

Style/ MPM category	Cheeses	Typical Taste/ Simple Flavour scores	Typical Complex Flavour scores	Likely 'Dairy' flavours	Other likely flavours
<b>MAKE DOMINANT</b>					
Fresh, unripened	Goat curd Ricotta Queso Fresco Cottage Cheese	<ul style="list-style-type: none"> <li>• Umami: 0-3</li> <li>• Sweet: 3-6</li> <li>• Salt: 3-6</li> <li>• Bitter: 0-3</li> <li>• Acid: 6-9</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 3-6</li> <li>• Fruit/Floral: 0-3</li> <li>• Vegetable/ Herbaceous: 0-3</li> <li>• Mineral/ Chemical: 0-3</li> <li>• Animal/ Fungal/ Fermented: 0-3</li> </ul>	Milk, raw milk, lactic, cream, cottage cheese, yoghurt, citric acid	Lemon, allium, mineral, vanilla, grass, yeast, oysters, brassica, cowshed, dry/wet hay or straw, silage
<b>POST-MAKE DOMINANT</b>					
Soft, mould/yeast ripened – <i>young cheese</i>	Camembert de Normandie PDO Crottin de Chavignol PDO St Jude	<ul style="list-style-type: none"> <li>• Umami: 0-3</li> <li>• Sweet: 3-6</li> <li>• Salt: 6-9</li> <li>• Bitter: 3-7</li> <li>• Acid: 3-7</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 6-9</li> <li>• Fruit/Floral: 2-6</li> <li>• Vegetable/ Herbaceous: 3-6</li> <li>• Mineral/ Chemical: 0-3</li> <li>• Animal/ Fungal/ Fermented: 3-6</li> </ul>	Milk, raw milk, lactic, cream, cottage cheese, yoghurt, citric acid	Lemon, allium, mineral, brassica, grasses, farmyard
Soft, mould/yeast ripened – <i>ripe</i>	Baro Bigod St Tola	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 2-5</li> <li>• Salt: 3-6</li> <li>• Bitter: 2-5</li> <li>• Acid: 0-3</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 6-9</li> <li>• Fruit/Floral: 1-4</li> <li>• Vegetable/ Herbaceous: 6-9</li> <li>• Mineral/ Chemical: 0-3</li> <li>• Animal/ Fungal/ Fermented: 6-9</li> </ul>	Cream, clotted cream	Allium, mushroom, brassica
Natural rind	Tomme de Savoie Caerphilly Single Gloucester	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 0-3</li> <li>• Salt: 3-6</li> <li>• Bitter: 4-7</li> <li>• Acid: 2-5</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 6-9</li> <li>• Fruit/Floral: 3-6</li> <li>• Vegetable/ Herbaceous: 6-9</li> <li>• Mineral/ Chemical: 3-6</li> <li>• Animal/ Fungal/ Fermented: 6-9</li> </ul>	Butter, cultured cream;	Allium, brassica, wet leaves, wet wood; rubber, ammonia; farmyard, silage, fermented cabbage, musty, mushroom, earthy
Internal Blue Mould	Stilton PDO Cabrales Rogue River Blue Bleu d'Auvergne Roquefort	<ul style="list-style-type: none"> <li>• Umami: 4-7</li> <li>• Sweet: 3-6</li> <li>• Salt: 4-7</li> <li>• Bitter: 2-5</li> <li>• Acid: 5-8</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 5-7</li> <li>• Fruit/Floral: 5-7</li> <li>• Vegetable/ Herbaceous: 3-6</li> <li>• Mineral/ Chemical: 2-4</li> <li>• Animal/ Fungal/ Fermented: 5-7</li> </ul>	Butter, cream	Dried apricot, horseradish, spicy, biscuit, toast, malt, cider, musty, mushroom, picante blue
Washed Rind	Epoisses PDO Rollright Morbier PDO	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 1-4</li> <li>• Salt: 5-7</li> <li>• Bitter: 1-4</li> <li>• Acid: 1-4</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 4-7</li> <li>• Fruit/Floral: 4-7</li> <li>• Vegetable/ Herbaceous: 5-8</li> <li>• Mineral/ Chemical: 3-6</li> <li>• Animal/ Fungal/ Fermented: 4-7</li> </ul>	Cream	Horseradish, straw, malt, rubber, wood smoke, sherry, meat, offal, brothy, farmyard
