



## STARTER CULTURES

**Mesophilic Cultures** – Containing *Lactococcus lactis* subspecies *lactis* (L.I.I) *Lactococcus lactis* subspecies *cremoris* (L.I.c)

Recommended Uses include – soft and fresh cheeses, Quarg, Sour Cream, Raclette, Emmentaler, Comte

|                                    | Size   | Milk Quantity   | Dosage rate      | Price   |
|------------------------------------|--------|-----------------|------------------|---------|
| <b>MA14, 16, 19</b> - L.I.I, L.I.c | 50DCU  | 700 – 1,000L    | 5 – 7.5 DCU/100L | \$13.73 |
| <b>MA14, 16, 19</b> L.I.I, L.I.c   | 250DCU | 3,350 – 5,000 L | 5 – 7.5 DCU/100L | \$48.53 |

Recommended Uses include – semi-hard cheeses, Cheddar

|                                                                               |        |                 |                  |         |
|-------------------------------------------------------------------------------|--------|-----------------|------------------|---------|
| <b>RA21,22</b> , (plus <i>Streptococcus thermophilus</i> ) L.I.I, L.I.c, St.t | 125DCU | 1,700 – 2,500 L | 5 – 7.5 DCU/100L | \$28.88 |
|-------------------------------------------------------------------------------|--------|-----------------|------------------|---------|

**Farmhouse Cultures** – Containing *Lactococcus lactis* subsp. *lactis* (L.I.I) *Lactococcus lactis* subsp. *cremoris* (L.I.c) *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis* (L.I.I.d) *Streptococcus thermophilus* (St.t)

Recommended Uses include – soft and semi-hard cheeses, Quark style cheeses, sour cream

|                                                 |       |            |                |         |
|-------------------------------------------------|-------|------------|----------------|---------|
| <b>MA4001, 4002</b> L.I.I, L.I.c, L.I.I.d, St.t | 5DCU  | 50-200L    | 2.5-10DCU/100L | \$4.58  |
| <b>MA4001, 4002</b> L.I.I, L.I.c, L.I.I.d, St.t | 25DCU | 250-1,000L | 2.5-10DCU/100L | \$16.43 |

**Mixed Blends** – Containing *Lactococcus lactis* subspecies *lactis* (L.I.I) *Lactococcus lactis* subspecies *cremoris* (L.I.c) *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis* (L.I.I.d)

Recommended Uses include – soft and semi-hard cheeses, Quark style cheeses, sour cream, blue vein, cultured butter,

|                                         |        |              |                   |         |
|-----------------------------------------|--------|--------------|-------------------|---------|
| <b>MM100, 101</b> L.I.c, L.I.I, L.I.I.d | 50DCU  | 800-1,350L   | 3.75-6.25DCU/100L | \$13.65 |
| <b>MM100, 101</b> L.I.c, L.I.I, L.I.I.d | 125DCU | 2,000-3,350L | 3.75-6.25DCU/100L | \$26.33 |
| <b>MM100, 101</b> L.I.c, L.I.I, L.I.I.d | 250DCU | 4,000-6,700L | 3.75-6.25DCU/100L | \$47.10 |

**Aromatic Mesophiles** – Containing *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis* (L.I.I.d)

|                         |       |  |  |         |
|-------------------------|-------|--|--|---------|
| <b>MD88, 89</b> L.I.I.d | 50DCU |  |  | \$13.88 |
|-------------------------|-------|--|--|---------|

**Gas Producing Mesophiles** – Containing *Leuconostoc mesenteroides*

Recommended Uses include – blue vein, soft blue cheese

|                                 |       |                |                |         |
|---------------------------------|-------|----------------|----------------|---------|
| <b>LM57</b> Leuc. Mesenteroides | 20DCU | 1000 – 20,000L | 1-20DCU/1,000L | \$38.03 |
|---------------------------------|-------|----------------|----------------|---------|

**Thermophilic Cultures** – Containing *Streptococcus thermophilus* (St.t)

Recommended Uses include – fermented milk products/ other fermented dairy products

|                  |        |               |              |         |
|------------------|--------|---------------|--------------|---------|
| <b>TA40</b> St.t | 500DCU | 1,700-10,000L | 5-30DCU/100L | \$90.60 |
|------------------|--------|---------------|--------------|---------|

Recommended Uses include – soft and semi-hard cheeses, quark style cheeses, sour cream

|                  |       |            |                 |         |
|------------------|-------|------------|-----------------|---------|
| <b>TA52</b> St.t | 50DCU | 500-4,000L | 1.25-10DCU/100L | \$17.64 |
|------------------|-------|------------|-----------------|---------|

Recommended Uses include – Emmentaler, Asiago, hard cheeses

|                                         |        |               |                |         |
|-----------------------------------------|--------|---------------|----------------|---------|
| <b>TA61</b> L.I.I, L.I.c, L.I.I.d, St.t | 125DCU | 2,500-10,000L | 1.25-5DCU/100L | \$38.59 |
|-----------------------------------------|--------|---------------|----------------|---------|

