



CHEESE AND YOGURT

EST MAKING 1981



MESOPHILE TYPE II

For the production of Cheddar, Colby, Brick, Brie, Camembert,
Jack, Stilton, Blue, Feta cheeses

Active ingredient: *Lactococcus lactis subsp. Lactis, Lactococcus lactis subsp. cremoris, Lactococcus lactis subsp lactis biovar diacetylactis and aromatics Lactobacillus.*

Appearance:

Free-flowing powder, off-white colour.

Application:

Each sachet contains bacteria carefully selected for the optimum production.

Suggested dosage:

Use 1/8 teaspoon per 4 - 5 litres milk (approx 1 gallon). Each sachet is good for 100 litres (nearly 22 gallons) of milk, but please note that these quantities are approximate. Follow your recipe to ensure the correct dosage is used since the quantity of culture required can vary considerably.

Allow powder to come to room temperature prior to use. Add directly to the milk without any preliminary activation. Mix thoroughly to distribute culture evenly.

Storage Conditions:

Stable in its original sealed packaging for 18 months if frozen (-20 °C) or 12 months if it is kept between 4 and 7 °C. It is recommended to store the freeze-dried cultures in an odour free and

**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**