

CHEESE MAKING RECORD SHEET

Type of Cheese: Parmesan Start Date 07/07/2015 @ 7:35am

Type of Rennet & Amount Chymax Plus Vegetable 200IMCU 3ml

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

Type of Milk/Cream: Farmers Own Reduced Fat Milk Amount: 15L

Type of Milk/Cream: _____ Amount: _____

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Primary Culture: TA61 (prepared overnight in 200ml milk) Amount: 1tsp

Primary Culture: LH100 (prepared overnight in 200ml milk) Amount: 1tsp

Secondary/Aroma Culture: _____ Amount: _____

Secondary/Aroma Culture: _____ Amount: _____

Mold Type: _____ Amount: _____

Mold Type: _____ Amount: _____

Additional Additives/Notes _____

☒ Calcium Chloride Needed

Solution 30% Amount 4ml
Strength _____ Used? _____

☒ Lipase Amount 1/2tsp
Used? _____

☐ Calf ☐ Kid ☒ Sheep

☐ Annatto Amount Used? _____

☐ Salt Amount Used? _____

PROCEDURE - Times and temps to be entered

Start Time: 7:35am Target Ripening Temperature 32°C

Added Cultures: 32.1°C Temperature 32°C Ripening Time: 30min Added Additives: 32.1°C

Additives Include Calcium Chloride and Molds etc.

Temperature 32°C

Rennet Added: 11:40am Temperature 32°C 32.3°C Note on Rennet - If not using floc method then use times in directions

Floc Time: 11:55 Floc Multiplier: 2.5 Total Time: 27:36 Curd Cut Time: 12:08 Size 6mm Rest Time: _____

Target Heating Time 15min Target End Temperature 38°C Start Time to Heat curd: 12:18 Actual 12:18

☐ Washed Curd Amount Whey removed? _____ Amt Water Added _____ Water Temperature _____ Time _____

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End Time to Heat curd: 20min Actual Temperature 50°C Total Heating Time: 47min and 1:37pm Rest Time 5 min

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 scheduled.

☒ Pressed Cheese? ☐ Not Pressed Type of Mould: Hard cheese Mould Size 2kg

First Pressing/ Flipping Weight: 5kg Start Time: 1:55pm End Time: 15 min

Second Pressing/Flipping Weight: 8kg Start Time: 2:16pm End Time: 30 min

Third Pressing/Flipping Weight: 15kg Start Time: 2:50pm End Time: 2hr 11:6

Fourth Pressing/Flipping Weight: 20kg Start Time: 4:55pm End Time: 12hr 10:50

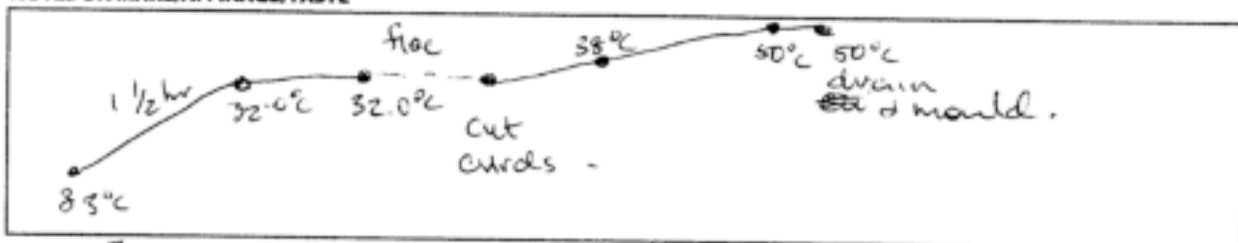
Weight out of press: 1340g Air Drying Start: _____ Air Drying End: _____ Weight: _____

Aging/Affinage Minimum Aging Time: _____ Humidity: 85% Temperature: 11°C Start Date: _____

Rind Treatment ☐ Wax ☒ Natural ☐ Vacuum Seal ☐ Smoked ☐ Wrapped ☐ Ash ☒ Other Olive Oil > 2 mon

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

NOTES ON MAKE/AFFINAGE/TASTE



pH=7.2 pH= pH= pH= pH=6.7 pH=6.3 pH=6.1
end of cook.