

The Cheddar Workshop:

*Collaboration and experimentation in British
Farmhouse Cheese*

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**SAMPLE A: Acid Stretch
(Code 417)**



**SAMPLE B: Cut & Tumble
(Code 592)**

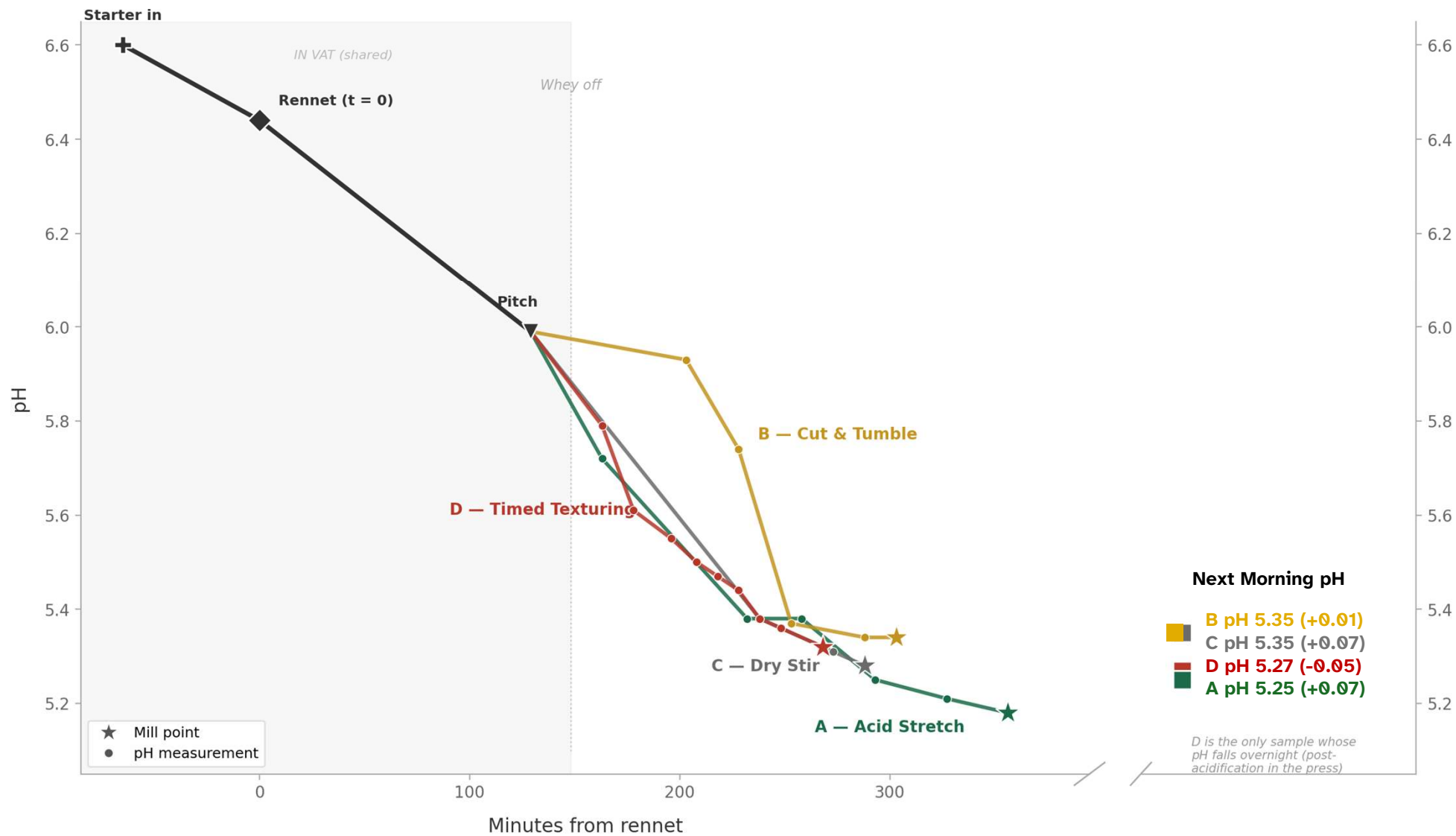
**SAMPLE C: Dry Stir
(Code 268)**



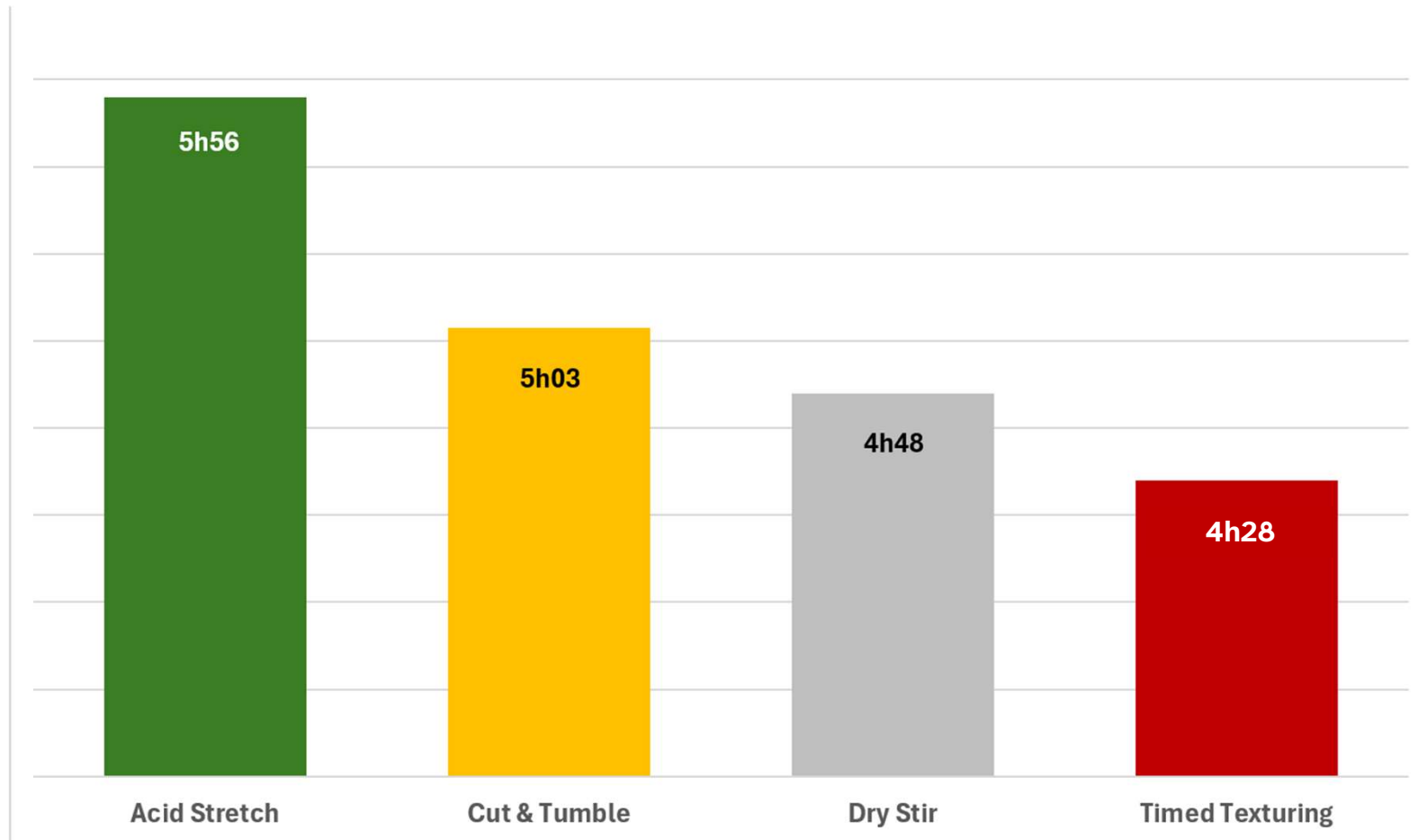
SAMPLE D: Timed Texturing (Code 736)



