

CHEESE MAKING RECORD SHEET

Type of Cheese: _____ Start Date _____

Type of Rennet & Ammount

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

Type of Milk/Cream: _____ Amount: _____

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Primary Culture: _____ Amount: _____

Primary Culture: _____ Amount: _____

Seondary/Aroma Culture: _____ Amount: _____

Seondary/Aroma Culture: _____ Amount: _____

Mold Type: _____ Amount: _____ Mold Type: _____ Amount: _____

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Additional Additives/Notes

Calcuim Chloride Needed
 Solution Strength _____ Amount Used? _____

Lipase Amount Used? _____
 Calf Kid Sheep
 Annatto Amount Used? _____
 Salt Amount Used? _____

PROCEDURE - Times and temps to be entered

Start Time: _____ Target Ripening Temperature _____

Added Cultures: _____ Temperature _____ Ripening Time: _____ Added Additives: _____

Additives Include Calcium Chloride and Molds etc. Temperature _____

Rennet Added: _____ Temperature _____ **Note on Rennet - If not using floc method then use times in directions**

Floc Time: _____ Floc Multiplier: _____ Total Time: _____ Curd Cut Time: _____ Size _____ Rest Time Total: _____

Target Heating Time _____ Target End Temperature _____ Start Time to Heat curd: _____

Washed Curd Amount Whey removed? _____ Amt Water Added _____ Water Temperature _____ Time _____
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End Time to Heat curd: _____ Actual Temperature _____ Total Heating Time: _____ Rest Time _____

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 schedual.

Pressed Cheese? Not Pressed Type of Mould: _____ Mould Size _____

First Pressing/ Flipping Weight: _____ Start Time: _____ End Time: _____

Second Pressing/Flipping Weight: _____ Start Time: _____ End Time: _____

Third Pressing/Flipping Weight: _____ Start Time: _____ End Time: _____

Fourth Pressing/Flipping Weight: _____ Start Time: _____ End Time: _____

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

Aging/Affinage Minimum Aging Time: _____ Humidity: _____ Temperature: _____ Start Date: _____

Rind Treatment Wax Natural Vacuum Seal Smoked Wrapped Ash Other _____

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

NOTES ON MAKE/AFFINAGE/TASTE

Cheddaring Slab Size: _____
 Start Time _____
 Frequency: _____ How many times do you flip the curd/ interval
 End Time _____
 Temperature _____

Brine/Salt Amount _____
 Start Time _____ Times Flipped
 End Time: _____