

HOMEMADE CHEESE RECORD FORM

TYPE OF CHEESE

Date Made.....

Type of Milk

Amount of Milk

1. RIPENING

Type of starter

Amount of starter

Time at adding starter.....

Milk temperature at time of adding starter

2. RENNETING

Type of rennet

Amount of rennet

Time at adding rennet

Milk temperature at time of adding rennet

3. CUTTING THE CURD

Size of curds

Time at cutting curds

4. COOKING THE CURD

Time of cooking curd

Temperature at start of cooking

Temperature at finish of cooking

5. DRAINING THE CURD

Time of draining

6. MILLING THE CURD

Time of milling

7. SALTING THE CURD

Amount of salt added.....

Type of herbs added

Amount of herbs added.....

8. PRESSING THE CURD

Time at start of pressing

Amount of pressure at start

Amount of pressure at end

Date at end of pressing

9. AIR-DRYING

Date started

Date finished

10. WAXING

Date waxed

11. AGING

Temperature during aging.....

12. EATING

Date of first bite

COMMENTS AND OBSERVATIONS

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