Recommended Uses include – soft cheeses

|                          |       |              |               |         |
|--------------------------|-------|--------------|---------------|---------|
| <b>STAM3, STAM7</b> St.t | 50DCU | 1,000-2,000L | 2.5-5DCU/100L | \$26.00 |
|--------------------------|-------|--------------|---------------|---------|

Recommended Uses include – Mozzarella, pizza cheese, string cheese

|                                                                                               |        |              |               |         |
|-----------------------------------------------------------------------------------------------|--------|--------------|---------------|---------|
| <b>TM81,82,83</b> With <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> St.t, Lb.d.b | 125DCU | 2,500-5,000L | 2.5-5DCU/100L | \$41.85 |
|-----------------------------------------------------------------------------------------------|--------|--------------|---------------|---------|

**Lactobacilli** – *Lactobacillus delbrueckii* subsp. *Bulgaricus* (Lb.d.b)/*Lactobacillus helveticus* (Lb.d.h)

Recommended Uses include – fermented milk

|                       |       |               |                 |         |
|-----------------------|-------|---------------|-----------------|---------|
| <b>LH100</b> Lb.d.b.h | 10DCU | 2,000-10,000L | 0.1-0.5DCU/100L | \$15.23 |
| <b>LB340</b> Lb.d.b.  | 2DCU  | 700-2,000L    | 0.1-0.3DCU/100L | \$24.23 |

**CHEESELINKS**

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**Propion/Swiss Cheese Culture**

Recommended Uses include – Swiss Cheese

|                                         |    |               |               |         |
|-----------------------------------------|----|---------------|---------------|---------|
| <i>Propionibacterium Shermanii PS-1</i> | 5U | 5,000-50,000L | 0.1-1U/1,000L | \$92.00 |
|-----------------------------------------|----|---------------|---------------|---------|

**Yoghurt Cultures – Containing Streptococcus thermophilus, lactobacillus bulgaricus (St.t, Lb.b)**

|                                                                    | Size   | Milk Quantity | Dosage rate   | Price    |
|--------------------------------------------------------------------|--------|---------------|---------------|----------|
| <b>YOMIX 300</b> St.t, Lb. b                                       | 100DCU | 500-1,000L    | 10-20DCU/100L | \$19.43  |
| <b>YOMIX 205</b> St.t, Lb. b (with acidophilus & bifidobacterium)  | 250DCU | 1000 – 1700L  | 15-25DCU/100L | \$46.80  |
| <b>YOMIX 207</b> St.t, Lb. b (with acidophilus, & bifidobacterium) | 250DCU | 1000 – 1700L  | 15-25DCU/100L | \$46.80  |
| <b>YOMIX 495</b> St.t, Lb. b                                       | 250DCU | 1250-2500L    | 10-20DCU/100L | \$44.18  |
| <b>YC380</b> St.t, Lb. b                                           | 500U   | 2,500L        | 20U/100L      | \$72.50  |
| <b>YC180</b> St.t, Lb. b                                           | 500U   | 2,500L        | 20U/100L      | \$72.50  |
| <b>ABT-5</b> St.t, (with acidophilus, & bifidobacterium)           | 500U   | 2,500L        | 20U/100L      | \$200.00 |
| <b>ABY-1</b> St.t, Lb. b (with acidophilus, & bifidobacterium)     | 500U   | 2,500L        | 20U/100L      | \$210.00 |

## AROMA CULTURES

**Brevibacterium Linens**

|                 | Size | Milk Quantity | Dosage rate | Price    |
|-----------------|------|---------------|-------------|----------|
| <b>SR3</b>      | 2D   | 1000-2000L    | 1-2D/1,000L | \$8.33   |
| <b>SR3</b>      | 10D  | 5000-10,000L  | 1-2D/1,000L | \$35.44  |
| <b>PLA</b>      | 10D  | 10,000L       | 1D/1,000L   | \$37.58  |
| <b>LB</b>       | 10D  | 5000-10,000L  | 1-2D/1,000L | \$35.44  |
| <b>Mycoderm</b> | 100D | 20,000L       | 5D/1,000L   | \$143.78 |

**Yeasts**

|             |     |         |           |         |
|-------------|-----|---------|-----------|---------|
| <b>KL71</b> | 10D | 5,000L  | 2D/1,000L | \$36.98 |
| <b>DH</b>   | 10D | 10,000L | 1D/1,000L | \$32.10 |

**Saccharomyces (NEW!)**

|                                                                                                         |                 |         |
|---------------------------------------------------------------------------------------------------------|-----------------|---------|
| <b>Sigma 30</b> – Imported directly from France -contributes to opening the paste of blue mould cheeses | 1 vial/150-300L | \$18.00 |
|---------------------------------------------------------------------------------------------------------|-----------------|---------|

**Micrococci**

|            |     |        |           |         |
|------------|-----|--------|-----------|---------|
| <b>MVA</b> | 10D | 5,000L | 2D/1,000L | \$24.75 |
|------------|-----|--------|-----------|---------|

