

**CHEESE MAKING RECORD SHEET**

Type of Cheese: \_\_\_\_\_ Start Date \_\_\_\_\_

<input type="radio"/> Rennet	<input type="radio"/> Direct Acid
Type _____	Amount _____

**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: \_\_\_\_\_

Secondary/Aroma Culture: \_\_\_\_\_ Amount: \_\_\_\_\_

Secondary/Aroma Culture: \_\_\_\_\_ Amount: \_\_\_\_\_

<input type="checkbox"/>	Calcium Chloride Needed
Solution Strength _____	Amount Used? _____

<input type="checkbox"/>	Lipase	Amount Used? _____
<input type="radio"/> Calf	<input type="radio"/> Kid	<input type="radio"/> Sheep
<input type="checkbox"/>	Annatto	Amount Used? _____
<input type="checkbox"/>	Salt	Amount Used? _____

Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_ Mold Type: \_\_\_\_\_ Amount: \_\_\_\_\_

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Additional Additives/Notes

**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 \_\_\_\_\_

Coagulant 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: \_\_\_\_\_

<input type="checkbox"/> Washed Curd	Amount Whey removed? _____	Amt Water Added _____	Water Temperature _____	Time _____
	Amount Whey removed? _____	Amt Water Added _____	Water Temperature _____	Time _____

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 schedule.

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: \_\_\_\_\_

<input type="checkbox"/> Cheddaring Slab Size: _____
Start Time _____
Frequency: _____
End Time _____
Temperature _____
How many times do you flip the curd/ interval

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

**NOTES ON MAKE/AFFINAGE/TASTE**