

The information in the tables below is designed to assist interested parties in determining product eligibility for the Farmers to Families Food Box - Dairy Requirements. In the July 28, 2020 [presentation](#), slide 7 indicates Group A products may contain “Other hard, semi-firm or semi-soft cheeses”. Please note that the phrases “semi-firm” and “semi-soft” are often used interchangeably. Soft cheeses such as Camembert and Feta are not included in Category A. The categorization of example cheeses included in the following tables are based on the [Code of Federal Regulations Title 21, Sub-Part 133](#), Codex Standards and Center for Dairy Research resources. These tables are not intended to be all-inclusive.

**Table 1: Selected Examples of Natural Cheeses with a U.S. Standard of Identity**

Product	Milkfat % <sup>1</sup>		Moisture %		Codex Description <sup>2</sup> (If applicable)	Description
	Min.	Max.	Min.	Max.		
Blue	50	—	—	46		Semi-soft cheese
Brick	50	—	—	44		Semi-soft cheese
Colby	50	—	—	40		Semi-soft cheese
Edam	40	—	—	45	Ripened firm/semi-hard cheese	Semi-soft cheese
Gorgonzola	50	—	—	42		Semi-soft cheese
Gouda	46	—	—	45	Ripened firm/semi-hard cheese	Semi-soft cheese
Gruyere	45	—	—	39		Hard cheese
Monterey	50	—	—	44		Hard to Semi-soft cheese
Muenster	50	—	—	46		Semi-soft cheese
Parmesan	32	—	—	32		Hard cheese
Provolone	45	—	—	45	Ripened, firm/semi-hard cheese	Semi-soft cheese
Romano	38	—	—	34		Hard cheese
Roquefort	50	—	—	45		Semi-soft cheese

<sup>1</sup> Fat on a dry basis unless otherwise specified.

<sup>2</sup> From Section 2 of the applicable [Codex Standard](#).

Source: U.S. Food and Drug Administration. [Code of Federal Regulations Title 21, Sub-Part 133](#).

Bishop, R.J. and Smukowski, M (2006) [Storage Temperatures Necessary to Maintain Cheese Safety](#). *Food Protection Trends*, Vol. 26, No. 10, Pg. 714-724

**Table 2: Selected Examples of Natural Cheeses without a U.S. Standard of Identity**

Product	Codex Description <sup>1</sup> (If applicable)	Description
Brie	Soft surface ripened, primarily white mould ripened	Soft to Semi-soft cheese
Camembert	Soft surface ripened, primarily mould ripened	Soft ripened cheese
Cotija		Hard cheese
Feta		Soft ripened cheese
Havarti	Ripened firm/semi-hard cheese	Semi-soft cheese
Queso Fresco		Fresh, soft cheese

<sup>1</sup> From Section 2 of the applicable [Codex Standard](#).

Source: Bishop, R.J. and Smukowski, M (2006) [Storage Temperatures Necessary to Maintain Cheese Safety](#). *Food Protection Trends*, Vol. 26, No. 10, Pg. 714-724