

-----CHEESE LOG-----

Date: _____ Vat No.: _____

Cheese Type: _____ Name: _____

No./Type of Starter: _____ Rennet(veggi/animal, liq./tab) _____

Additives (Coloring, CaCl, Lipase): _____

Seasonings: _____ Stage Added: _____

Volume of Milk: _____ Type(goat/sheep/cow): _____ Acidity: _____

Method of Heating(fresh/direct/hot water bath): _____ Temp: _____

Vol. of Starter: _____ Time of starter addition: _____ Acidity of Starter(TA/PH): _____

Vol. of Rennet: _____ Time of rennet addition: _____ Acidity (TA/PH): _____

Size of cut curds: _____ Time curd cut: _____ Acidity (TA/PH): _____

Temp. of scalding: _____ Time curd scalded: _____ Acidity (TA/PH): _____

Time curd pitched: _____ Acidity at pitching(TA/PH): _____

Time whey off: _____ Acidity at whey off(TA/PH): _____

Time at first pressing: _____ Acidity at pressing(TA/PH): _____

Second pressing: _____ amt of pressure: _____ Acidity: _____

Third pressing: _____ amt of pressure: _____ Acidity: _____

Fourth pressing: _____ amt of pressure: _____ Acidity: _____

Fifth pressing: _____ amt of pressure: _____ Acidity: _____

Time of milling: _____ Acidity at milling: _____

Quantity of salt: _____ Time of salting: _____ Time of molding: _____

Time of Drying: _____ Temp: _____ Humidity: _____

Character of Rind(waxed, bandaged, natural, etc.): _____

Other Treatments(smoked, washed, smeared): _____

Time of Aging: _____ Temp: _____ Humidity: _____

Number of cheese(s): _____ Code of cheese: _____

General Remarks: _____

Date: _____ Tasting Notes: _____