

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*