

CHEESE MAKING RECORD SHEET

Type of Cheese: Colby Start Date: 28/12/14

Type of Rennet & Amount: Mad Milk 2 (60/mcu) / Vegetable tablets 2.0

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

Type of Milk/Cream: Aldi Fullcream Milk ^{8.4} Amount: 6.0L

Calcium Chloride Needed

Type of Milk/Cream: Aldi ^{low fat} Skim Milk ^{3.7} Amount: 3.0L

Solution Strength: 50% Amount Used? 2ml

Type of Milk/Cream: Protein: Fat ~1.2 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

Secondary/Aroma Culture: _____ Amount: _____

Annatto Amount Used? 4 drops

Secondary/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: 8:00 am Target Ripening Temperature 30°C (cont'd later SP = 30.5°C)

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

Additives include Calcium Chloride and Molds etc.

Temperature 30°C

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

Floc Time: 10:18 am Floc Multiplier: 3 Total Time: 15 min Curd Cut Time: 11:56 am Size 1cm Rest Time 5 min

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

Washed Curd Amount Whey removed? 150ml Amt Water Added 150ml Water Temperature 27°C Time 1:33 pm
 Amount Whey removed? 150ml Amt Water Added 200ml Water Temperature 27°C Time _____

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

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

Start Time of Milling: _____ Curd Size: _____ Add Salt Add Herbs

Other Additions: 2 salt tablets 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 schedule.

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

First Pressing/Flipping Weight: 10kg Start Time: 1:40 pm End Time: 30min 2:10 pm

Second Pressing/Flipping Weight: 10kg Start Time: 2:13 pm End Time: 30min 2:43 pm

Third Pressing/Flipping Weight: 15kg Start Time: 2:50 pm End Time: 30min 3:23 pm

Fourth Pressing/Flipping Weight: 20kg Start Time: 3:25 pm End Time: 4:25 pm

Brine/Salt Amount: 50g salt / 1/2 litre water
 Start Time: 2:12 pm Times Flipped: 1/2 tab col

End Time: 2:30 pm half hourly

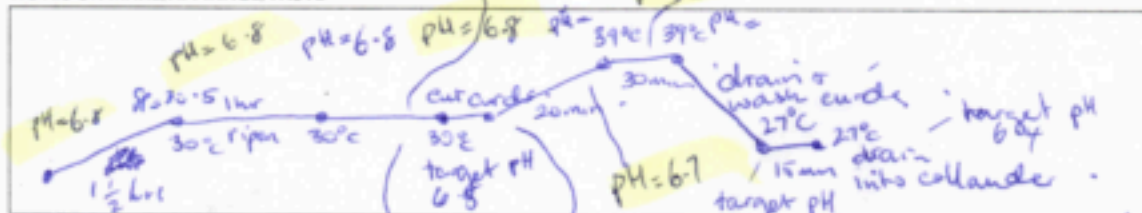
Weight out of press: _____ Air Drying Start: 11:00g Air Drying End: _____ Weight: _____

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



under whey

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