

Summary

Cheese is a food derived from milk consumed throughout the world, with a wide range of flavors, textures, and forms. The Food and Agricultural Organization devised the different definitions of cheeses. Cheese is the fresh or matured product obtained by the drainage of liquid after the coagulation of milk, cream, skimmed or partly skimmed milk, or butter milk. A second definition was added for cheeses made from the liquid whey obtained during manufacturing of cheese. Modern cheese manufacturing techniques deviate slightly from the details of these definitions but not from the general concepts.

Cheeses are generally a product of their environment. Certain cheeses, which are produced in France or Italy, cannot be reproduced in other parts of the world because the environment isn't the same. The milk derived from the animals in France is being exposed to foods, nutrients, wild spores and climate changes, which are distinct to France. There are even cheeses prepared in certain regions of France which cannot be replicated in other regions because of climate differences. All this information should lead to the realization that there are thousands of different kinds of cheese found throughout the world.

Worldwide, cheese is a major agricultural product. Cheese is one of the most fascinating, complex, and diverse foods enjoyed today. Cheeses are found almost all cultures throughout the world and cheese is one of our oldest food items. There are many types of cheeses in India and around the world. According to the Food and Agricultural Organization of the United Nations, over 20 million metric tons of cheese was produced worldwide in 2011. This is about three kg for each person on Earth