## MOULD SPORES

**Penicillium candidum – white mould varieties**

|              | Size | Milk Quantity   | Dosage rate | Price   |
|--------------|------|-----------------|-------------|---------|
| <b>SAM3</b>  | 10D  | 1250 – 3350L    | 3-8D/1,000L | \$19.35 |
| <b>ABL</b>   | 10D  | 1250 – 3350L    | 3-8D/1,000L | \$19.73 |
| <b>HP6</b>   | 10D  | 1250 – 3350L    | 3-8D/1,000L | \$18.68 |
| <b>NEIGE</b> | 10D  | 1250 – 3350L    | 3-8D/1,000L | \$18.68 |
| <b>VB</b>    | 10D  | 1250 – 3350L    | 3-8D/1,000L | \$18.68 |
| <b>PC 12</b> | 50D  | 6,250 – 16,000L | 3-8D/1,000L | \$81.38 |

**Penicillium roqueforti**

|                                            | Size | Milk Quantity   | Dosage rate | Price   |
|--------------------------------------------|------|-----------------|-------------|---------|
| <i>PA – for mild flavour</i>               | 10D  | 3,350 – 10,000L | 1-3D/1,000L | \$47.10 |
| <i>PRB6 – liquid blue mould- mild</i>      | 5D   | 2,500L          | 2D/1,000L   | \$66.48 |
| <i>PRB18 – liquid blue mould- stronger</i> | 5D   | 2,500L          | 2D/1,000L   | \$66.48 |
| <i>CB2</i>                                 | 5D   | 2,500-5,000L    | 1-2D/1,000L | \$30.90 |

**Geotrichum candidum**

|                                       |     |               |             |         |
|---------------------------------------|-----|---------------|-------------|---------|
| <i>GEO17 (mould appearance)</i>       | 10D | 5,000-10,000L | 1-2D/1,000L | \$36.38 |
| <i>GEO13 (yeast/mould appearance)</i> | 2D  | 1,000L        | 2D/1,000L   | \$12.00 |

**Holdbac** Growth control of spoilage microorganisms such as yeasts and moulds, heterofermentative lactic bacteria

|                     |        |            |               |          |
|---------------------|--------|------------|---------------|----------|
| <i>Holdbac YM-B</i> | 500DCU | 1000-5000L | 10-50DCU/100L | \$89.10  |
| <i>Holdbac YM-C</i> | 500dcu | 1000L      | 10DCU/100L    | \$148.50 |

**PLEASE NOTE:** Dosage rate for all cultures are indicative only. Exact dosage rates will depend on the recipe, the type of cheese being made, the particular flavour and texture to be created, inoculation times, as well as the equipment used. Contact us for detailed product descriptions, information on dosage rates and further instructions for use.

## OTHER CULTURES

The following products are also available on special request. Minimum purchase quantities may apply, as well as lead time on imported items. Contact us directly for details.

| <b>Product Name</b>     | <b>General product description</b>                                                                                                                                                                                                          |
|-------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| LC Cremoris             | Flavour enhancer                                                                                                                                                                                                                            |
| GEO15                   | Geotrichum candidum variety                                                                                                                                                                                                                 |
| GEO25                   | Geotrichum candidum variety                                                                                                                                                                                                                 |
| Holdbac – all varieties | Growth control of spoilage microorganisms such as yeasts and moulds, heterofermentative lactic bacteria, enterococci, listeria                                                                                                              |
| Grindsted C5134-T       | used for increasing the viscosity of yoghurt                                                                                                                                                                                                |
| Grindsted ES 252-T      | used for increasing the viscosity of yoghurt                                                                                                                                                                                                |
| Grinsted Pectin SY 200  | used for increasing the viscosity of yoghurt                                                                                                                                                                                                |
| Choozit Flav 54         | Flavour enhancer                                                                                                                                                                                                                            |
| LR                      | Brevibacterium Linen variety                                                                                                                                                                                                                |
| MGE                     | Brevibacterium Linen variety                                                                                                                                                                                                                |
| RM32                    | Containing Lactococcus lactis subspecies lactis (L.I.) lactococcus lactis subspecies cremoris (L.I.c) lactococcus lactis subsp lactis biovar diacetylactis (L.I.I.d)                                                                        |
| PV                      | Blue mould powder– stronger flavour                                                                                                                                                                                                         |
| Probat 222              | Various flora strains including Lactococcus lactis subspecies lactis (L.I.) lactococcus lactis subspecies cremoris (L.I.c) lactococcus lactis subsp lactis biovar diacetylactis (L.I.I.d) and Leuconostoc mesenteroides subspecies cremoris |

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## RENNET

| Type                         | Strength    | Dosage Rate | Size | Quantity of Milk | Price            |
|------------------------------|-------------|-------------|------|------------------|------------------|
| Vegetarian Rennet – FPC      | 200 IMCU/ml | 2mL/10L     | 1kg  | 5,000L           | \$34.00          |
| Vegetarian Rennet – FPC      | 200 IMCU/ml | 2mL/10L     | 5L   | 25,000L          | \$140.00         |
| Microbial Rennet – Hannilase | 690 IMCU/ml | 0.6mL/10L   | 1kg  | 16,700L          | \$102.00         |
| Microbial Rennet – Hannilase | 690 IMCU/ml | 0.6mL/10L   | 5kg  | 83,300L          | \$378.00         |
| Microbial Rennet – Hannilase | 690 IMCU/ml | 0.6mL/10L   | 15L  | 250,000L         | \$805.95         |
| Calf Rennet                  | 290 IMCU/ml | 1.6mL/10L   | 15L  | 100,000L         | Price on request |

