

Make Date:

Cheese Type:

Original Source:

Rating:  
(1-5 Stars)

Date 1st Taste:

Date 2nd Taste:

**CHARACTER**

**NOTES**

Appearance:

Aroma:

|

Texture:

Flavor:

|

Rind:

Yield:

|

|

**INGREDIENTS**

Total Milk:

Goat:

Cow:

Cream:

Cultures: Mesophilic:

Thermophilic:

Blend:

Blue:

Adjunct:

Additives:

Annatto:

Lipase:

Ca++Cl

Mold Size:

Age Temp/Humidity:

Suggested Age :

1	HEAT TO:			12	RAISE TEMP TO / OVER TIME	
2	RIPEN TIME:			13	HOLD	
3	RENNET:			14	REMOVE WHEY	
4	SET TIME: Goal / Actual			15		
5	CUT CURDS/ WAIT TIME:			16	WASH CURD TEMP	
6	CUT AGAIN/ WAIT TIME:			17		
7	STIR:			18	PRESS	
8	HOLD:			19	TURN & PRESS	
9				20	TURN & PRESS	
10	COOK TO: TEMP / TIME			21	TURN & PRESS	
11				22	BRINE	

**NOTES:**

