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RENNET
— & —
RIND
CHEESEMONGERS OF CAMBRIDGE

THE AFFINEUR OF THE YEAR
COMPETITION 2022

“PROJECT PRISCILLA”

THE GOAL

FOR BETTER OR FOR WORSE, TO CREATE OUR OWN VERY UNIQUE PROFILE OF QUICKE'S CHEDDAR IN THE MATURING ROOM AT RENNET & RIND UNDER THE SKILL OF AFFINEUR – PERRY JAMES WAKEMAN – BY CONTROLLING THE HUMIDITY, TEMPERATURE & BIOME TO DEVELOP ENHANCE & OPTIMISE THE INDIVIDUAL FLAVOUR CHARACTERISTICS OF THIS YOUNG QUICKE'S CHEDDAR

OUR HYPOTHESIS

RESET RIND GROWTH IN THE EARLY DAYS TO ALLOW FOR A MORE HOSTILE TAKEOVER OF OUR BIOME
LOSE MOISTURE AT A CONSISTENT BUT STEADY RATE, PARTICULARLY IN THE INITIAL STAGES, AND APPLY DIFFERENT BRUSHING TECHNIQUES TO IMPART A MORE DIVERSE BIOME

WITHOUT THE LUXURY OF PICKING OUR OWN LENGTH OF MATURING TIME, WE'LL UTILISE TEMPERATURE TO HOPEFULLY GET IT BEYOND THOSE CONSTRAINTS, RESULTING IN A LESS MOIST STYLE OF QUICKE'S, WITH A POTENTIALLY MORE CHALLENGING AND COMPLEX PROFILE

TO BEGIN

THE CHEESE
QUICKE'S CHEDDAR

HERD
QUICKE'S COW

MILK
UNPASTEURISED

RENNET
VEGETARIAN

THE AGE
3 MONTHS

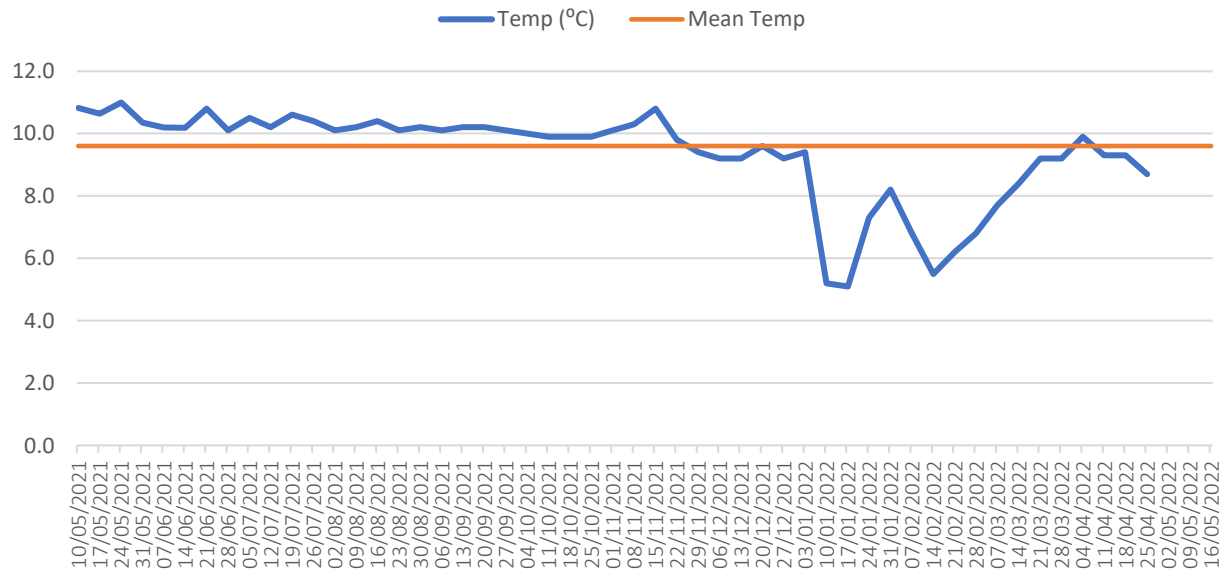
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THE TEMPERATURE JOURNEY

