

**Bath cheeses**

SN: A creamy soft cheese produced around Bath.

UF: *Bath Soft cheeses*

BT: **Soft cheeses**  
**Unpasteurized cheeses**

*Bath Soft cheeses*

USE: **Bath cheeses**

**Beenleigh Blue cheeses**

SN: A moist and crumbly textured blue cheese.

UF: *Blue Beenleigh cheeses*

BT: **Pasteurized cheeses**  
**Semihard Blue cheeses**

*Bleu cheeses*

USE: **Semihard Blue cheeses**

*Blue Beenleigh cheeses*

USE: **Beenleigh Blue cheeses**

*Blue Buxton cheeses*

USE: **Buxton Blue cheeses**

*Blue cheeses*

USE: **Semihard Blue cheeses**

*Blue Cheshire cheeses*

USE: **Cheshire Blue cheeses**

*Blue Devon cheeses*

USE: **Devon Blue cheeses**

*Blue Dorset cheeses*

USE: **Blue Vinney cheeses**

*Blue Oxford cheeses*

USE: **Oxford Blue cheeses**

*Blue Shropshire cheeses*

USE: **Shropshire Blue cheeses**

### **Blue Stilton cheeses**

- SN: A semihard cheese with blue mold introduced to it during the aging stage.
- UF: *Stilton cheeses*
- BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**
- RT: **Shropshire Blue cheeses**  
**White Stilton cheeses**

### **Blue Vinney cheeses**

- SN: A blue cheese from the Dorset region.
- UF: *Blue Dorset*  
*Blue Vinny cheeses*  
*Dorset Blue Vinney cheeses*  
*Vinney cheeses*
- BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**

### *Blue Vinny cheeses*

- USE: **Blue Vinney cheeses**

### **Blue Wensleydale cheeses**

- SN: A creamy, aged blue cheese, originally made in the Wensleydale region.
- UF: *Blue Yorkshire cheeses*  
*Wensleydale Blue cheeses*  
*Yorkshire Blue cheeses*
- BT: **Pasteurized cheeses**  
**Semihard Blue cheeses**
- RT: **Wensleydale cheeses**

### *Blue Yorkshire cheeses*

- USE: **Blue Wensleydale cheeses**

### *Blue-veined cheeses*

- USE: **Semihard Blue cheeses**

### **Buxton Blue cheeses**

- SN: A cylindrical shaped blue cheese from the Buxton region.
- UF: *Blue Buxton cheeses*
- BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**

### **Cheddar cheeses**

- SN: The most eaten cheese in the world. A hard cheese that is aged between 9 and 24 months.
- UF: *Chewton Cheddar cheeses*  
*Green's Cheddar cheeses*  
*Isle of Wight cheeses*  
*Keen's Cheddar cheeses*  
*Miracle Cheddar cheeses*  
*Montgomery's Cheddar cheeses*  
*Quicke's Cheddar cheeses*  
*Top Hat Truckle Cheddar cheeses*
- BT: **Hard cheeses**  
**Pasteurized cheeses**
- NT: **Cheshire cheeses**  
**Cornish Yarg cheeses**  
**Daylesford cheeses**  
**Devon Garland cheeses**  
**Lancashire cheeses**
- RT: **Derby cheeses**  
**Leicester cheeses**  
**Wellington cheeses**

### **Cheshire Blue cheeses**

- SN: A blue cheese from the Cheshire region.
- UF: *Blue Cheshire cheeses*
- BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**
- RT: **Cheshire cheeses**

### **Cheshire cheeses**

- SN: A type of Cheddar from the Cheshire area. It has a shorter aging period.
- BT: **Cheddar cheeses**  
**Unpasteurized cheeses**
- RT: **Cheshire Blue cheeses**  
**Cornish Yarg cheeses**  
**Daylesford cheeses**  
**Devon Garland cheeses**  
**Lancashire cheeses**

### *Chewton Cheddar cheeses*

- USE: **Cheddar cheeses**

### **Coquetdale cheeses**

SN: A vegetarian cheese from the Northumberland region.

BT: **Hard cheeses**  
**Unpasteurized cheeses**

### **Cornish Pepper cheeses**

SN: A fresh, pasteurized cheese coated in cracked peppercorns.

