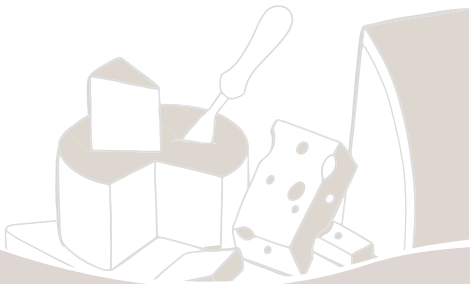




FRESH CHEESE



TIPS, TRICKS, AND EVERYTHING
YOU NEED TO MAKE IT YOURS!

STARTER RATIO

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 - 10
PACKETS OF STARTER TO USE	1	1	2	2	4

FRESH CHEESES

YOUR THERMOPHILIC STARTER CULTURE
CAN BE USED TO MAKE A NUMBER
OF DIFFERENT CHEESES.

COTTAGE CHEESE

CHEVRE

NEUFCHATEL

BLEU CHEESE

**GO TO
[CULTURESFORHEALTH.COM/LEARN](https://culturesforhealth.com/learn)
FOR CHEESE MAKING RECIPES**