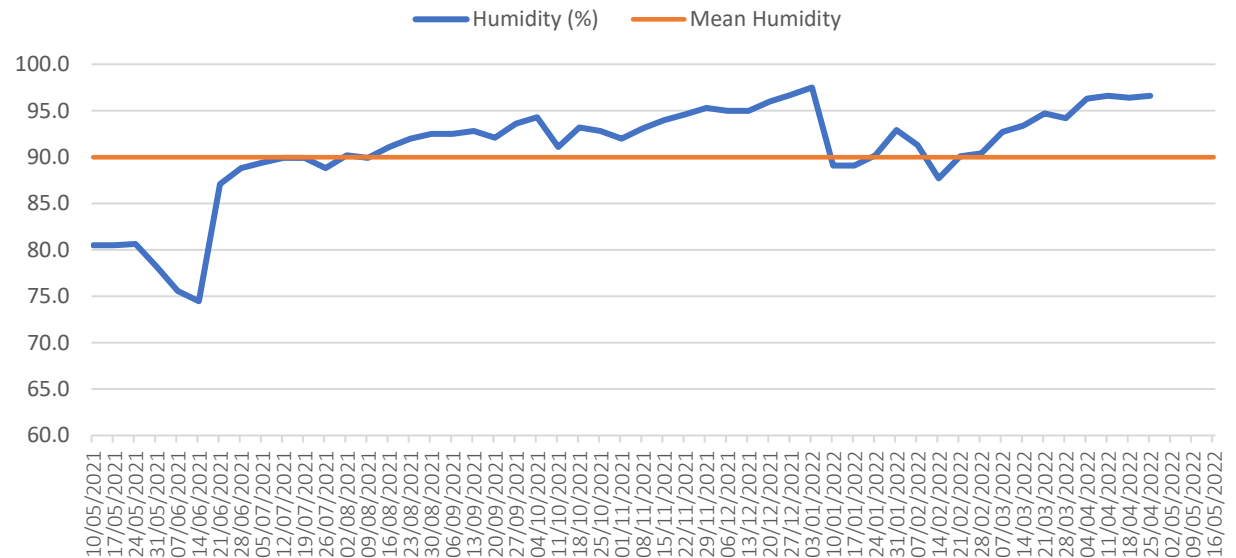
BEGIN WITH A NOTABLY HIGHER TEMPERATURE HOPEFULLY THIS SHOULD ACCELERATE INTERNAL DEVELOPMENT AND THEN SLOWLY PULL THE TEMPERATURE DOWN. SIGNIFICANTLY LOWERING THE TEMPERATURE AROUND DECEMBER TO ALLOW FOR THE DELAY OF THE COMPETITION DUE TO COVID



THE HUMIDITY JOURNEY

BEGIN WITH A NOTABLY LOWER HUMIDITY FOR TWO REASONS

1. TO DRIVE OUT MOISTURE AT A MORE AGGRESSIVE RATE AND KNOCK OUT QUICKE'S BIOME
2. ESTABLISH RENNET & RIND BIOME/FLORA & FIRMNESS. STEADILY BUILD HUMIDITY TO SUPPORT GROWTH



THE MONTHLY PROGRESS

“PROJECT PRISCILLA”

THE AFFINEUR OF THE YEAR COMPETITION 2022



MONTH 1	MONTH 2	MONTH 3	MONTH 4
			
MONTH 5	MONTH 6	MONTH 7	MONTH 8
			
MONTH 9	MONTH 10	MONTH 11	MONTH 12
			

PERRY'S EVALUATION

IRON APPLICATION

AFTER IRONING ON TUESDAY 26TH OF APRIL I AM EXTREMELY HAPPY WITH THE RESULT. WHEN PLUNGING THE IRON INTO THE CHEESE WE HAVE A GOOD DEGREE OF RESISTANCE WHICH SUPPORTS OUR HYPOTHESIS, AND THE BACK OF THE BLADE HAD A GOOD DEGREE OF MOISTURE.

