

CHEESE MAKING RECORD SHEET

Type of Cheese: Jarlsberg Start Date Sunday, February 15, 2015

Type of Rennet & Amount: Chymax Plus 200IMCU/ml 3.2ml

INGREDIENTS - Anything not listed may be added to Notes Section

Type of Milk/Cream: Farmers Own Full Fat Unhomogenised Amount: 14L
fat 3.2% protein 3.1%

Type of Milk/Cream: Farmers Own Low Fat Unhomogenised Amount: 2L

Type of Milk/Cream: fat 2% protein 3.4% Amount: _____

Primary Culture: Flora Danica Amount: 1/4tsp

Primary Culture: _____ Amount: 1/4tsp

Secondary/Aroma Culture: Propionic Bacteria Amount: 1/4tsp

Secondary/Aroma Culture: _____ Amount: _____

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

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

Additional Additives/Notes: _____

Calcium Chloride Needed

Solution 50% Strength: _____ Amount Used? 4ml

Lipase Amount Used? _____

Calf Kid Sheep

Annatto Amount Used? _____

Salt Amount Used? _____

PROCEDURE - Times and temps to be entered

Start Time: 9:00am *Starting temp = 9.1°C* Target Ripening Temperature 37°C over 2hrs

Added Cultures: 11:15am Temperature 37.1°C Ripening Time: 45 minutes Added Additives: 1hr 37.1
 Additives include Calcium Chloride and Molds etc. Temperature 37.1°C

Rennet Added: 12:08pm Temperature 37.1°C Note on Rennet - if not using floc method then use times in directions

Floc Time: 10am Floc Multiplier: 3 Total Time: 30min Curd Cut Time: 55mm Size 1.5" Rest Time Total: 5mins

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

Washed Curd Amount Whey removed? 1/3 Amt Water Added ~2L Water Temperature 40°C Time 30min
 Amount Whey removed? _____ Amt Water Added _____ Water Temperature _____ Time _____

End Time to Heat curd: 1:00pm Actual Temperature 39°C 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: _____

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: Brie x 2 Mould Size 19cm

First Pressing/Flipping Weight: 5kg Start Time: 1:30pm End Time: 2:00pm

Second Pressing/Flipping Weight: 10kg Start Time: 2:00pm End Time: 3:00pm

Third Pressing/Flipping Weight: 15kg Start Time: 3:00pm End Time: 4:00pm

Fourth Pressing/Flipping Weight: 20kg Start Time: _____ End Time: _____

Brine/Salt Amount 22g

Start Time 1:00pm Times Flipped _____

End Time 3:30pm

Weight out of press: _____ Air Drying Start: _____ Air Drying End: _____ Weight: 17/2/15

Aging/Affinage Minimum Aging Time: 3-6months Humidity: _____ Temperature: _____ 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

