

Gouda vs Edam (vsdiff.com)

Attribute	Gouda
Origin	South Holland region (Netherlands), <i>town of Gouda</i> historically
Milk	Typically cow's milk , pasteurized or raw
Texture	From <i>semi-soft</i> (young) to firm (aged)
Aging	Quickly aged (weeks) to long-aged (>12 months)
Flavor profile	Buttery, caramel, nutty; <i>crystal</i> development in aged types
Wax coating	Often coated; color varies (red/yellow for young, black for very aged)
Typical uses	Slicing, melting, grating, cheese boards
Comparative fat	Moderate to high (varies by aging and fat content)
Availability & price	Widely available; <i>age and provenance</i> affect price

Source: <https://vsdiff.com/gouda-vs-edam/>