CORE COLOUR

THE COLOUR WAS GRADUAL FROM RIND TO INTERIOR SHOWING GOOD CONSISTENT MATURING, AND ALSO THE COLOUR WAS DARKER, MAYBE ON BROWN SIDE OF COLOURATION WHICH TO ME IS AN INDICATION OF POTENTIAL STRENGTH AND COMPLEXITY.

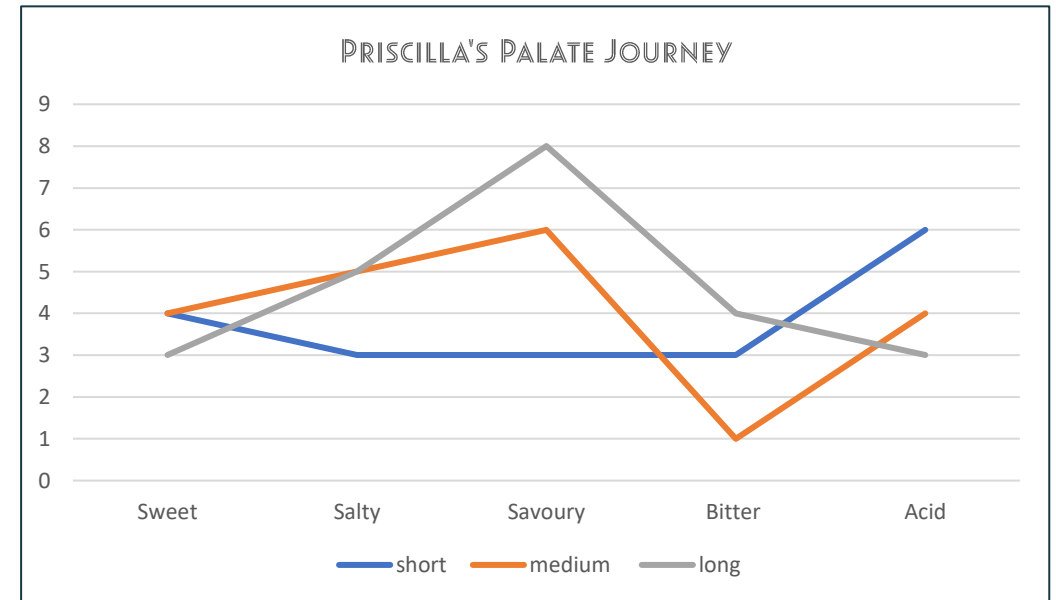
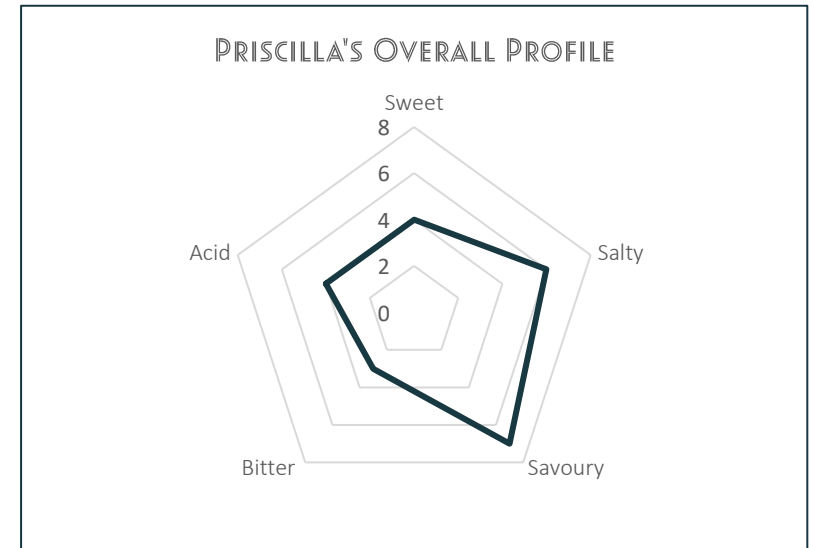
AROMA