BT: **Fresh cheeses**  
**Pasteurized cheeses**

### **Cornish Yarg cheeses**

SN: The British counterpart to the famous Welsh Caerphilly cheeses.

BT: **Cheddar cheeses**  
**Unpasteurized cheeses**

RT: **Cheshire cheeses**  
**Daylesford cheeses**  
**Devon Garland cheeses**  
**Lancashire cheeses**

### **Cotherstone cheeses**

SN: A cheese made from unpasteurized milk. Semihard, soft crust, loose textured creamy paste.

BT: **Pasteurized cheeses**  
**Semihard cheeses**

### **Cottage cheeses**

SN: A soft, fresh cheese made of strained and seasoned curds of skim milk.

BT: **Fresh cheeses**  
**Pasteurized cheeses**

### **Cream cheeses**

SN: A soft white cheese made of cream and milk.

BT: **Pasteurized cheeses**  
**Soft cheeses**

### **Curworthy cheeses**

SN: A vegetarian cheese. Started being produced in the 1990's but based on a 17th century recipe.

BT: **Hard cheeses**  
**Unpasteurized cheeses**

### **Daylesford cheeses**

SN: A hard cheese produced in the Gloucestershire region.

BT: **Cheddar cheeses**  
**Unpasteurized cheeses**

RT: **Cheshire cheeses**  
**Cornish Yarg cheeses**  
**Devon Garland cheeses**  
**Lancashire cheeses**

### **Derby cheeses**

SN: Very similar to Cheddar. Produced in Derby.

BT: **Hard cheeses**  
**Pasteurized cheeses**

RT: **Cheddar cheeses**  
**Leicester cheeses**  
**Wellington cheeses**

### **Devon Blue cheeses**

SN: A blue cheese from the Devon region.

UF: *Blue Devon cheeses*

BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**

### **Devon Garland cheeses**

SN: A hard cheese from the Devon region. A shorter aging process of up to 8 weeks.

UF: *Garland cheeses*

BT: **Cheddar cheeses**  
**Unpasteurized cheeses**

RT: **Cheshire cheeses**  
**Cornish Yarg cheeses**  
**Daylesford cheeses**  
**Lancashire cheeses**

### **Doddington cheeses**

SN: A hard, unpasteurized milk cheese from Northumberland

BT: **Hard cheeses**  
**Unpasteurized cheeses**

RT: **Northumberland cheeses**

### *Dorset Blue Vinney cheeses*

USE: **Blue Vinney cheeses**

### *Double Gloucester cheeses*

USE: **Gloucester cheeses**

### **Finn cheeses**

SN: An unpasteurized, soft-white cheese. It is the only triple cream cheese made in England.

BT: **Soft cheeses**  
**Unpasteurized cheeses**

### *Firm cheeses*

USE: **Hard cheeses**

### **Fresh cheeses**

SN: Cheeses with an 80% or higher moisture content.

UF: *Fromage Blanc cheeses*  
*Fromage Frais cheeses*  
*Very Soft cheeses*

NT: **Cornish Pepper cheeses**  
**Cottage cheeses**  
**Wealden Round cheeses**

RT: **Hard cheeses**  
**Semihard Blue cheeses**  
**Semihard cheeses**  
**Soft cheeses**

### *Fromage Blanc cheeses*

USE: **Fresh cheeses**

### *Fromage Frais cheeses*

USE: **Fresh cheeses**

### *Garland cheeses*

USE: **Devon Garland cheeses**

### **Gloucester cheeses**

SN: One of the older English cheeses. The Single has a shorter aging period than the Double, but are very similar.

UF: *Double Gloucester cheeses*  
*Single Gloucester cheeses*

BT: **Hard cheeses**  
**Pasteurized cheeses**

### **Gouda cheeses**

SN: A British version of the semihard Dutch cheese.

BT: **Pasteurized cheeses**  
**Semihard cheeses**

### *Green's Cheddar cheeses*

USE: **Cheddar cheeses**

## **Hard cheeses**

SN: Cheeses with 30% to 40% moisture content.

