

Listing of Some Hard and Semi-Soft Cheeses Exempt from Date Marking

Hard Cheeses

-A-

Asadero
Abertam
Appenzeller
Asiago medium
Asiago old

-B-

Bra

-C-

Cheddar
Christalinna
Colby
Cotija Anejo
Cotija
Coon

-D-

Derby

-E-

Emmentaler
English Dairy

-G-

Gex (blue veined)
Gloucester
Gjetost
Gruyere

-H-

Herve

-L-

Lapland
Lorraine

-O-

Oaxaca

-P-

Parmesan
Pecorino

-Q-

Queso Anejo
Queso Chihuahua
Queso de Prensa

-R-

Romanello
Romano
Reggiano

-S-

Sap sago
Sassenage (blue veined)
Stilton (blue veined)
Swiss

-T-

Tignard (blue veined)

-V-

Vize

-W-

Wensleydale (blue veined)

Semi-Soft

-A-

Asiago soft
Asiago fresh

-B-

Battelmatt
Bellelay (blue veined)
Blue
Brick

-C-

Caciocavallo Siciliano
Camosum
Chantelle

-E-

Edam

-F-

Fontina

-G-

Gorgonzola (blue veined)
Gouda

-H-

Havarti

-K-

Konigskase

-L-

Limburger

-M-

Milano
Manchego
Monterey
Monterey Jack
Muenster
Munster

-O-

Oka

-P-

Pasteurized process¹
Port du Salut
Provolone

-Q-

Queso de Bola
Queso de la Tierra

-R-

Robbiole
Roquefort (blue veined)

-S-

Samsoe

-T-

Tilsiter
Trappist

Hard cheeses with not more than 39% moisture as defined in 21 CFR 133

Semi-soft cheeses with more than 39%, but not more than 50% moisture as defined in 21 CFR 133

¹*manufactured according to 21 CFR 133.169 and labeled as containing an acidifying agent*