MORE STRENGTH AND CLEANER THAN ANTICIPATED. A TYPICAL ARTISAN CHEDDAR, GRASSY AND BUTTERY WITH HEIGHTENED CHEDDAR AROMA AND BACKGROUND OF SOME SAVOURY. A PLEASANT SURPRISE AND I AM VERY PLEASED AS I THOUGHT THIS WOULD BE WHERE WE COULD POTENTIALLY FALL DOWN.

FLAVOUR AND MOUTHFEEL

A REAL RAMPING UP CHEDDAR. BEGINS DELICATE WITH THOSE GRASSY BUTTER NOTES WE WERE GETTING ON THE NOSE, A SUDDEN SHORT-LIVED SPIKE OF TYPICAL CHEDDAR TANG AND THEN MOVING INTO SOME DEEP SAVOURY CHICKEN GRAVY NOTES. TREMENDOUSLY WELL-BALANCED FLAVOURS PLAY WELL WITH THE SALT ELEMENT AND LITTLE PEPPERINGS OF SPICE AND BITTERS WHICH PROVIDES A NICE END POINT TO THE 'ON THE PALATE' JOURNEY, AND THEN MOVES WITH BUCKET LOADS OF LONGEVITY. YOU WILL BE TASTING THIS CHEESE LONG AFTER ITS' INCEPTION.

TASTE CHARTS





PROJECT PRISCILLA

PREDICTED OUTCOME | EXACTLY WHAT WE HOPED FOR!

THE AFFINEUR OF
THE YEAR
COMPETITION
2022

AND THE RESULT

WE ARE SO HAPPY WITH THE OUTCOME. IN FACT OVER THE MOON!
VERY HAPPY THAT WE CAN PRESENT A VERY GREAT QUICKES CHEDDAR. WE
HAVE SUCCESSFULLY IMPARTED OUR OWN MATURING BIOME DUE TO THE
RIND RESET TECHNIQUES USED

THE GRADUAL GRADIENT INDICATES THAT THE MATURING HAS BEEN
PROFESSIONALLY WELL MANAGED

THE COLOUR OF THE INTERIOR IS PRECISELY WHERE WE WANT IT TO BE, AND
THE AROMA WAS A WELCOME SURPRISE. AS I THOUGHT WE WOULD BE MORE
SUCCESSFUL IN THE CATEGORY VISUALS, MOUTHFEEL AND FLAVOUR

THE ROUND FLAVOUR PROFILE THAT WE WERE LOOKING FOR AND THE
PLAYFUL DANCE OF PEPPER WITH THE SPIKE OF ACID ADD SOME REAL
RENNET & RIND CHARACTER, AND WE ARE EXTREMELY HAPPY WITH THE
LONGEVITY AS THIS WAS IN THE ROAD MAP WITH THE TECHNIQUES USED TO
REMOVE MORE MOISTURE

WHAT WOULD WE CHANGE?

WE HAD TO REDUCE THE TEMPERATURE OF OUR MATURING ROOM AROUND END OF
DECEMBER DUE TO THE THREAT OF ANOTHER COVID OUTBREAK. IF THIS WASN'T A
FACTOR I WOULD CONTINUE AT THE PREVIOUS TEMP AND HUMIDITY PERHAPS THIS
WOULD HAVE AIDED MORE DEVELOPMENT. APART FROM THAT, I AM EXTREMELY
HAPPY.

OUR CONTACT DETAILS

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