

# 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 washed 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

**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 is a "must" for the manufacture of cheeses like Feta, Romano, Pecorino, Parmesan, Mozzarella, etc. Without lipase, the cheese will never develop the flavor 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