<b>AGEING DOMINANT</b>					
Crumbly	Cheshire Lancashire Yorkshire Wensleydale PGI	<ul style="list-style-type: none"> <li>• Umami: 1-4</li> <li>• Sweet: 1-4</li> <li>• Salt: 2-7</li> <li>• Bitter: 2-6</li> <li>• Acid: 6-9</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 4-7</li> <li>• Fruit/Floral: 3-6</li> <li>• Vegetable/ Herbaceous: 5-8</li> <li>• Mineral/ Chemical: 2-5</li> <li>• Animal/ Fungal/ Fermented: 2-5</li> </ul>	Butter, milk, cream, cottage cheese, whey	Grass, herbs, hops
Hard: Acidify in Vat	Cheddar Red Leicester Cantal PDO	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 1-4</li> <li>• Salt: 5-8</li> <li>• Acid: 4-7</li> <li>• Sweet: 1-4</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 4-7</li> <li>• Fruit/Floral: 3-6</li> <li>• Vegetable/ Herbaceous: 4-7</li> <li>• Mineral/ Chemical: 0-3</li> <li>• Animal/ Fungal/ Fermented: 5-9</li> </ul>	Cheddar, lactic, butter,	Grass, straw, hay, herbs, hedgerow, meadow, mustard, white pepper, horseradish, meat, brothy, farmyard, earthy, musty, yeast, woodsmoke, silage, cellar
Hard: Acidify in Mould	Manchego PDO Bergkäse Rey Silo PDO	<ul style="list-style-type: none"> <li>• Umami: 4-7</li> <li>• Sweet: 3-6</li> <li>• Salt: 2-5</li> <li>• Bitter: 0-3</li> <li>• Acid: 2-5</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 5-8</li> <li>• Fruit/Floral: 3-6</li> <li>• Vegetable/ Herbaceous: 5-8</li> <li>• Mineral/ Chemical: 3-6</li> <li>• Animal/ Fungal/ Fermented: 5-8</li> </ul>	Butter, cheddar, cooked milk	Nutty, vegetal, herbaceous, floral
Hard: Washed curd	Aged Gouda Coolea Teifi	<ul style="list-style-type: none"> <li>• Umami: 4-7</li> <li>• Sweet: 4-7</li> <li>• Salt: 0-3</li> <li>• Bitter: 0-3</li> <li>• Acid: 1-4</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 5-8</li> <li>• Fruit/Floral: 2-6</li> <li>• Vegetable/ Herbaceous: 2-5</li> <li>• Mineral/ Chemical: 2-5</li> <li>• Animal/ Fungal/ Fermented: 3-6</li> </ul>	Butter, cheddar, cooked milk, caramel, toffee	Malt, tobacco, sherry, white wine, chocolate, smoke
Hard-cooked: Alpine	Comté PDO Beaufort PDO Templegall Gruberg	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 6-9</li> <li>• Salt: 5-7</li> <li>• Bitter: 1-4</li> <li>• Acid: 1-4</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 5-7</li> <li>• Fruit/Floral: 6-9</li> <li>• Vegetable/ Herbaceous: 5-7</li> <li>• Mineral/ Chemical: 2-5</li> <li>• Animal/ Fungal/ Fermented: 5-7</li> </ul>	Butter, cream, cooked milk	Floral, fruity, herbs, green grass
Hard-cooked: Grana	Parmigiano Reggiano PDO Reggianito	<ul style="list-style-type: none"> <li>• Umami: 6-9</li> <li>• Sweet: 6-9</li> <li>• Salt: 6-9</li> <li>• Bitter: 0-3</li> <li>• Acid: 4-7</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy: 4-7</li> <li>• Fruit/Floral: 5-9</li> <li>• Vegetable/ Herbaceous: 3-6</li> <li>• Mineral/ Chemical: 3-6</li> <li>• Animal/ Fungal/ Fermented: 3-6</li> </ul>	Butter, butyric	Tropical fruits