Cheese Making Equipment

Kitchen Utensils

- a stainless steel or enamel lined pot which will hold at least 10 quarts with a cover
- a long bladed stainless steel knife which will easily reach the bottom of your cheese pot
- a ladle or large spoon
- a glass or stainless steel measuring cup
- a measuring spoons
- a kitchen timer will also help remind you when it is time for the next step.

Special Equipment

- a good thermometer with temperature range of 0 to 212 °F
- Cheese cloth - which can be washes and reused.
- a drain basket or form (can be made from almost any food grade plastic container by poking holes through it from the inside out)
- a cheese press can be made from things you have around the house.
- Cheese wax - especially made for coating cheeses. It helps prevent unwanted mold growth while retaining moisture in the aging cheese.
- a waxing brush

Cheese Starter Cultures

Mesophilic-A is for fresh and hard cheeses such as Cheddar, Colby, Feta, Chevre. Add to milk when any recipe calls for the addition of starter. Requires Rennet according to recipe

Mesophilic-M is for fresh cheeses such as Camembert, Gouda, Blue, Baby Swiss and others where a buttery flavor and eye formation is desired. Requires Rennet according to recipe

Thermophilic is for Italian cheeses like parmesan, romano, provolone and mozzarella. Also for swiss and feta. Requires Rennet according to recipe

Italian Starter For Italian cheeses like parmesan, romano, provolone and mozzarella. Must be used with Thermophilic Starter and requires rennet according to recipe

* A home-spun method is to use cultured buttermilk as a mesophilic starter or fresh yogurt as a thermophilic starter.

Cheese Additives

http://www.deejayssmokepit.net
**Calcium Chloride** Improves curd size and texture when using store bought milk.

**Citric Acid** Used to increase acidity when necessary

**Tartaric Acid** Used with light cream to make fresh mascarpone desert cheese

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**Flaked Cheese Salt** Specialty grade additive free pure salt for seasoning cheese, canning, hot sauces and mustards. Enhances flavor, inhibits spoilage.

**Lipase**

Lipase enzymes enhance the flavor of Italian and specialty type cheeses. enzyme ia a "must" for the manufacture of cheeses like Feta, Romano, Pecorino, Parmesan, Mozzarella, etc. Without lipase, the cheese will never develop the favor you may expect from the particular cheese.

**Calf Lipase** - Characteristically Mild "picante" used for Mozzarella, Asiago, Provolone, Feta, Blue cheese

**Kid Lipase** - Characteristically Sharp "picante" used for Romano, Provolone

**Kid/Lamb Lipase** - Characteristically Traditional "peccorino" used for Romano, Provolone, Feta

**Lamb** - Characteristically Very sharp - "peccorino" used for Romano

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