

Date: _____ Cheese: _____

Milk: _____ gal. Source: _____ Pasteurized Homogenized Raw

Additives CaCl Annatto Citric Acid Tartaric Acid
 Lipase-Reg-Italian

Meso MA11 MM100 MA4000 MD89 Aroma B

Thermo TA61 LH100 LM57

Other P. Roqueforti P. Shermani Yogurt Buttermilk

Rind G. Candidum P. Candidum B Liners Other

Cook Temp _____ Cook Time _____ Temp 2 _____ Time 2 _____

NOTES

Rennet Animal Vegetable Amount: _____ Milk Temp: _____

Floc Time _____ Multiplier _____ Set Time _____

Curd Size _____ Inch Rest Time _____ Minutes

Raise temp to _____ In _____ minutes gradually

Washing Whey Temp _____ Water Temp _____

Salting _____

Cheddaring Mold Type: _____

Brine Hours _____

<i>Press</i>	<i>Weight (lbs)</i>	<i>Hours/Min</i>
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____

Notes: Herbs, other ingredients & processes, kneading, drying time, waxed date, aging time, first tasting date etc.