## OTHER INGREDIENTS

|                                                         |      |          |
|---------------------------------------------------------|------|----------|
| Wax – available in red, yellow, black, blue and natural | 1kg  | \$15.00  |
| Wax – red, yellow, natural                              | 26kg | \$255.00 |
| Wax – blue                                              | 26kg | \$310.00 |
| Wax – black                                             | 26kg | \$280.00 |
| Plastic Cheese Coating                                  | 1kg  | \$24.00  |
| Plastic Cheese Coating                                  | 22kg | \$332.70 |

|                       |      |          |
|-----------------------|------|----------|
| Calcium Solution 50%  | 500g | \$11.00  |
| Calcium Solution 50%  | 5kg  | \$50.00  |
| Calcium Solution 50%  | 15L  | \$110.25 |
| Annatto Cheese Colour | 1kg  | \$55.00  |
| Annatto Cheese Colour | 5kg  | \$210.00 |
| Lipase                | 250g | \$24.00  |

## CHEESE WRAPS

|                 | Description                               | Dimensions   | Pack size | Price    |
|-----------------|-------------------------------------------|--------------|-----------|----------|
| Microperforated | Silver Foil                               | 210 x 210mm  | 500       | \$120    |
| Microperforated | Silver Foil                               | 240 x 240mm  | 500       | \$151    |
| Microperforated | Silver Foil                               | 320 x 320mm  | 500       | \$260.70 |
| Microperforated | Gold Foil                                 | 210 x 210mm  | 500       | \$121    |
| Microperforated | Gold Foil                                 | 240 x 240mm  | 200       | \$77.88  |
| Microperforated | Polypropylene                             | 210 x 210mm  | 500       | \$77     |
| Microperforated | Polypropylene                             | 240 x 240 mm | 500       | \$121    |
| Microperforated | Polypropylene                             | 420 x 420 mm | 500       | \$247.50 |
| Microperforated | Polypropylene Triplex                     | 240 x 240mm  | 500       | \$181    |
| Unperforated    | Silver Foil                               | 215 x 215mm  | 500       | \$88     |
| Unperforated    | Single Layer Wax Coated                   | 240 x 240mm  | 500       | \$88     |
| Microperforated | Cello Wraps – clear, used for washed rind | 220 x 220mm  | 500       | \$198    |

## PRODUCTION SPREADSHEET

For determining the production cost per kilogram of cheese. A must for prospective or current commercial manufacturers when setting price points across entire product range! Contact us for further details.



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## CHEESECLOTH

|                                                                                                                                                                               |               |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-----------|
| Cheese Bandage – Double/Triple Tube pieces                                                                                                                                    | 1m            | \$18.00/m |
| Cheese Bandage – Single re-usable woven cloth, suitable on cloth-bound cheddars or for draining curd, cream cheese and yoghurt. Can be sewn into bags – 200m roll             | 200m          | \$1400    |
| Cheese Bandage – Single re-usable woven cloth, suitable on cloth-bound cheddars or for draining curd, cream cheese and yoghurt. Can be sewn into bags. Available by the metre | 1m            | \$11.00   |
| Blue disposable rolls – width 1372mm                                                                                                                                          | 1,200m        | \$1520    |
| Blue disposable squares– 60mmx850mm                                                                                                                                           | Pack of 500   | \$320     |
| Blue disposable strips - 1016 x 356mm                                                                                                                                         | Pack of 1,000 | \$440     |
| Blue disposable squares– 60mmx850mm – single pieces                                                                                                                           | Single piece  | \$2 each  |
| Blue disposable strips - 1016 x 356mm – single pieces                                                                                                                         | Single piece  | \$3 each  |
| Blue disposable cloth – sold by the metre, minimum purchase 20m                                                                                                               | 20m and more  | \$3.50/m  |

## pH TESTING

|                                                                 |      |          |
|-----------------------------------------------------------------|------|----------|
| Dr Schillings Burette (0.05mL graduations for greater accuracy) | 10mL | \$180.00 |
| Pipette                                                         | 10mL | \$8.00   |

|                                                                                     |                                                          |                                                                                     |                                                                   |                                                                                       |                                                  |
|-------------------------------------------------------------------------------------|----------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------|---------------------------------------------------------------------------------------|--------------------------------------------------|
|  | 8.5m pH test paper roll – pH 3.5 – 6.8<br><b>\$60.00</b> |  | pH test paper strips – pack of 100 pH 4.0 – 7.0<br><b>\$70.00</b> |  | Chlorine Test Strips 0-200 ppm<br><b>\$35.00</b> |
|-------------------------------------------------------------------------------------|----------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------|---------------------------------------------------------------------------------------|--------------------------------------------------|

