

**CHEESE MAKING RECORD SHEET**

Type of Cheese: Jarlsberg Start Date Sunday, March 29, 2015

Type of Rennet & Amount Chymax Plus 200IMCU/ml 1.6ml

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

Type of Milk/Cream: Farmers Own Full Fat UH Fat 3.8% Pro 3.1% Amount: 6L

Type of Milk/Cream: Farmers Own Low Fat UH Fat 2% Pro 3.4% Amount: 2L

Type of Milk/Cream: \_\_\_\_\_ Amount: \_\_\_\_\_

Primary Culture: Flora Danica Amount: 1/8tsp

Primary Culture: \_\_\_\_\_ Amount: \_\_\_\_\_

Secondary/Aroma Culture: Propionic Bacteria Amount: 1/32tsp

Secondary/Aroma Culture: \_\_\_\_\_ Amount: \_\_\_\_\_

Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_ Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_

Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_ Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_

Additional Additives/Notes

<input checked="" type="checkbox"/>	Calcium Chloride Needed	Solution Strength	50%	Amount Used?	2ml
<input type="checkbox"/>	Lipase	Amount Used?	_____		
<input type="checkbox"/>	Calf	<input type="checkbox"/>	Kid	<input type="checkbox"/>	Sheep
<input type="checkbox"/>	Annatto	Amount Used?	_____		
<input type="checkbox"/>	Salt	Amount Used?	_____		

**PROCEDURE** - Times and temps to be entered

Start Time: 9:00am Target Ripening Temperature 37°C

Added Cultures: 11:51am Temperature 37°C Ripening Time: 45mins Added Additives: cc 37°C 11:00am  
 Additives include Calcium Chloride and Molds etc. Temperature 37°C

Rennet Added: 12:38pm Temperature 37°C Note on Rennet - if not using floc method then use times in directions

Floc Time: 11:45 Floc Multiplier: 3 Total Time: 24min Curd Cut Time: 1:15pm Size 10mm Rest Time Total: 3min  
*then whisk then 30 min stirring*

Target Heating Time \_\_\_\_\_ Target End Temperature \_\_\_\_\_ Start Time to Heat curd: \_\_\_\_\_  
 Washed Curd Amount Why removed? 2.9L Amt Water Added 1L Water Temperature 57°C water 57.4 Time 1:51pm  
 Amount Why removed? 2L Amt Water Added 0.8L Water Temperature 39.4°C Time 1:56pm

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:

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

Pressed Cheese?  Not Pressed Type of Mould: hard chese Mould Size 2kg

First Pressing/ Flipping Weight: 5kg 1.5 Start Time: 2:03pm End Time: 2:35 30min

Second Pressing/Flipping Weight: 10kg Start Time: 2:56 End Time: 3:35 60min

Third Pressing/Flipping Weight: 12.5kg Start Time: 4:35 End Time: 4:35 90min

Fourth Pressing/Flipping Weight: 10kg Start Time: 5:35 End Time: 12:00 12hrs

Weight out of press: \_\_\_\_\_ Air Drying Start: 1090g Air Drying End: \_\_\_\_\_ Weight: \_\_\_\_\_

**Aging/Affinage** Minimum Aging Time: \_\_\_\_\_ 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**

