CHEESE MAKING RECORD SHEET

Type of Cheese: Colby Start Date 28/12/14 Type of Rennet & Ammount: Mad Mill. 2 (60 IMCU / tab) Vegetable tablets 2.0.

INGREDIENTS - Any thing not listed may be added to Notes Section

Type of Milk/Cream: Aldi Fullcream Milk 3.5 8.4	Amount: ~~9.0L~~ 6.0L ✓	☒ Calcuim Chloride Needed	
Type of Milk/Cream: Aldi 10% fat Skim Milk 1.4 3.7	Amount: 3.0L ✓	Solution Strength 50%	Amount ~~4ml~~ Used? 2ml ✓
Type of Milk/Cream: Protein : Fat ~1.8	Amount: 31.5 : 25.2		
Primary Culture: Choozit MA 16 LYO 25 DCU	Amount: 1.5 smdg ✓	☐ Lipase	Amount Used?
Primary Culture:	Amount:	○ Calf ○ Kid ○ Sheep	
Seondary/Aroma Culture:	Amount:	☒ Annatto	Amount ~~4 drops~~ Used? 1/4 tsp
Seondary/Aroma Culture:	Amount:	☐ Salt	Amount Used?

Mold Type: _____ Amount: _____ Mold Type: _____ Amount: _____

Mold Type: _____ Amount: _____ Mold Type: _____ Amount: _____

Additional Additives/Notes:

PROCEDURE - Times and temps to be entered

Start Time: 8:00am Target Ripening Temperature 30°C (controller SP = 30.5°C)

Added Cultures: 9:14am Temperature 30°C 30°C Ripening Time: 1hr Added Additives: _____

Additives Include Calcium Chloride and Molds etc. Temperature 30°C

Rennet Added: 2 tablets 60 IMCU/tablet Temperature 30°C ***Note on Rennet - If not using floc method then use times in directions***

Floc Time: 10:18am ~~10am~~ Floc Multiplier: 3 Total Time: 1hr 12:36 estimate Curd Cut Time: 11:56am Size 1cm Rest Time Total: 5 min

Target Heating Time 20 min Target End Temperature 39°C Start Time to Heat curd: 30min

☒ Washed Curd Amount Whey removed? 1500ml 1500ml Amt Water Added 1500ml 1500ml Water Temperature 27°C 33°C (target 36°C) Time _____

Amount Whey removed? ~~4500ml~~ Amt Water Added 2000ml 2000ml Water Temperature 27.3°C Time 1:33pm

End Time to Heat curd: _____ Actual Temperature _____ Total Heating Time: _____ Rest Time _____

Start Time of Draining: _____ End Time of Draining: _____ Temperature _____

Start Time ofMilling: _____ Curd Size: _____ ☒ ~~Add Salt~~ ☐ Add Herbs

Other Additions: ~~2tsp Salt~~ ~~2 tab rennet~~ brined instead

☐ Cheddaring Slab Size: _____

Start Time _____ How many times do you flip the curd/ interval

Frequency: _____

End Time _____

Temperature _____

PRESSING - If your cheese is not pressed then use the pressing for the drain/flip schedual.

☒ Pressed Cheese? ☐ Not Pressed Type of Mould: 2kg Cheddar Mould Size 170mm ⌀

First Pressing/ Flipping (under whey)	Weight: 10kg	Start Time: 1:40pm	End Time: 30min 2:10pm		
Second Pressing/Flipping	Weight: 10kg	Start Time: 2:13pm	End Time: 30min 2:43pm		
Third Pressing/Flipping	Weight: 15kg	Start Time: 2:50pm	End Time: 30min 3:23pm		
Fourth Pressing/Flipping	Weight: 20kg	Start Time: 3:28pm	End Time: 12hr 4-8hrs		

Brine/Salt Amount 564g and 1-1/2 litres water 1/2 tab CaCl

Start Time 28/12/14 6:30am Times Flipped

End Time: 2:30pm half hourly

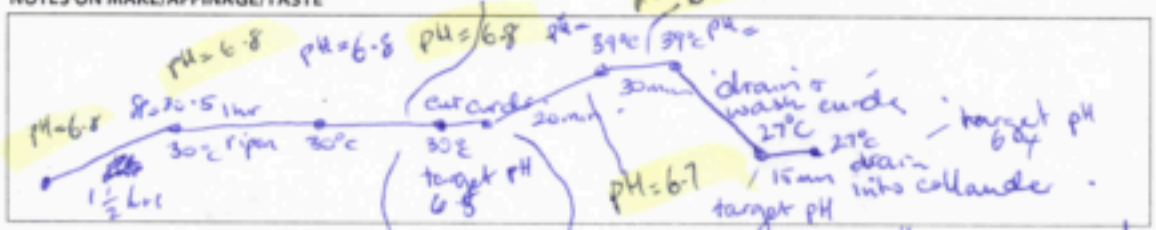
Weight out of press: _____ Air Drying Start: 1160g Air Drying End: _____ Weight: _____

Aging/Affinage Minimum Aging Time: 2 months Humidity: _____ Temperature: 12°C Start Date: _____

Rind Treatment ☐ Wax ☐ Natural ☒ Vacuum Seal ☐ Smoked ☐ Wrapped ☐ Ash ☐ Other _____

☐ Washed (With) _____ Frequency _____ Actual Age Time/Date _____ End Weight: _____

NOTES ON MAKE/AFFINAGE/TASTE



pH at end of pressing 5.3 (target) pH=5.6