

Annexe 2. Classification des fromages selon la dureté, la teneur en matières grasses et les caractéristiques d'affinage

**Joint FAO/WHO Food Standards Programme  
Codex Alimentarius Commission  
Food and Agriculture Organization of the United Nations  
World Health Organization**

**Volume 12: Milk and milk products**

**Codex General Standard for Cheese (CODEX STAN A-6-1978)**

**CHEESE TYPES**

**Classification of cheese according to firmness, fat content and principal curing characteristics**

	<b>Term I</b>		<b>Term II</b>	<b>Term III</b>
If the MFFB* is %	The 1st phrase in the designation shall be	If the FDB** is %	The 2nd phrase in the designation shall be	Designation according to principal curing characteristics
<51	Extra hard	>60	High fat	1. Cured or ripened
49-56	Hard	45-60	Full fat	a. mainly surface
54-63	Semi-hard	25-45	Medium fat	b. mainly interior
61-69	Semi-soft	10-25	Low fat	2. Mould cured or ripened
>67	Soft	<10	Skim	a. mainly surface
				b. mainly interior
				3. Uncured or unripened

\* MFFB equals percentage moisture on a fat-free basis, i.e.  $\text{Weight of moisture in the cheese} / \text{Total weight of cheese} - \text{weight of fat in the cheese} \times 100$

\*\* FDB equals percentage fat on the dry basis, i.e.  $\text{Fat content of the cheese} / \text{Total weight of cheese} - \text{weight of moisture in the cheese} \times 100$