



**CHEESE AND YOGURT**  
**EST. MAKING 1981**



# Propionic

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 two years in the freezer. It can be despatched at ambient temperature for up to two weeks and can then be refrozen if desired.

For producing Emmental and Gruyere type hard cheeses:  
Add the culture to the milk together with the normal cheese culture at the outset and ripen.

Tips for production: for the best overall effect the cheese should not be too acidic - aim at a pH of 5.2 - 5.4.

Wash the curd well with lots of water to remove acidity. Brine or saltpetre should not be used at any stage. The bacteria in the culture are not particularly salt tolerant and it may therefore be difficult to moderate the salt level in a very small cheese. A home cheese maker could dry salt the rind at 0.8% w/w.

For the first week or so the cheese should be stored in the ripening room at Approximately 23°C.

**[www.cheeseandyogurtmaking.com](http://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](mailto:sales@cheeseandyogurtmaking.com)**