



CHEESE AND YOGURT
EST MAKING 1981



Calcium Chloride

Calcium Chloride can be added to homogenised milk (or goat's milk) to help re-balance the calcium damaged during the homogenisation process and other heat treatments. It can also help produce a firmer curd and helps obtain an increased yield at the same time.

Directions for use:

After heating the milk to the desired temperature, add the Calcium Chloride (before adding the culture) at around 1tsp per gallon (approx 4.5L). This will vary depending on the recipe - some call for much less. It is advisable to start by using less and add more the next time, as required.

When adding Calcium Chloride to milk, it is best to mix it with a small amount of water first (around half a cup full) to ensure that is distributed evenly throughout the milk and then stir thoroughly. Use bottled water or water that has been boiled and allowed to cool. Avoid chlorinated water, which can affect the cheesemaking process.

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