|                                                                                     |                                                                                                                                                                                                                                                                                                                                         |                 |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
|  | <b>pH Meter</b><br>Features of this pH Meter include:<br>-2 year warranty<br>-Comes with own storage gel (easily replaceable)<br>-Has temperature compensation when reading pH<br>-Can measure dirt in-greased and protein containing samples<br>-It has waterproof features which act as damage protection<br>-Easy one hand operation | <b>\$535.70</b> |
| Replacement gel cap for pH meter                                                    |                                                                                                                                                                                                                                                                                                                                         | <b>\$39.30</b>  |
| pH cleaning wipes – pack of 100                                                     |                                                                                                                                                                                                                                                                                                                                         | <b>\$8.10</b>   |
| Replacement electrode for pH meter                                                  |                                                                                                                                                                                                                                                                                                                                         | <b>\$365.00</b> |
| pH 4 Buffer Solution- colour coded green                                            | 250mL                                                                                                                                                                                                                                                                                                                                   | <b>\$35.00</b>  |
| pH 7 Buffer Solution- colour coded red                                              | 250mL                                                                                                                                                                                                                                                                                                                                   | <b>\$35.00</b>  |



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## THERMOMETERS

|                                                                                    |                                                                                                                                                                                                                                                                                  |                                                                                    |                                                                                                                                                                                                                                                                     |
|------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|   | <p><b>Cheesemaking Thermometer—</b><br/>stainless steel pen shape stem digital thermometer (-50 to 200 degrees Celsius) Comes with a hook for easy "hands-free" action.</p> <p><b>\$36.50</b></p>                                                                                |  | <p><b>Noronix Thermometer</b> - stainless steel pen shape stem digital thermometer (-50 to 200 degrees Celsius) Comes with a hook for easy "hands-free" action. Comes with a certificate of calibration. Also has a "data hold function".</p> <p><b>\$57.20</b></p> |
|  | <p><b>Cheesemaking Thermometer— Testo 106</b></p> <p>Accurate, quick and waterproof. (-50 to 275 degrees Celsius) Includes Waterproof protection case, wall / belt holder. Audible and visual alarm. High accuracy level over a wide measuring range.</p> <p><b>\$123.60</b></p> |                                                                                    |                                                                                                                                                                                                                                                                     |

## OTHER CHEESEMAKING ACCESSORIES

|                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                              |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p><b>Stainless Steel Cheese Trier</b></p> <p>For taking samples of cheese for sensory evaluation without cutting into the cheese. Particularly appropriate for hard cheeses, and to view level of mould growth in blue cheeses. Available in 2 sizes:</p> <p>Small (9-13mm)<br/><b>\$150.00</b></p> <p>Large (14-19mm)<br/><b>\$160.00</b></p>                                              |
|  | <p><b>Cheese Knife</b></p> <p>For cutting large blocks of cheeses for re-packaging. 40cm blade is made from the highest quality Sheffield stainless steel. Doubled handled for maximum power and control when cutting. Razor sharp for easy cutting through hard cheeses.</p> <p><b>\$110.00</b></p>                                                                                         |
|  | <p><b>Milk Stirrer</b></p> <p>Extra long handle for stirring milk manually in deep vats. Suitable for stirring milk or curds and whey. Comes with a removable plastic head that is easy to clean and replaceable.</p> <p>Length of handle: 90cm<br/>Diameter of stirrer: 19cm<br/>Diameter of holes: 2.5cm</p> <p><b>\$105.00</b></p> <p><b>Replacement discs available \$19.30 each</b></p> |



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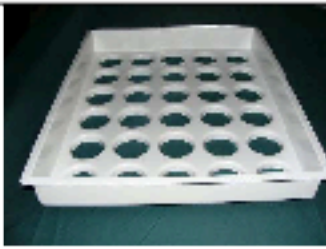
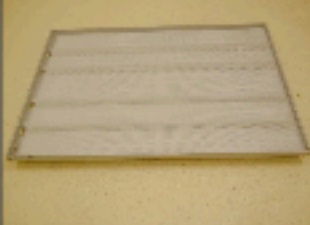
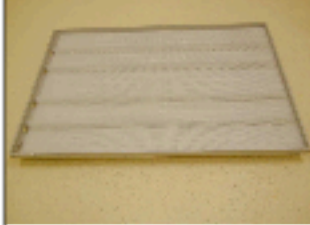
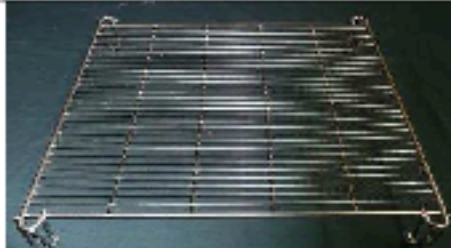
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## BLOCK MOULDS, DISTRIBUTORS, DRAINING TRAYS

These sets will dramatically cut your time when cheesemaking and reduce processing costs. All products are food grade and quality tested in industrial conditions.