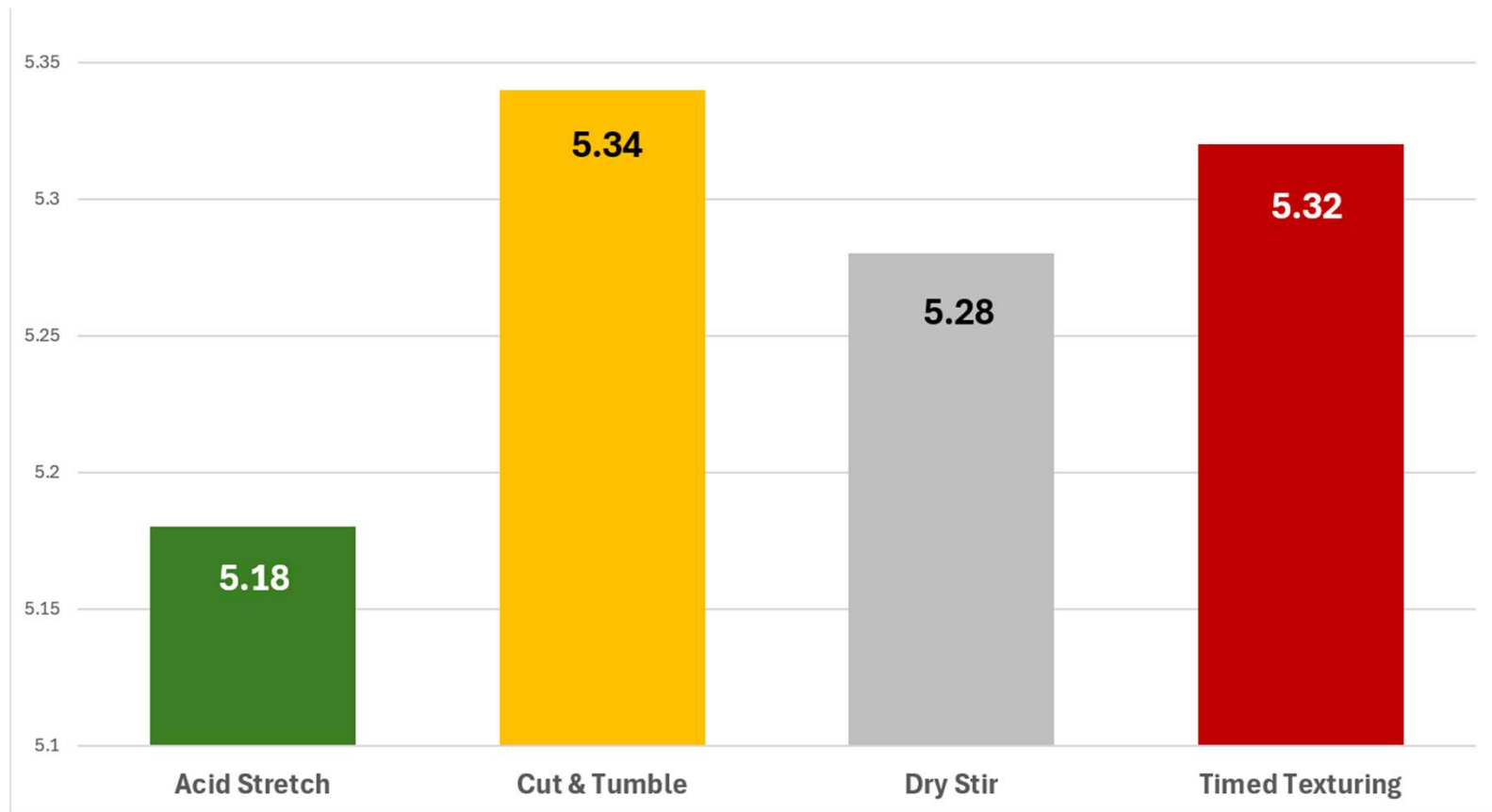
Acidification Curves – Cheddar Workshop, July 2025



