Maasdammer Guidelines

Suggested Cheese Recipe

Maasdammer is a Swiss cheese type, named after the river Maas in the Netherlands. The cheese has a relatively large eye formation as well as a mild and nutty flavour due to the propionic acid bacteria added.

Technology

Milk	High quality standardised milk is used.	
Heat treatment	Pasteurise at 72°C (172°F) for 15 sec or heat-treat at 65-70ºC (149-158°F) for 20 sec. The milk is cooled to 30-32ºC (86-90°F).	
Culture	The following cultures and inoculation levels are recommended.	
	Freeze-dried DVS	**CHN-11, CHN-19, DCC-240 or DCC-250** 500-750u/5000 l **LH-B02** 100-200u/5000 l **PS-1 or PS-4** 2.5-5u/5000 l
	Frozen DVS	**CHN-11, CHN-19, DCC-230, DCC-240 or DCC-250** 500-750 g/5000 l **LH-B01** or **LH-B02** 50-100 g/5000 l **PS-1**, **PS-2 or PS-4** 250-1000 g/5000 l
Pre-ripening	10-40 min at 32°C (90°F).	
Rennet	Liquid	**NATUREN Plus 175** 20-35 ml per 100 l of milk or **CHY-MAX Plus** 20-30 ml per 100 l of milk
	Powder	**CHY-MAX Powder Extra** 1-3 g per 100 l of milk or **NATUREN Plus 900 NB** 2-6 g per 100 l of milk

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	A gel will form in 30-45 min.
Cutting	Cut the coagulum into 5-7 mm cubes.
Pre-stirring	The curd is slowly stirred for 15-25 min.
Whey draining	Approx 35-45% of the whey is drained off and the curd is gently stirred for 15 min.
Scalding	Approx 15-20% (of start volume) hot water at approx 60°C (140°F) is added. The temperature of the curd should be 35-38°C (95-100°F), depending on the final water content wanted.
Stirring	Stir for 30-45 min.
Pre-pressing	Most of the whey is drained off, and the curd is lightly pressed at 2-4 kg/cm^2 under the remaining whey for 15-30 min.
Moulding	The curd is cut into suitably sized blocks which are fitted into moulds.
Pressing	The moulds are lightly pressed for 20 min. Then they are pressed at 4-6 kg/cm^2 for 1-2 hrs. The curd blocks may stay in the moulds until the following morning, very often in cold water, or be dumped directly into cold brine at a pH of 5.60-5.70 (4-5 hrs), depending on the moisture content wanted.
Salting	Time in brine depends on the size of the cheese block. Aim at 1-1.5% salt.
Storage	1. 7-10 days at 10-12°C (50-54°F) and 85% RH 2. 20-25 days at 18-22°C (64-72°F) 3. 7°C (45°F) until ready for sale

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance, instructions and guidance for your choice of culture and rennet.

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