



CHEDDAR

Starter cultures (choose one)	Danisco RA22 or Choozit DM 230 incubated at 21°C for 18 hours in UHT milk until the pH reaches 4.6	7.5 units/100L 2%
Rennet	Strength 140IMCU/ml	26ml/100L

STEP

INSTRUCTIONS

HEAT MILK TO COAGULATION TEMPERATURE	Heat the milk to 32°C, stirring frequently. Record the pH or TA.
ADDITION OF CULTURES	Measure out starter cultures. Add the cultures to the milk and ripen for 1 hour.
ADDITION OF RENNET	Measure out rennet and add to the milk. Stir for 3-4 minutes then leave to coagulate undisturbed. First signs of coagulation (flocculation) will be seen after 15-20 minutes. The curd should be left to coagulate for 45-50 minutes from the addition of the rennet, after which time the curd will come away from the side of the vat when pressed and will break cleanly during the 'finger-test'.
CUT CURD	Cut the curd with vertical and horizontal cutters to around 0.5-1 cm ³ .
STIR AND SCALD CURD	Heat the vat water jacket to heat the curds to around 40°C over 1-1.5 hours, stirring continuously. The temperature should increase around 0.5°C every minute. The curds will start to shrink and feel firm.
PITCH'	Allow the curds to settle to the bottom of the vat for 20 minutes or until pH reaches 6.0 or TA 0.2%.
DRAINAGE	Push the curds back from the tap and then start to run the whey from the vat slowly over around 20 minutes.

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INSTRUCTIONS

CHEDDARING	<p>The curds should be cut into blocks around 15-20cm.</p> <p>The blocks should be turned over every 10-15 minutes and the pH and TA of whey squeezed from the curd should be recorded at each turn (the TA should increase around 0.05% every 10 minutes).</p> <p>Turn the blocks more frequently if the acidification is faster and less frequently if the acidification is slower.</p> <p>The blocks should be piled up two-high at the first turn to improve drainage, and higher at subsequent turns.</p> <p>(NB small quantities of curd in home cheesemaking may require additional weight.)</p>
MILLING	<p>When the TA of whey reaches 0.45-0.50% (around pH 5.4-5.3) weigh the curd and pass the blocks through the peg mill.</p>
SALTING AND MOULDING	<p>Weigh out 2.5% salt w/w.</p> <p>Add half to the curd, stir in well then stir in the remainder and leave to 'mellow' for 15 minutes, stirring twice.</p> <p>Pack the curds into cloth lined moulds.</p>
PRESSING	<p>Ideally the curds should have cooled to 20-23°C at the start of pressing to ensure that the curds knit together while preventing the loss of excess butterfat</p> <p>Press on a pneumatic press at 10 PSI (0.7 Bar) piston pressure for 1 hour.</p> <p>Remove the cheese from the press, turn them in the moulds and replace them on the press.</p> <p>The cheeses should be pressed overnight at 22-30 PSI (1.5-2.1 Bar). For manual presses, aim for 0.1 Kg Force/cm² (with the area calculated as πr^2).</p>
RIND TREATMENT	<p>Cheeses are unmoulded and cloth-bound.</p> <p>Melt some lard in a saucepan and soak the cheese muslin in the molten lard.</p> <p>Smooth it over the surface of the cheese and replace in the mould, pressing it for several hours.</p>
MATURATION	<p>Mature at 9-11°C, periodically turning and brushing the natural moulds which form on the rind.</p> <p>Maturation is typically for 8-12 months but varies by producer.</p>