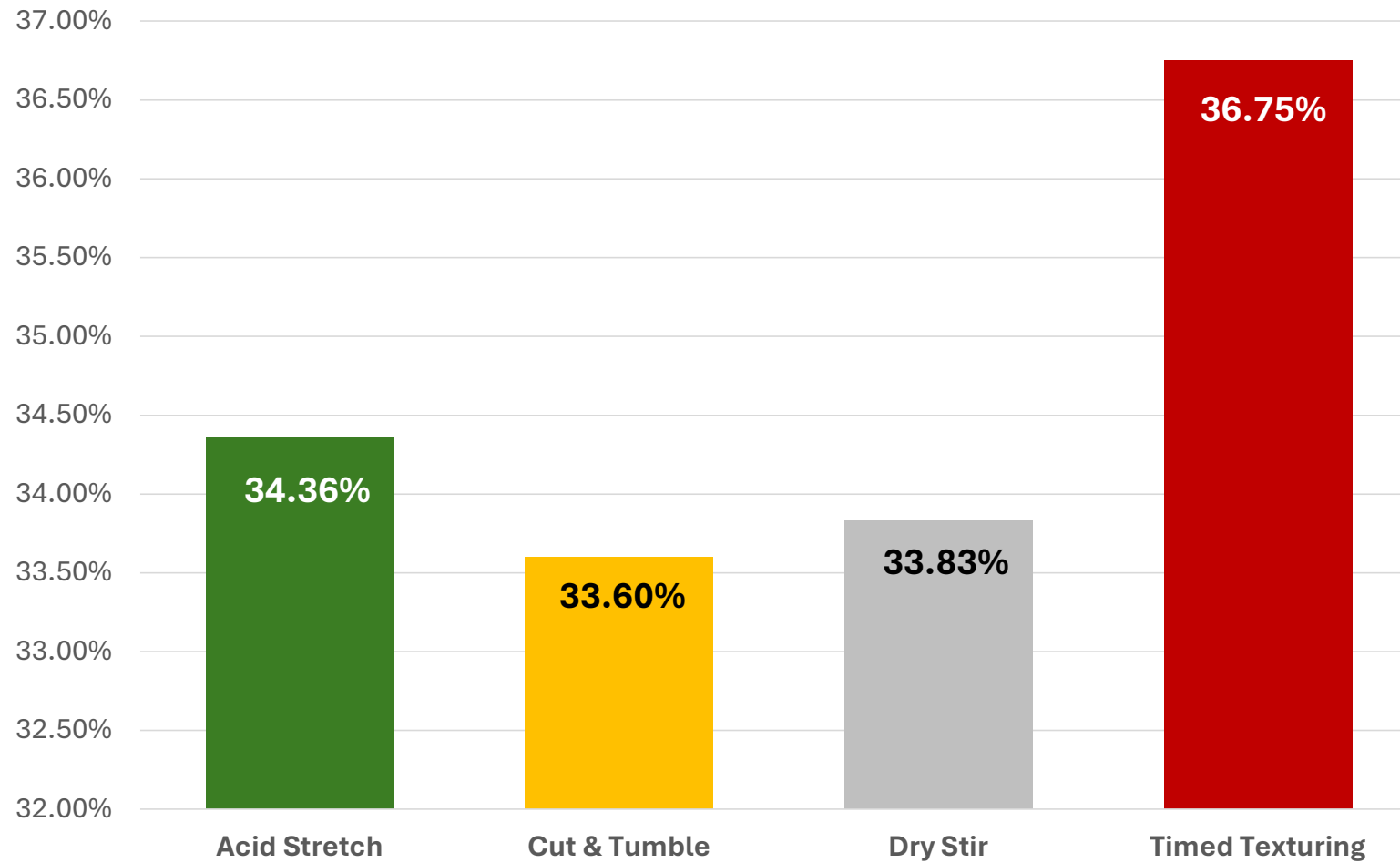
Rennet-to-mill time (hours)