UF: *Firm cheeses*

NT: **Cheddar cheeses**  
**Coquetdale cheeses**  
**Curworthy cheeses**  
**Derby cheeses**  
**Doddington cheeses**  
**Gloucester cheeses**  
**Leicester cheeses**  
**Lincolnshire Poacher cheeses**  
**Northumberland cheeses**  
**Swaledale cheeses**  
**Wellington cheeses**  
**Wensleydale cheeses**

RT: **Fresh cheeses**  
**Semihard Blue cheeses**  
**Semihard cheeses**  
**Soft cheeses**

### *Isle of Wight cheeses*

USE: **Cheddar cheeses**

### *Keen's Cheddar cheeses*

USE: **Cheddar cheeses**

## **Kelston Park cheeses**

SN: A soft and creamy British Camembert-like cheese.

BT: **Soft cheeses**  
**Unpasteurized cheeses**

## **Lancashire cheeses**

SN: A mild, creamy, hard cheese from the Lancashire region.

BT: **Cheddar cheeses**  
**Unpasteurized cheeses**

RT: **Cheshire cheeses**  
**Cornish Yarg cheeses**  
**Daylesford cheeses**  
**Devon Garland cheeses**

### **Leicester cheeses**

SN: Similar to cheddar, but milder tasting. From Leicester.

UF: *Red Leicester cheeses*

BT: **Hard cheeses**

**Pasteurized cheeses**

RT: **Cheddar cheeses**

**Derby cheeses**

**Wellington cheeses**

### **Lincolnshire Poacher cheeses**

SN: A hard cheese made from pasteurized milk in the Lincolnshire region.

BT: **Hard cheeses**

**Pasteurized cheeses**

### **Lymeswold cheeses**

SN: A Brie-type cheese.

BT: **Pasteurized cheeses**

**Soft cheeses**

RT: **Somerset Brie cheeses**

### *Miracle Cheddar cheeses*

USE: **Cheddar cheeses**

### *Montgomery's Cheddar cheeses*

USE: **Cheddar cheeses**

### **Northumberland cheeses**

SN: A hard, vegetarian cheese produced around the Northumberland region.

BT: **Hard cheeses**

**Pasteurized cheeses**

RT: **Doddington cheeses**

### **Oxford Blue cheeses**

SN: A mild blue cheese.

UF: *Blue Oxford cheeses*

BT: **Semihard Blue cheeses**

**Unpasteurized cheeses**

**Pasteurized cheeses**

SN: Cheeses made with pasteurized milk.

NT: **Beenleigh Blue cheeses**  
**Blue Wensleydale cheeses**  
**Cheddar cheeses**  
**Cornish Pepper cheeses**  
**Cotherstone cheeses**  
**Cottage cheeses**  
**Cream cheeses**  
**Derby cheeses**  
**Gloucester cheeses**  
**Gouda cheeses**  
**Leicester cheeses**  
**Lincolnshire Poacher cheeses**  
**Lymeswold cheeses**  
**Northumberland cheeses**  
**Sharpham cheese**  
**Shropshire Blue cheeses**  
**Stinking Bishop cheeses**  
**Wensleydale cheeses**

*Quicke's Cheddar cheeses*

USE: **Cheddar cheeses**

*Red Leicester cheeses*

USE: **Leicester cheeses**

*Semifirm cheeses*

USE: **Semihard cheeses**

### **Semihard Blue cheeses**

- SN: Cheeses with a moisture content of 50% or lower and blue veins from mold introduced during the aging process.
- UF: *Bleu cheeses*  
*Blue cheeses*  
*Blue-veined cheeses*
- NT: **Beenleigh Blue cheeses**  
**Blue Stilton cheeses**  
**Blue Vinney cheeses**  
**Blue Wensleydale cheeses**  
**Buxton Blue cheeses**  
**Cheshire Blue cheeses**  
**Devon Blue cheeses**  
**Oxford Blue cheeses**  
**Shropshire Blue cheeses**  
**Somerset Blue cheeses**
- RT: **Fresh cheeses**  
**Hard cheeses**  
**Semihard cheeses**  
**Soft cheeses**

### **Semihard cheeses**

- SN: Cheeses with 40% to 50% moisture content.
- UF: *Semifirm cheeses*
- NT: **Cotherstone cheeses**  
**Gouda cheeses**  
**Stinking Bishop cheeses**  
**Waterloo cheeses**  
**White Stilton cheeses**
- RT: **Fresh cheeses**  
**Hard cheeses**  
**Semihard Blue cheeses**  
**Soft cheeses**

