
		Grana	Parmigiano Reggiano PDO Grana Padano PDO						
OTHER		Washed Curd	Aged Gouda			Coolea, Mayfield		Killeens Goats	
		Specified breed	Roquefort PDO , Camembert de Normandie PDO, Manchego PDO, Single Gloucester PDO						

LEVEL 2 MPM MATRIX

		Traditional				Modern			
POST-MAKES	SUB POST-MAKES	COW	SHEEP	GOAT	OTHER/MIXED	COW	SHEEP	GOAT	OTHER
	Internal (blue) mould	Natural rind	Gorgonzola PDO, Blue Stilton PDO Fourme d'Ambert PDO, Castelmagno PDO, Dorset Blue Cheese PGI (aka Vinney) , Stichelton, Cabrales PDO			Cabrales PDO, Valdeón PGI	Shropshire Blue, Rogue River Blue	Lanark Blue	
		Rindless		Roquefort PDO		Cashel Blue			
		Other							
	External mould/ yeast ripened	Predominantly Penicillium candidum	Brie de Meaux PDO, Brillat - Savarin PGI, Camembert de Normandie PDO Brie de Melun PDO, Chaource PDO, Pont l'Eveque PDO			Cooleeney, Stabilised brie, Tunworth	Wigmore	Ticklemore	
		Vermiculated rind/ predominantly yeast ripened	St Marcellin PGI		Crottin de Chavignol PDO Banon PDO, Poulligny-Saint- Pierre PDO, Rocamadour PDO				
		Other mould ripened	Single Gloucester PDO St Nectaire PDO, Vacherin du Haut-Doubs or Mont d'Or, Tomme de Savoie PGI, Caerphilly, Fourme du Cantal PDO, Taleggio PDO		Valençay PDO				
	Washed rind	Unflavoured wash solution	Morbier PDO, Livarot PDO Fromage de Herve PDO , Maroilles PDO, Pont l'Eveque PDO, Reblochon PDO, St Nectaire PDO, Taleggio PDO, Vacherin du Haut-Doubs or Mont d'Or PDO, Munster PDO, Bergkase	Serra da Estrella PDO, Torta del Casar PDO		Rollright, Durrus, Smoked Gubbeen			
		Flavoured wash solution	Époisses PDO Langres PDO			Stinking Bishop			
		Rind washed then dry brushed	Le Gruyère AOP Bergkase, Comté PDO, Fontina PDO, Tête de Moine AOP, Emmental AOP	Ossau Iraty PDO					
	Flavoured or Smoked	Internal flavouring	Burrata			Halloumi (goat+sheep, sometimes cow), Burrata	Remilled flavoured cheddar, Wensleydale flavoured		
		External flavour- ing (rind pressed, wrapped, soaked)	Cottage Cheese (UK Style)		Banon PDO	Feta PDO	Rogue River Blue		
		Insects (mites, maggots)	Mimolette						
		Matured in brine	Feta PDO						
		Smoked	Smoked Cheddar				Smoked Gubbeen		

LEVEL 2 MPM MATRIX

		Traditional				Modern				
POST-MAKES	Wrapped, Rolled or Processed	SUB POST-MAKES	COW	SHEEP	GOAT	OTHER/MIXED	COW	SHEEP	GOAT	OTHER
		Natural (leaf wrapped, wood or cloth girdle)	Cloth-bound Cheshire, Yorkshire Wensleydale PGI, Cloth-bound Cheddar, Livarot PDO, Vacherin du Haut-Doubs or Mont d'Or PDO, Lancashire (traditional), Traditional Ayrshire Dunlop PGI, Double Gloucester, Red Leicester	Manchego PDO, Pecorino Sardo PDO, Swaledale Ewes' Cheese PDO Torta Del Casar PDO, Serra da Estrella PDO	Banon PDO	Valdeón PGI	Rogue River Blue, Stinking Bishop, Rollright, Cornish Yarg			
		Pasta Filata	Provolone, Burrata			Mozzarella di Bufala Campana PDO Burrata				
		Artificial (plastic coating, wax coat, matured in vacuum pack)	Yorkshire Wensleydale PGI Aged Gouda, Asiago PDO, Västerbottensost, Double Gloucester, Lancashire, traditional, Red Leicester	Manchego PDO Pecorino Sardo PDO, Swaledale Ewes' Cheese PDO			Block Cheddar Caerphilly, Lancashire, Red Leicester, Lincolnshire Poacher, Monteray Jack, Coolea, Teifi Natural, Lactobacillus helveticus cultured, Mayfield	Berkswell	Killeen	
		Ash (charcoal)	Morbier PDO		Valençay PDO				Cerney Ash	
		Remilled or other breakage of the curd					Wensleydale flavoured, Remilled flavoured cheddar			
		Other	Parmigiano Reggiano PDO, Grana Padano PDO			Burrata, Halloumi				