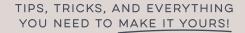


THERMOPHILIC CHEESE



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

THERMOPHILIC CHEESES

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

TRADITIONAL MOZZARELLA

PROVOLONE

ASIAGO

GO TO CULTURESFORHEALTH.COM/LEARN FOR CHEESE MAKING RECIPES