

CHEESE MAKING RECORD SHEET

Type of Cheese: Stuffed Camembert Start Date: Sunday, May 2, 2015 8:00am
 Type of Rennet & Amount: Lytemex Plus 200 MG Unit (1.2ml)

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

Type of Milk/Cream: Farmers Own Low Fat Milk Amount: 6L
 Type of Milk/Cream: Cheese to used by date due 22/05/15 Amount:
 Type of Milk/Cream: Amount:
 Primary Culture: Flora Danica Amount: 1/2 tsp
 Primary Culture: TA01 Amount: 1/2 tsp
 Secondary/Neutra Culture: Amount:
 Secondary/Neutra Culture: Amount:
 Mold Type: Penicillium Candidum suspension Amount: Mold type: Amount:
 Mold Type: Amount: Mold type: Amount:

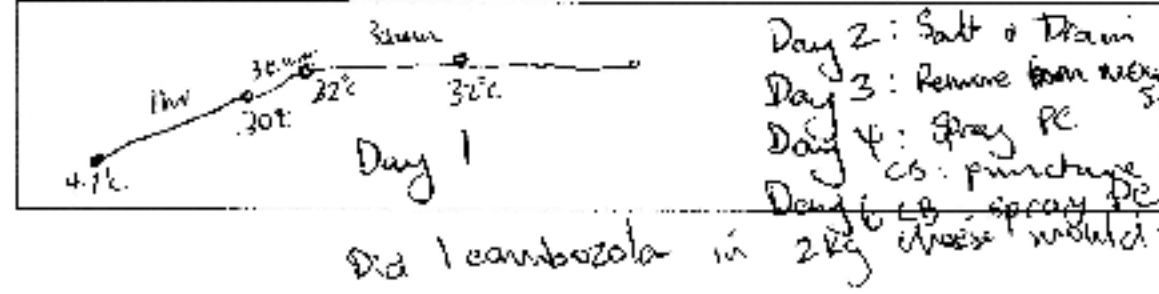
☒ Calcium Chloride Needed
 Solution: 10% Amount: 1cm
 Strength: Use of:
☐ Lipase Amount Used?
☒ Cell ☐ Bio ☐ Shear
☐ Annetto Amount Used?
☐ Salt Amount Used?

Additions And/Or Notes:

PROCEDURE - Times and temps to be entered Start Time: 8:00am Target Boiling temperature: 32°C
 Added Culture: 9:16am temperature: 32°C Flipping Time: 30min Added Additives: 9:48am
 Additives include: Calcium Chloride and Molds etc. Temperature: 31.9°C
 Rennet added: 9:49am Temperature: 31.8°C Note on Annet - if not using flocc method then use times in directions
 Flocc Time: 10:11 Flocc Multiplier: 6 Total Time: 12:00 Curd Cut Time: 11:16am Size: 25mm Rest Time: 5min
 Target Heating Time: 30min Target End Temperature: 12°C Start Time to Heat curd:

☒ Washed Curd Amount Whey removed? Amt Water Added Water Temperature: Time:
 Amount Whey removed? Amt Water Added Water Temperature: Time:
 End Time to Heat curd: Actual Temperature: Total Heating Time: Rest Time:
 Start Time of Chilling: 12:00 End Time of Draining: Temperature:
☐ Cheddaring Sub 5 sec
 Start Time of Milling: End Time: Add Salt: Add Herbs:
 Other Additions: Penicillium Candidum not to be added during make Temp spray on later.
 Frequency: How many times do you bath curd interval:
☐ Pressed Cheese? ☒ Not Pressed Type of Vessel: Camembert 1 Mold Size: Temperature:
 First Pressing/Flipping Weight: Start time: End Time: 30min 12:51
 Second Pressing/Flipping Weight: Start time: End Time: 30min 1:21 Salt/Fat Amount: 50g each day
 Third Pressing/Flipping Weight: Start time: End Time: 30min 1:51 Start time: Time Elapsed:
 Fourth Pressing/Flipping Weight: Start time: End Time: End Time:
 Weight out of press: At Drying Start: At Drying End: Weight:
 Aging/Affinage Minimum Aging Time: Humidity: Temperature: Start Date:
 Riping Treatment: ☐ Wax ☐ Natural ☐ Vacuum Seal ☐ Smoked ☐ Wrapped ☐ Ash ☐ Other:
☐ Washed (W/A) Frequency: Aging Age Time/Date: End Weight:

NOTES ON MAKE/AFFINAGE/TASTE



Day 2: Salt & Drain in mould
 Day 3: Remove from mould & spray PC
 Day 4: Spray PC
 Day 5: pinchage both sides
 Day 6: spray PC
 Did 1 camembert in 2kg cheese mould.