



CHEESE AND YOGURT
EST MAKING 1981



Bacterium Linens

The mould powder is presented in a sterile pack and contains enough culture to process 500 litres of milk. The mould will keep unopened for up to 24 months in a freezer. It can be dispatched at ambient temperature for up to two weeks and then refrozen if desired.

For producing surface ripened cheeses either:

Mix the powder with a weak brine and spread the solution on to the dried cheese before ripening commences. Keep the cheese in humid conditions so that it stays moist. Spread more mould solution on daily until the desired effect is achieved. Allow the cheese to dry and form a red crust.

or

Mix the mould powder with the milk at the renneting stage.

www.cheeseandyogurtmaking.com
Units B & C Smarden Business Estate
Monks Hill Smarden Ashford Kent TN27 8QL
Tel: + 44 (0) 1233 770780
E-mail: sales@cheeseandyogurtmaking.com