

HOW TO USE THE MAKE & POST-MAKE MODEL

Bringing order to the unruly world of cheese is not easy. There are thousands of different cheeses made across the world and the way they are classified varies a great deal.

One cheesemonger's washed rind is another's semi-soft.

The Academy of Cheese has developed a unique system for categorising cheeses, which is at the heart of all the levels in our programme of learning.

Rather than using vague, undefined terms; the Make and Post-Make (MPM) model, groups cheeses according to similarities in their production.

To begin with cheeses are categorised by their initial production process. In other words, how the initial curd or cheese is made. This is the Make class. The Post-Make class describes what happens to the cheese after this point.

To give you an example, Stilton would be classed as a Crumbly cheese in terms of its Make with Internal (blue) Mould as its Post-Make class. That's because the blue veins develop after the initial production process as the cheese matures. Gorgonzola Dolce, would be

classified as Soft with Internal (blue) Mould because the initial cheese has a higher moisture content and softer texture.

For some cheeses, the Post-Make class also includes physical processing, such as wrapping a farmhouse cheddar in cloth or the melting and stretching of mozzarella curd - which happens at the very end of the cheese make.

A cheese will only have one Make class, but could have more than one Post-Make class. It is possible for some fresh or unripened cheeses to have no Post-Make class.

The purpose of the MPM model is not to redefine the way that cheese is described by cheesemakers, wholesalers or retailers, but instead to be used as a tool to relate the attributes of a cheese to the method by which it was produced.

MAKE CLASS



POST-MAKE CLASS



Level 1

Internal (Blue) Mould
The flavour of blue cheese arises from the *Penicillium roqueforti* mould which grows through the paste of the cheese

External Mould / Yeast Ripened
Cheeses which are ripened by yeasts or moulds growing on their rind. Cheeses in this and the Washed Rind classes may show distinct bands of core and outer paste; this may be deliberate, accidental or due to their state of ripeness

Washed Rind
Cheeses in this class are rubbed with a liquid, such as weak brine, to encourage the growth of sticky ripening bacteria on the rind

Flavoured or Smoked
The flavour of cheese is modified by the addition of ingredients as a result of being smoked, or following maturation in brine, or as a result of the deliberate presence of mite

Wrapped, Rolled or Processed
Cheeses are either wrapped or coated or subject to physical manipulation

Level 2

Natural rind
Rindless
Other

Predominantly *Penicillium candidum*
Other mould ripened
Vermiculated rind / predominantly yeast ripened

Unflavoured wash solution
Flavoured wash solution
Rind washed then dry brushed

Internal flavouring
External flavouring (rind pressed, wrapped, soaked)
Insects (mites, maggots)
Matured in brine
Smoked

Natural (leaf wrapped, wood or cloth girdle)
Pasta Filata
Artificial (plastic coating, wax coat, matured in vacuum pack)
Ash (charcoal)
Remilled or other breakage of the curd
Other