### *Semisoft cheeses*

- USE: **Soft cheeses**

### **Sharpham cheese**

- SN: Soft cheeses produced in the Sharpham region.
- BT: **Pasteurized cheeses**  
**Soft cheeses**

### **Shropshire Blue cheeses**

- SN: Similar to Stilton cheeses, but with an orange colouring. Never actually made in Shropshire.
- UF: *Blue Shropshire cheeses*
- BT: **Pasteurized cheeses**  
**Semihard Blue cheeses**
- RT: **Blue Stilton cheeses**  
**White Stilton cheeses**

### *Single Gloucester cheeses*

- USE: **Gloucester cheeses**

### **Soft cheeses**

- SN: Cheeses with a 50% to 70% moisture content.
- UF: *Semisoft cheeses*  
*Soft Ripened cheeses*
- NT: **Bath cheeses**  
**Cream cheeses**  
**Finn cheeses**  
**Kelston Park cheeses**  
**Lymeswold cheeses**  
**Sharpham cheese**  
**Somerset Brie cheeses**
- RT: **Fresh cheeses**  
**Hard cheeses**  
**Semihard Blue cheeses**  
**Semihard cheeses**

### *Soft Ripened cheeses*

- USE: **Soft cheeses**

### **Somerset Blue cheeses**

- SN: A blue cheese from the Somerset region.
- BT: **Semihard Blue cheeses**  
**Unpasteurized cheeses**

### **Somerset Brie cheeses**

- SN: A Brie-type cheese, originally from the Somerset region.
- BT: **Soft cheeses**  
**Unpasteurized cheeses**
- RT: **Lymeswold cheeses**

### *Stilton cheeses*

- USE: **Blue Stilton cheeses**

### **Stinking Bishop cheeses**

SN: A sticky cheese. The name comes from the Stinking Bishop pear, used in the washing solution.

BT: **Pasteurized cheeses**  
**Semihard cheeses**

### **Swaledale cheeses**

SN: A hard cheese produced in the Swale River valley. A short aging period.

BT: **Hard cheeses**  
**Unpasteurized cheeses**

### *Top Hat Truckle Cheddar cheeses*

USE: **Cheddar cheeses**

### **Unpasteurized cheeses**

SN: Cheeses made with unpasteurized milk.

NT: **Bath cheeses**  
**Blue Stilton cheeses**  
**Blue Vinney cheeses**  
**Buxton Blue cheeses**  
**Cheshire Blue cheeses**  
**Cheshire cheeses**  
**Coquetdale cheeses**  
**Cornish Yarg cheeses**  
**Curworthy cheeses**  
**Daylesford cheeses**  
**Devon Blue cheeses**  
**Devon Garland cheeses**  
**Doddington cheeses**  
**Finn cheeses**  
**Kelston Park cheeses**  
**Lancashire cheeses**  
**Oxford Blue cheeses**  
**Somerset Blue cheeses**  
**Somerset Brie cheeses**  
**Swaledale cheeses**  
**Waterloo cheeses**  
**White Stilton cheeses**

RT: **Pasteurized cheeses**

### *Very Soft cheeses*

USE: **Fresh cheeses**

### *Vinney cheeses*

USE: **Blue Vinney cheeses**

**Waterloo cheeses**

SN: A sweeter, semihard cheese.

BT: **Semihard cheeses**  
**Unpasteurized cheeses**

**Wealden Round cheeses**

SN: A fresh cheese from Kent.

BT: **Fresh cheeses**

**Wellington cheeses**

SN: Made in a way similar to Cheddar. A vegetarian, unpasteurized, hard cheese.

BT: **Hard cheeses**  
RT: **Cheddar cheeses**  
**Derby cheeses**  
**Leicester cheeses**

*Wensleydale Blue cheeses*

USE: **Blue Wensleydale cheeses**

**Wensleydale cheeses**

SN: A traditional hard cheese from the Wensleydale region.

BT: **Hard cheeses**  
**Pasteurized cheeses**  
RT: **Blue Wensleydale cheeses**

**White Stilton cheeses**

SN: A semihard cheese. Identical to Blue Stilton, except blue mold is not introduced to the cheese in the aging stage.

BT: **Semihard cheeses**  
**Unpasteurized cheeses**  
RT: **Blue Stilton cheeses**  
**Shropshire Blue cheeses**

*Yorkshire Blue cheeses*

USE: **Blue Wensleydale cheeses**