

Fill the gaps.



CHEESE & CHEESEBURGERS

Cheddar Cheese

artisan	calcium	bone	protected	smooth
vitamin K	drum	label	matures	crumbly

Bone strength. Cheddar cheese is a good source of _____ —one of the most important nutrients for promoting _____ health. People who maintain a diet rich in calcium are less likely to develop osteoporosis. The _____ in cheddar cheese also plays a valuable role in promoting bone health.

Source: www.webmd.com

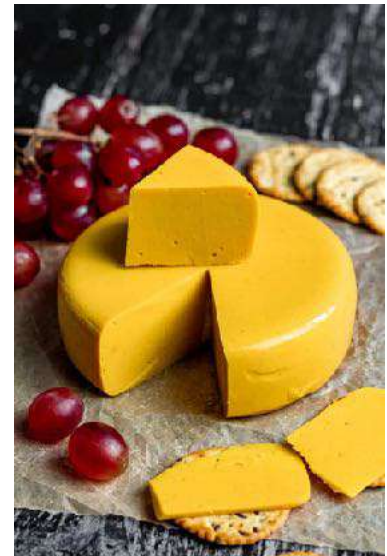
<https://www.webmd.com/diet/health-benefits-cheddar-cheese#1>

During olden days, England was the only place where Cheddar cheeses were made. However, many countries all over the world manufacture Cheddar today.

Any cheese-producing company or any of the _____ manufacturers in any corner of the world can _____ the cheese produced by them as 'Cheddar' since it is not _____ like other cheese names or brands.

Cheddar cheese, the most widely purchased and eaten cheese in the world is always made from cow's milk. It is a hard and natural cheese that has a slightly _____ texture if properly cured and if it is too young, the texture is _____.

It gets a sharper taste as it _____, over a period of time between 9 to 24 months. Shaped like a _____, 15 inches in diameter, Cheddar cheese is natural rind bound in cloth while its color generally ranges from white to pale yellow. However, some Cheddars may have a manually added yellow-orange color.



Picture taken from: www.zandyplants.com
<https://zandyplants.com/recipes/cheeses/vegan-nut-free-cheddar-cheese/>

Source: www.cheese.com

<https://www.cheese.com/cheddar/>

Teacher's Key

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Cheddar cheese, the most widely purchased and eaten cheese in the world is always made from cow's milk. It is a hard and natural cheese that has a slightly crumbly texture if properly cured and if it is too young, the texture is smooth. It gets a sharper taste as it matures, over a period of time between 9 to 24 months. Shaped like a drum, 15 inches in diameter, Cheddar cheese is natural rind bound in cloth while its color generally ranges from white to pale yellow. However, some Cheddars may have a manually added yellow-orange color.

Source: www.cheese.com

<https://www.cheese.com/cheddar/>