



CHEESE AND YOGURT

EST MAKING 1981



MT1 & MT2 Culture for soft cheese & Feta

For the production of cream, soft, semi-hard &
Quark type cheeses
Feta, Monterey Jack

MT1 should be used in rotation with MT2 to prevent the build up of Phages.

MT1 & MT2 are freeze-dried concentrated lactic starters for the direct vat inoculation of milk and milk bases.

Usage Levels:

Product dose:

Soft cheese 5-10 DCU to 100 Litres of milk.

Semi-hard cheese 5-10 DCU to 100 Litres of milk.

Quark type cheese 2.5 - 5 DCU to 100 Litres of milk.

Sour Cream 2.5 – 5 DCU to 100 Litres of milk.

The quantities of inoculation indicated should only be considered as guidelines. This culture will inoculate up to 500 litres of milk. Supplement cultures may be required depending on technology, fat content and properties desired. For those wishing to use the culture on a smaller quantity of milk – an eighth of a teaspoon to 5 litres (a gallon) of milk is a good rule of thumb.

Directions for Use:

Store at a temperature of < 4°C in a dry atmosphere. When stored at a negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. Failure to do this may affect the performance of the culture. Prolonged storage at room temperature will reduce performances. Check before use that the culture is in powder form. Add directly to the milk (if adding to vat add as soon as agitation blades are covered with milk). Avoid foam & air introduction into the milk.

Important recommendations:

If the product has formed a solid mass it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipment are cleaned and disinfected with appropriate products at regular intervals to limit bacteriophage concentration levels.

Description: Heterofermentative farmhouse culture with a mesophilic predominance plus a thermophilus culture for quicker acid production. It comprises *Lactococcus lactis* subsp. *lactis* + *Lactococcus lactis* subsp. *cremoris* + *Lactococcus lactis* subsp. *lactis* var. *diacetylactis* + *Streptococcus thermophilus*

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