



Thermophilic Cheese STARTER CULTURE INSTRUCTIONS

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**YOU
CAN DO
THIS**

You can make delicious thermophilic cheese at home!

This box contains 8 packets of freeze-dried thermophilic cheese culture. You can make Italian, Parmesan, romano, and other flavorful hard cheeses with this starter culture. Don't forget that it's a direct-set culture, so each packet can only be used once!

What You'll Need

- ➔ Thermophilic cheese starter culture (in this box)
- ➔ Cheesemaking recipe: *try one of ours from www.culturesforhealth.com/thermo-cheese*

Storage

Keep the packets of starter culture in the freezer and remove the portion for your recipe when it's time to make cheese.



Instructions

Use the starter culture as directed by your recipe or at the following rate:

GALLONS OF MILK IN RECIPE	<1	1	2	3	4	5	6	7	8	9	10
PACKETS OF STARTER TO USE	1	1	2	2	2	4	4	4	4	4	4

Keep track of your cheesemaking!

BATCH	DATE	TYPE OF CHEESE
1		
2		
3		
4		

BATCH	DATE	TYPE OF CHEESE
5		
6		
7		
8		



If your starter isn't performing as expected, don't throw it away! Put a tight lid on your culture, store it in the fridge, and contact customer support: www.culturesforhealth.com

We have dozens of recipes, how-to videos, and articles for beginners and cheesemaking pros on our website, www.culturesforhealth.com/cheese

