

### ***Hard and Semi-Soft Cheeses***

In December, 1999, FDA issued an exemption from date marking for certain types of hard and semi-soft cheeses ([here](#)) based on the presence of several factors that may control the growth of *Listeria monocytogenes*. These factors may include organic acids, preservatives, competing microorganisms, pH, water activity, or salt concentration. The results of the risk assessment support this interpretation and therefore, hard and semi-soft cheeses manufactured according to 21 CFR 133 are exempt from date marking.

#### *Annex 3 – Public Health Reasons/Administrative Guidelines*

<b>List of Some Hard Cheeses Exempt from Date marking</b>	<b>List of Some Semi-Soft Cheeses Exempt from Date marking</b>
Asadero	Asiago soft
Abertam	Battelmatt
Appenzeller	Bellelay (blue veined)
Asiago medium or old	Blue
Bra	Brick
Cheddar	Camosum
Christalinna	Chantelle
Colby	Edam
Cotija Anejo	Fontina
Cotija	Gorgonzola (blue veined)
Coon	Gouda
Derby	Havarti
Emmentaler	Konigskase
English Dairy	Limburger
Gex (blue veined)	Milano
Gloucester	Manchego
Gjetost	Monterey
Gruyere	Muenster
Herve	Oka
Lapland	Port du Salut
Lorraine	Provolone
Oaxaca	Queso de Bola
Parmesan	Queso de la Tierra
Pecorino	Robbiole
Queso Anejo	Roquefort (blue veined)
Queso Chihuahua	Samsoe
Queso de Prensa	Tilsiter
Romanello	Trappist
Romano	
Reggiano	
Sapsago	
Sassenage (blue veined)	
Stilton (blue veined) Swiss	
Tignard (blue veined)	
Vize	
Wensleydale (blue veined)	