Process guidelines for Saint Paulin

Raw material	raw milk
Standardization	to 2.9 – 3.5 % fat depending on the protein content
Heating	72 – 75 C for 16 – 30 sec.
Cooling	to renneting temperature: 35 – 37 °C.
Inoculation	**1 x Choozit TA 61 or 60 LYO 125 DCU per 1500 l. vat milk + 1 x Choozit Alp D LYO 100 DCU per 2000 l vat milk**
coloring	33 – 55 ml beta carotene per 1000 l
Preripening	30 – 40 min.
Renneting	2 – 3 gr. pure calf rennet powder (Renco)
Coagulation	setting time: 11 – 20 min Coagulation time : 30 – 40 min.
Cutting	curd grain diameter: green pea to hazelnut size
Stirring	20 min.
Separating	draw of whey, approx. 30 %
Washing and	pH before washing : 6.40 – 6.45
Scalding (cooking)	addition of water: 10 – 15 %, approx. 60 °C. Scalding : to 37 – 39 ° C, within 11 – 20 min.
Forming	under whey
Pressing	depending on equipment, e.g. 15 min. 0.3 – 0.6 bar (1 bar appr. 14 lb.)
Brining	pH before brine bath : 5.4 +- 0.2 16 - 18 °Be, 16 – 18 °C. salting time : 24 – 54 h. depending on weight pH after brine bath : 5.2 +– 0.1

Dry off	on shelves Rel. humidity : 90 – 95 % Temp. 15 – 16 °C. Time: 20 hours
Smearing	**1 x Choozit linens W Visbyvac ® DIP Dosis 1** + 500 g. salt for 10 l. boiled water. Dipping or spraying red smear solution (liquid culture in 5 volumes of 3 % NaCl solution), during initial ripening smearing must be repeated 1st, 3rd, 7th and 10th day
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Ripening	during period of smearing. Temp. 15 – 16 ° C, 90 – 95 % RH.
Brushing	brush off any surface growth under a stream of floating water on 12th – 15th day
Ripening	re. humidity: 70 % Temp. 15 – 16 °C.
Packaging	on 16th day Special foil for eye formation Or coating with paraffin-wax, Alternatively spray annatto colour mixture on dry rind
Curing	at 5 ° C for 2 – 3 weeks