### Cheeselinks Custom-Designed Sets

|                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                           | <p><b>Distributor      Blockmould      Tray</b></p> <p><b>Combination</b></p> <p>This combination of blockmould, distributor and tray have been custom-designed by Cheeselinks to fit together perfectly - a must for any new cheesemaking operation.</p> <p>Items available in a set as shown opposite, or individually as below.</p> |                                                                                                                                                                              |
|                                                                                                                                                                                       | <p><b>Block Mould 6x5</b></p> <p>Height 9cm<br/>Length 54.5cm<br/>Width 45cm</p> <p>In a 6x5 configuration.<br/>Diameter of cheese 8.5cm</p> <p><b>\$420.00</b></p>                                                                                                                                                                       |                                                                                                                                                                                                                                                     | <p><b>Distributor 6x5</b></p> <p>Length: 60cm<br/>Width: 51cm</p> <p>To fit block moulds in a 6x5 configuration.</p> <p>Diameter of opening 6.7cm</p> <p><b>\$220.00</b></p> |
| <p><b>Draining Tray and Matting Set - SMALL</b></p> <p>To fit block mould and distributor<br/>Length 58cm<br/>Width 48cm</p> <p>Draining Tray <b>\$120.00</b></p> <p>Matting - <b>\$30.00</b> when purchased with tray<br/><b>(\$58.00</b> if purchased separately)</p> |                                                                                                                                                                                                                                                        | <p><b>Draining Tray and Matting Set - LARGE</b></p> <p>Length 70cm<br/>Width 52cm</p> <p>Draining Tray <b>\$120.00</b></p> <p>Matting - <b>\$30.00</b> when purchased with tray<br/><b>(\$58.00</b> if purchased separately)</p>                                                                                                       |                                                                                         |
|                                                                                                                                                                                      | <p><b>Stainless Steel Maturing Rack - Short</b></p> <p>630 x 510 x 100 mm</p> <p>Ideal for draining cheeses, will stack neatly, interlocking to maximise storage space. Shorter legs to fit more cheeses into a smaller space. Easy to clean and hygienic. Electro-plated stainless steel with polished finish.</p> <p><b>\$77.00</b></p> |                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                              |



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**Stainless Steel Maturing Rack - Tall**  
630 x 510 x 130 mm

Ideal for draining cheeses, will stack neatly, interlocking to maximise storage space. With longer legs to allow for storing taller cheeses. Easy to clean and hygienic. Electro-plated stainless steel with polished finish.

**\$85.00**

## MATTING FOR DRAINAGE AND STORAGE

|                                                                                                                                                                                                                |                                                                                                                                                  |                                                                                                    |                                                                                                                           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
| <p><b>P00676</b><br/><b>Fine Mesh for drainage or storage.</b><br/>50 metre roll<br/>100 cm wide<br/>Ruler markings = 1cm</p> <p><b>\$25/m (RRP \$50.00/m discount price of 50% off while stocks last)</b></p> |                                                                                                                                                  | <p><b>P00757</b><br/><b>Plastic Matting Piece</b><br/>47cm x 68cm</p> <p><b>\$58 per piece</b></p> |                                                                                                                           |
|                                                                                                                                                                                                                | <p><b>P00729</b><br/><b>Coarse mesh for drainage or storing</b><br/>50 metre roll<br/>100 cm wide<br/>Ruler markings = 1cm<br/><b>\$50/m</b></p> |                                                                                                    | <p><b>P00684M</b><br/><b>Drainage mat</b><br/>10 metre roll<br/>66 cm wide<br/>Ruler markings = 1cm<br/><b>\$55/m</b></p> |
| <p><b>P00725</b><br/><b>Plastic Matting Piece</b><br/>110cm x 66cm<br/>Ruler markings = 1cm<br/><b>\$58m per piece</b></p>                                                                                     |                                                                                                                                                  |                                                                                                    |                                                                                                                           |
|                                                                                                                                                                                                                | <p><b>Blue Matting Piece</b></p> <p><b>Small size -</b><br/>62.5cm x 51.5cm<br/><b>\$38.00 per sheet</b></p>                                     |                                                                                                    | <p><b>Blue Matting Piece</b></p> <p><b>Large size -</b><br/>86cm x 87cm<br/><b>\$80.00 per sheet</b></p>                  |



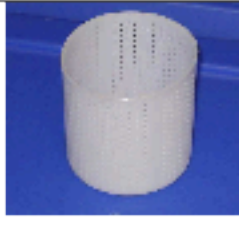
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## CHEESE BASKETS AND HOOPS

