



CHEESE AND YOGURT
EST MAKING 1981



Lipase

Lipase is used to enhance flavour when making cheese. It should be added to the milk prior to adding the culture and before the 'renneting' stage.

Dilute the powder with a little water, using either boiled water that has been allowed to cool, or bottled water. Stir gently into the milk.

Lipase should be used at around ¼ tsp per 7 Litres of milk, dependent on taste

Lipase is best stored in the fridge, 10°C (50°F) being the optimum temperature.

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