

Cheddar vs Mozzarella (vsdiff.com)

Attribute	Cheddar	Mozzarella
Origin	England (Somerset/Yorkshire), broadly adopted	Italy (Campania), originally <i>fior di latte</i> and buffalo varieties
Milk	Cow's milk (primarily)	Cow's or water buffalo milk
Primary process	Cheddaring (stacking, turning, milling curd)	Pasta filata (stretched-curd, hot-water kneading)
Typical aging	Weeks to several years (mild → extra sharp)	Fresh: days to weeks; low-moisture versions: months
Texture & melt	Firm to crumbly; rich, sharp melt	Soft, elastic; stringy, high-moisture melt
Common culinary roles	Slicing, grating, baking, mature flavoring	Fresh salads, pizza, melting, delicate texture

Source: <https://vsdiff.com/cheddar-vs-mozzarella/>