Discounts available for bulk purchases of certain items - contact us for details

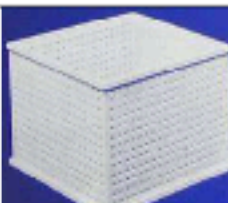
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|    | <b>0800002</b><br><b>Pyramid</b><br>Top length 10 cm<br>Base length 5.5 cm<br>Height 13.5 cm<br><b>\$8.25</b>                                |    | <b>800516</b><br><b>Camembert hoop (Without base)</b><br>Top and base: 10cm<br>Height : 10cm<br><b>\$10.50</b>       |    | <b>0800015</b><br><b>Crottin hoop (with feet)</b><br>Top : 8cm<br>Base : 7cm<br>Height : 7cm<br><b>\$5.00</b>             |
|    | <b>F0361700</b><br><b>Mini Gouda Basket With Base and Lid</b><br>Top : 10cm<br>Base : 6.5cm<br>Height : 6.8 cm<br><b>\$22.00</b>             |    | <b>F0435700</b><br><b>St. Maure Mould</b><br>Top: 7cm<br>Base: 5cm<br>Height: 27cm<br><b>\$19.50</b>                 |    | <b>F3343000</b><br>Top : 8.5cm<br>Base : 5.7cm<br>Height : 8cm<br><b>\$6.60</b>                                           |
|   | <b>F6014001</b><br>Top: 11cm<br>(measured from point to centre)<br>Base : 9cm<br>Height: 4.5cm<br><b>\$6.00</b>                              |   | <b>P00608</b><br><b>Brie hoop with base</b><br>Top : 21.5cm<br>Base : 21cm<br>Height : 10cm<br><b>\$12.50</b>        |   | <b>P00627</b><br><b>Camembert hoop with base</b><br>Top : 10cm<br>Base : 10cm<br>Height : 9.5 cm<br><b>\$6.60</b>         |
|  | <b>P00631</b><br>Top: 11 cm<br>Base: 10.5cm<br>Height: 8.5cm<br><b>\$3.85</b>                                                                |  | <b>P00640</b><br><b>Caprino mould</b><br>Cheese 0.4 kg<br>Top: 7cm<br>Base: 5.8<br>Height : 14.5 cm<br><b>\$5.50</b> |  | <b>P00645</b><br><b>Rectangular Basket</b><br>Top 20 x 13cm<br>Base: 18 x 9.5cm<br>Height: 11 cm<br><b>\$8.25</b>         |
|  | <b>P00653</b><br><b>1kg Medium hard cheese hoop</b><br>Top : 14.5cm<br>Base : 13cm<br>Height : 8.5cm<br><b>\$7.50</b>                        |  | <b>P00654</b><br><b>2kg Medium hard cheese hoop</b><br>Top : 18.2cm<br>Base : 17<br>Height : 16 cm<br><b>\$12.50</b> |  | <b>P00662</b><br><b>Perforated Hard Cheese Basket</b><br>Top : 19.5cm<br>Base: 18.5cm<br>Height: 15.5cm<br><b>\$13.00</b> |
|  | <b>P00664/P00665</b><br><b>Small Ricotta basket (with handle/without handle)</b><br>Top : 9cm<br>Base : 7cm<br>Height : 7cm<br><b>\$2.65</b> |  | <b>P00682</b><br><b>Hard Cheese Basket</b><br>Top : 14.8cm<br>Base : 13.2cm<br>Height : 13cm<br><b>\$10.50</b>       |  | <b>P00689</b><br>Top : 8cm<br>Base : 7cm<br>Height : 8 cm<br><b>\$1.65</b>                                                |



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|    | <p><b>P00691</b><br/>Top : 8cm<br/>Base : 8cm<br/>Height : 22cm</p> <p><b>\$8.30</b></p>                                                             |    | <p><b>P00693</b></p>                                                                                                                      |    | <p><b>P00696</b><br/><b>Large Ricotta Basket</b><br/>Top : 21cm<br/>Base : 12cm<br/>Height : 11cm</p> <p><b>\$2.20</b></p>    |
|    | <p><b>P00699</b><br/><b>Container for Ricotta Basket</b><br/><b>P00696</b></p> <p><b>\$2.50</b></p>                                                  |    | <p><b>P00709</b><br/>Top : 7.2cm<br/>Base : 5.8cm<br/>Height : 5.4 cm</p> <p><b>\$1.10</b></p>                                            |    | <p><b>P00712</b><br/><b>Riser for P00662</b><br/>Top and base: 20cm<br/>Height : 8 cm</p> <p><b>\$10.50</b></p>               |
|   | <p><b>P00718</b><br/><b>Cylindrical Cheese Basket</b><br/>Top: 8 cm<br/>Base: 7cm<br/>Height : 14cm</p> <p><b>\$2.75</b></p>                         |   | <p><b>P00719</b><br/>Top : 5cm<br/>Base : 4cm<br/>Height : 5cm</p> <p><b>\$0.90</b></p>                                                   |   | <p><b>P00742</b><br/><b>1 kg cheese</b><br/>Top: 12cm<br/>Base: 11 cm<br/>Height : 13 cm</p> <p><b>\$7.50</b></p>             |
|  | <p><b>P00752</b><br/>Top: 5cm<br/>Base: 4.5cm<br/>Height: 5cm</p> <p><b>\$1.00</b></p>                                                               |  | <p><b>P27321</b><br/><b>Soft cheese hoop</b><br/>Top : 11.5cm<br/>Base : 10.2cm<br/>Height : 8cm</p> <p><b>\$2.75</b></p>                 |  | <p><b>P29310</b><br/><b>Cheese Hoop with Base</b><br/>Top : 12cm<br/>Base : 12cm<br/>Height : 13.5cm</p> <p><b>\$8.25</b></p> |
|  | <p><b>P39330 Small Mozzarella/ Provolone Basket</b><br/>Top: 5.5cm<br/>Base: 5.5cm<br/>Height: 18cm<br/>Makes a 300g cheese</p> <p><b>\$9.50</b></p> |  | <p><b>P43310</b><br/><b>Taleggio mould</b><br/>Cheese 2.2 kg<br/>Top: 19cm<br/>Base: 19cm<br/>Height : 15 cm</p> <p><b>\$26.50</b></p>    |  | <p><b>P45330</b><br/><b>250g cheese</b><br/>Top : 9cm<br/>Base : 8cm<br/>Height : 5cm</p> <p><b>\$2.65</b></p>                |
|  | <p><b>P45340</b><br/><b>Small hard cheese Hoop (with feet)</b><br/>Top : 11.6cm<br/>Base : 10.7cm<br/>Height : 7cm</p> <p><b>\$6.00</b></p>          |  | <p><b>P45350</b><br/><b>Small hard cheese Hoop (with feet)</b><br/>Top : 13cm<br/>Base : 11.5cm<br/>Height : 7cm</p> <p><b>\$6.60</b></p> |  | <p><b>P57320</b><br/><b>Hard Cheese Hoop</b><br/>Top : 20cm<br/>Base : 18.5cm<br/>Height : 14cm</p> <p><b>\$13.00</b></p>     |



