

Cheese Ingredients

Acids – vinegar, citric acid, tartaric acid, lemon, lime, and orange juice.

Ash – activated charcoal, used to neutralize cheese surfaces to promote mold growth.

Bacteria – used to enhance flavor and aroma.

Penicillium Roqueforti (blue mold) – produces the blueish green mottling and restricts undesirable mold growth.

Calcium Chloride – a salt solution used to restore balance to the calcium content of milk lost during pasteurization.

Cheese Salt – a coarse flaked salt similar to pickling salt or kosher salt. Iodized salts inhibit the growth of starter bacteria and slow the aging process.

Lipase Powder - an enzyme added to milk to create string flavored cheeses. It is added to many Italian cheeses and blue cheeses.

Milk – The main ingredient used in making cheese

Butter Milk – Milk with a bacterial starter added. It was originally the leftover milk after churning butter.

Dry Powdered Milk – dehydrated milk. 1 ½ cups of powdered milk mixed with 3 ¼ cups of water makes 1 quart of milk.

Nonfat Milk (skim milk)- 1 to 2% milk used for making starters as well as hard cheeses like Parmesan and Romano.

Soy Milk – milk made from soy beans. Can be used to make soft cheeses.

Whole Milk – milk which still has all of its original ingredients.

Cow's Milk – makes firm curds easy to work with. Most available in the US.

Goat's Milk – More acidic than cows milk so it ripens faster and is more easily digested. Makes softer cheese than cows milk.

Sheep's Milk - one of the most nutritionally valuable milks. Produces the highest yields due to higher solid contents.

Buffalo's Milk – has 3 times more butterfat than cows milk and is traditionally used in making mozzarella in Italy.

Molds – used to enhance flavor and aroma.

Brevibacterium Linens (red mold) – used in red smear cheeses like brick cheeses.

Geotrichum Candidum (white mold) – used with *P.Candidum* for soft cheeses like Camembert and Brie. In red-smear cheeses it stimulates the development of *Brevibacterium Linens*.

Penicillium Candidum (white mold) – used as a surface mold in soft cheeses like Brie.

Penicillium Camberti (white mold) – Also called *Penicillium Album*. Produces white to grayish blue color and is mainly used with goats-milk cheeses.

Starters – a bacterial culture added to milk to convert lactose into lactic acid which allows the rennet to coagulate the milk and expel whey.

Mesophilic Starter – used to make low temperature cheeses.

Thermophilic Starters – used to make high temperature cheeses