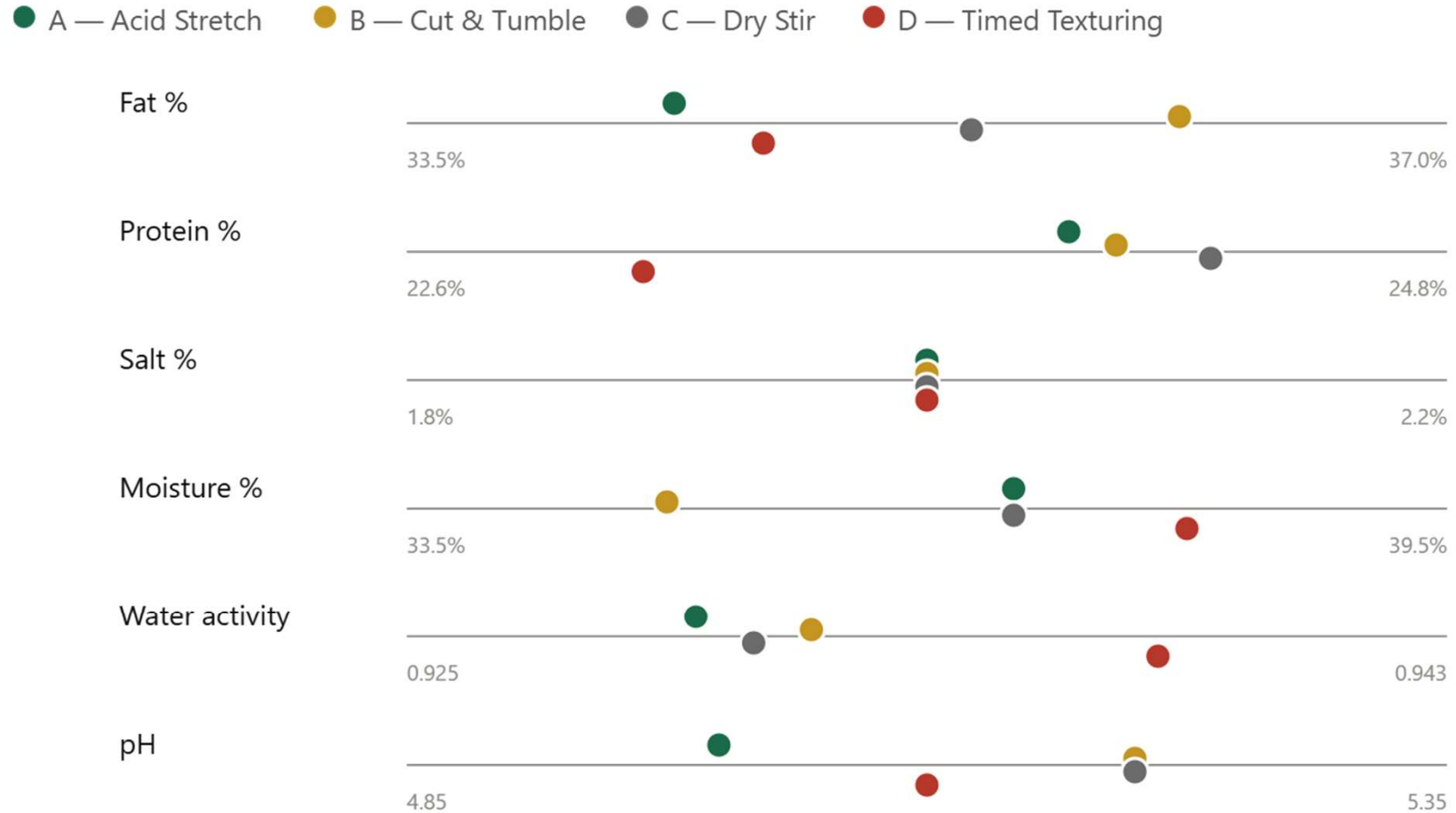
pH at milling



Next-morning moisture



Compositional Data – Mature Workshop Cheddars July 2026



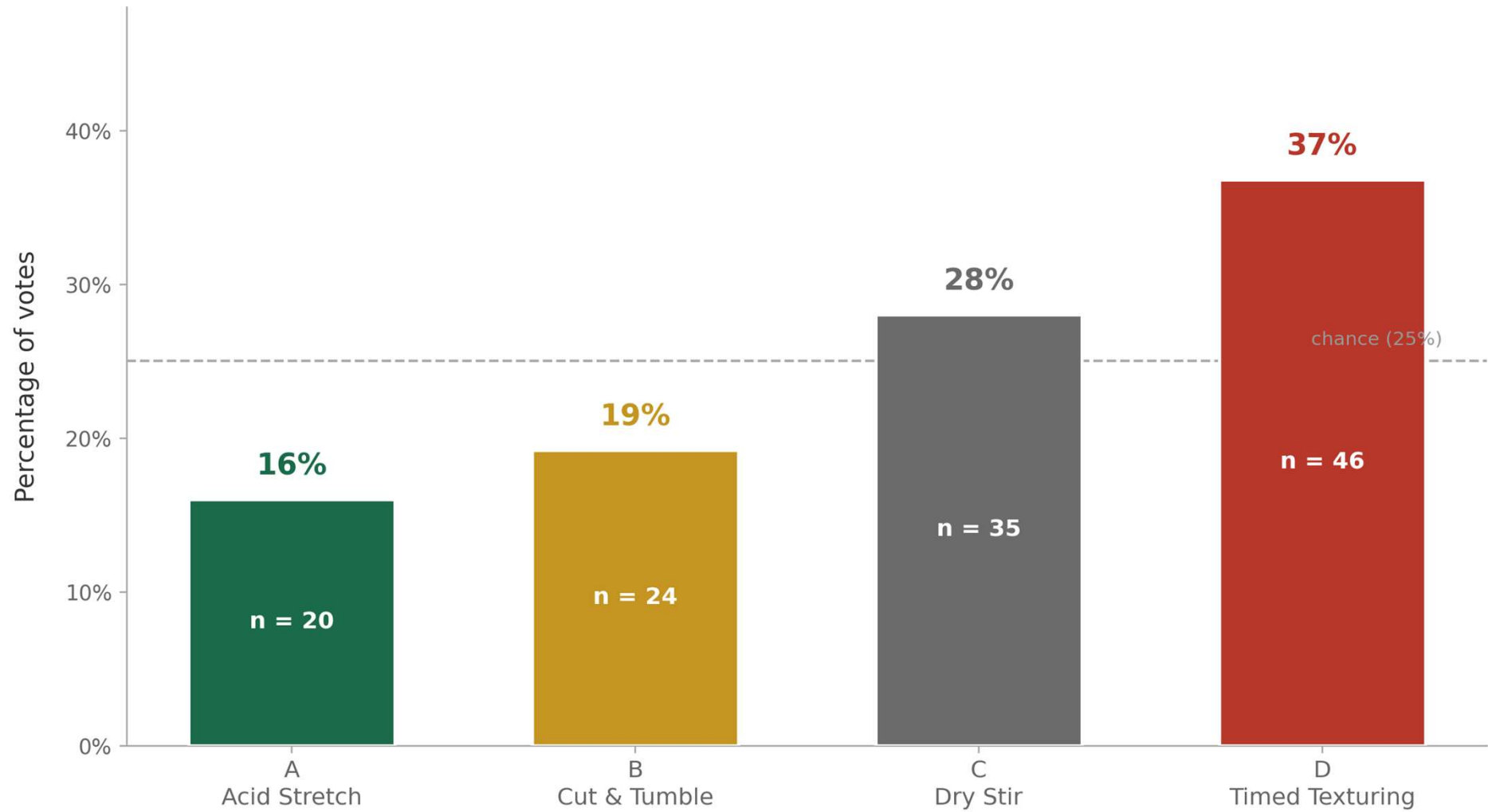


Sample	A	B	C	D	
Crumbly (falls to bits)					Texture / Mouthfeel
Smooth (uniform, silky)					
Soft (easily deformable)					
Supple (bendy)					
Brittle (breaks easily)					
Astringent (grippy sensation)					
Cow/Barnyardy					Flavour / Aroma
Grassy					
Fruity					
Buttery					
Sharp					
Acidic					Taste
Savoury (brothy, umami)					
Sweet					
Bitter					

Correspondence Analysis – SCA Sensory Session (n=195) CATA descriptors applied to different texturing methods



‘Which sample is the most Cheddary?’
ACS live poll (n=125)



How this morning's session builds on ACS data...

- Serving sequence influences perception of astringency
- Does the clear association seen in Kentucky (D=most astringent) hold when we vary the sequence of tasting?

*A & D are compositionally very similar
yet people rated them as very different*

- Can we characterise the difference between them as one of '*acid character*' (mouthwatering/juicy vs astringent/sharp)?
- Does 'cheddary' character track astringency/sharpness?
- Does taster background influence this correlation?



NYD Open Day – Cheddar Workshop – Sensory Analysis

CHECK ALL THAT APPLY					
Sample	A	B	C	D	
Crumbly					Texture
Smooth					
Soft					
Supple/Bendy					
Short/Breaks easily					
Cow					Flavour
Grassy					
Fruity					
Caramelised					
Buttery					
Yoghurty					
Sharp					Taste
Acid					
Savoury/Brothy					
Sweet					
Bitter					
Salty					

RANK (FROM MOST TO LEAST)

Put the samples in order, from 1=greatest to 4=least, for each of the given attributes

Sample	Acidity	Savouriness	Sharpness	Firmness	Crumbiness	Intensity
A						
B						
C						
D						

Are there attributes of any of the samples you think we've missed and should include in the next round of analysis? Please write them below:





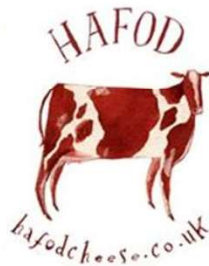


Thank You

to all the companies whose generosity and support has made this work possible



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