



# THERMOPHILIC CHEESE

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

# STARTER RATIO

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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

# THERMOPHILIC CHEESES

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

**TRADITIONAL  
MOZZARELLA**

**PROVOLONE**

**ASIAGO**

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