

Rocclusion, pH, Pressing and Moisture Ranges												
Style of cheese	Type of Cheese	type of Coagulation	Rocclusion Multiplier	Target pH							Pressure at Pressing	Final Moisture %
				Adding Starter	At Renneting	At Cutting	Draining / Stretching	Milling / Washing	At Molding	At Demolding or Final		
Fresh Unripened Cheese	Cottage,	Acid	N/A	6.6	6.5 - 6.7	4.8	4.6 - 4.8	NA	NA	4.8 - 5.0	N/A	60 - 70
	Quark			6.6	6.5 - 6.7	4.8	4.6 - 4.8	NA	NA	4.5		
	Cream Cheese			6.6	6.5 - 6.7	4.8	4.6 - 4.8	NA	NA	4.6 - 4.8		
Rennet-Coagulated Fresh Cheese	Ricotta (whey/milk)	Rennet	N/A	5.9-6.0	NA	NA	NA	NA	NA	5.8	N/A	60 - 70
	Fresco			6.6	NA	NA	5.4-6.1	NA	NA	5.4-6.1		
	Panier			6.6	5.30 - 5.35	NA	NA	NA	NA	5.3		
Soft-Ripened Acid Coagulated Cheese	Feta	LAB	4	6.6	6.5	6.4	4.8	NA	NA	4.6 - 4.8	N/A	45 - 60
	Camembert			6.40 - 6.50	6.25 - 6.35	NA	NA	NA		4.7 - 4.9		
	Brie			6.6	6.40 - 6.50	NA	NA	NA	6.2 - 6.3	5.0-5.1		
	Blue			6.6	6.40 - 6.45	NA	NA	NA	6.4 - 6.3	4.75 - 4.85		
Soft-Ripened Cheese Mixed Coagulated	Chevre	Mixed	5 to 6	6.6	NA	5.4-5.5	5.2 - 5.4	NA	NA	NA	N/A	45 - 60
	Valencay			6.6	6.2 - 6.3	6.2 - 6.3	4.6 - 4.8	NA	NA	NA		
	Chaucour			6.6	6.2-6.4	NA	NA	NA	NA	4.3-4.5		
Semi-Hard Washed Cheese	Gouda,	LAB	3	6.6	6.55	6.5	6.45	NA	NA	5.4 - 5.2	Lt-Med 5-10 PSI	40 - 60
	Edam			6.6		6.0-6.1				5.20 - 5.6		
	Colby			6.6	.1 drop	6.51	6.51	6.4 - 6.45	6.4 - 6.45	5.3		
	Brick											
	Montasio											
	Muenster				6.3-6.4					4.8-5.0		
Pasta Filata Cheese	Mozzarella	LAB	3 to 3.5	6.6	4.6		5.6				N/A	39 - 62
	Provolone			6.6	6.40 - 6.50	N/A	5.2 - 5.3	NA	NA	5.0 - 5.2		
	Caciocavallo											
Hard Cheese	Manchego	LAB	4	6.6	.25 drop	.05-.1 drop	5.5- 5.7	NA	5.5- 5.7	5.5	Med 15-20 PSI	34 - 42
	Caerphilly			6.6	.25 drop	NA	.05 - .01 drop	5.7-5.8	5.5	5.5		
	Caprino			6.6								
Hard Milled Cheese	Cheddar			6.6	6.55	6.5	6.3	6.45	6.4	5.2 - 5.1	Med-H 25-40 PSI	34 - 42
Very Hard Cheese	Romano	LAB	2 to 2.5	6.6					5.5		Med-H 25-40 PSI	53 - 62
	Parmesan			6.6	6.5 - 6.45	6.3 - 6.4	NA	NA	NA	5.1		
	Swiss			6.6	6.6	6.55	6.35	NA	6.35	5.3 - 5.2		