

The Cheddar cheese lexicon

Term	Definition	Reference
Cooked	Aromatics associated with cooked milk	skim milk heated To 85°C for 30 min.
Whey	Aromatics associated with Cheddar cheese whey	fresh Cheddar whey
Diacetyl	Aromatic associated with diacetyl	diacetyl, 20 ppm
Milkfat/ Lactone	Aromatics associated with milkfat	fresh coconut meat, heavy cream, δ dodecalactone, 40 ppm
Fruity	Aromatics associated with different fruits	fresh pineapple Ethyl hexanoate, 20 ppm
Sulfur	Aromatics associated with sulfurous compounds	boiled mashed egg H ₂ S bubbled through water struck match
Free fatty acid	Aromatics associated with short chain fatty acids	butyric acid, 20 ppm
brothy	Aromatics associated with boiled meat or vegetable soup stock	canned potatoes Wylers low sodium beef broth cubes, methional, 20 ppm
Nutty	The nut-like aromatic associated with different nuts	lightly toasted unsalted nuts wheat germ, unsalted wheat Thins, roasted peanut oil extract
Catty	Aroma associated with tom-cat urine	2 mercapto-2 methyl-pentan- 4-one, 20 ppm
cowy/ phenolic	Aromas associated with barns and stock trailers, indicative of animal sweat and waste	p-cresol, 160 ppm, bandaids,
Age**	Flavors indicating age in Cheddar cheese	Aged Cheddar cheese (1 year or longer)
Yeasty*	Aromatics associated with fermenting yeast	raw yeast dough, yeast in 3 % warm sucrose water
Moldy/ Musty*	Aromas associated with molds and/or freshly turned soil	2-ethyl-1-hexanol potting soil

Methyl Ketone/bleu*	Aroma with associated blue-veined cheeses	2-octanone, 40 ppm
Oxidized*	Aroma associated with oxidized fats	2,4 decadienal, 20 ppm
Waxy/Crayon*	aromatics associated with medium chain fatty acids	Capric acid, lauric acid or decanoic acid, 100mg/mL
Fecal*	Aroma associated with complex protein decomposition	indole, skatole 20 ppm
Bell pepper*	Aroma associated with freshly cut green vegetables	methoxy pyrazines, 5 ppb freshly cut bell pepper
Rosy/Floral*	Aroma associated with flowers	2-phenethylamine, 20 ppm
Scorched*	Aroma associated with extreme heat treatment of milk proteins	Milk heated to 121°C for 25 minutes
Bitter	fundamental taste sensation elicited by caffeine, quinine	caffeine (0.08% in water)
Salty	fundamental taste sensation elicited by salts	sodium chloride (0.5 % in water)
Sweet	fundamental taste sensation elicited by sugars	sucrose (5 % in water)
Sour	fundamental taste sensation elicited by acids	citric acid (0.08 % in water)
Umami	chemical feeling factor elicited by certain peptides and nucleotides	MSG (1 % in water)
Prickle/bite*	chemical feeling factor of which the sensation of carbonation on the tongue is typical	soda water

*Indicates term was not frequently encountered in Cheddar cheese

** Data analysis indicated term is redundant and is a combination of several terms.

Chemical references prepared in 95% ethanol

Drake et al., 2000;2001