# Feta vs Goat Cheese (vsdiff.com)

| Attribute | Feta | Goat cheese (general) |
|---|---|---|
| Primary milk | **Sheep** (often mixed with up to ~30% goat) | **Goat** milk only |
| Fat content (typical) | ~17–25% (depending on brine & aging) | ~15–27% (varies widely: fresh to aged) |
| Texture | Firm, crumbly, *brined* | Ranges from soft & spreadable to firm |
| Flavor | Bright, tangy, **salty** | Goaty, tangy, sometimes *earthy* or **barnyard** |
| Aging | Typically short, often stored in brine for weeks–months | Fresh varieties: days; aged varieties: weeks–months |
| Protected status | EU PDO for Greek feta (since ~2002) | No single widespread PDO; many regional names (e.g., *chèvre*) |
| Common uses | Salads, baking, crumbling | Spreads, salads, toasting, aging-specific dishes |

Source: https://vsdiff.com/feta-vs-goat-cheese/