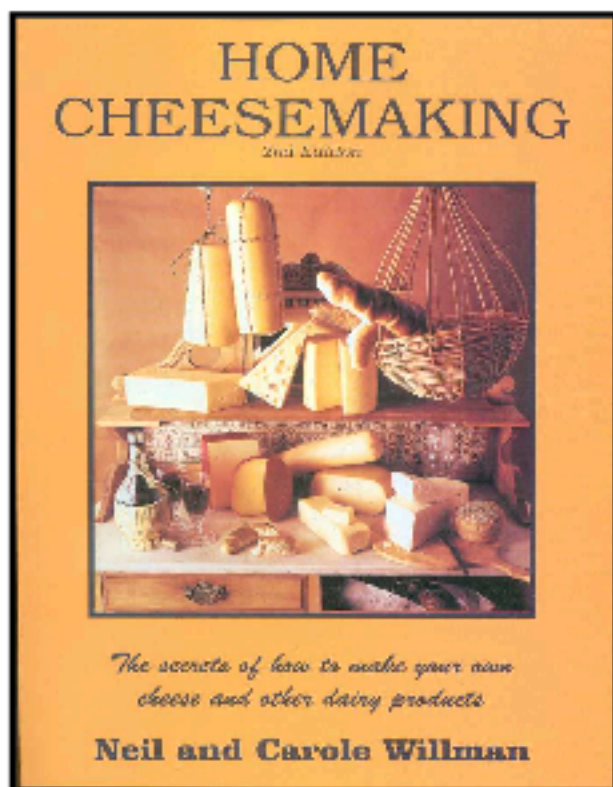
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|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
|  | <p><b>P57330</b><br/><b>Pecorino basket</b><br/><b>for 6-7Kg cheese</b><br/>Top : 28cm<br/>Base : 26cm<br/>Height : 16 cm<br/><b>\$35.00</b></p> |  | <p><b>Stainless steel</b><br/><b>rectangular hard</b><br/><b>cheese or feta</b><br/><b>mould with lid</b><br/>Length: 37cm<br/>Width: 29cm<br/>2 sizes<br/>Depth: 9-12cm or<br/>Depth: 17-26cm<br/><br/><b>Used to be</b><br/><b>\$200.00, now</b><br/><b>\$70.00 each!</b></p> |  |  |
|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|

## CHEESEMAKING BOOK



Australia's top-selling home cheesemaking book  
**HOME CHEESEMAKING**  
(2<sup>nd</sup> Edition)

Written by undisputed legends in Australia's cheese industry, Neil and Carole Willman, this easy-to-read book provides you with all the information you need to make superb dairy products in your own kitchen!

Including over 50 step-by-step recipes, from the more popular cheeses such as cheddar and camembert, to more exotic cheeses such as stilton, gorgonzola, halloumi, mysost, pepato, caerphilly and many, many more! Also contains expanded glossary, as well as additions to sections on ingredients, problem-solving and equipment.

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## CURRENT END OF LINE SPECIALS

|                                                                                   |                                                                                                                                                                                                          |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p><b>Multiform MM10033</b></p> <p>Makes 24 cheeses - has 24 x basket P00627 built into the multiform.</p> <p>Our standard price is \$490, we are selling these for \$380.00. We have five in stock.</p> |
|  | <p><b>Distributor P00749</b> – to fit M00138</p> <p>One in stock</p> <p>\$100</p>                                                                                                                        |