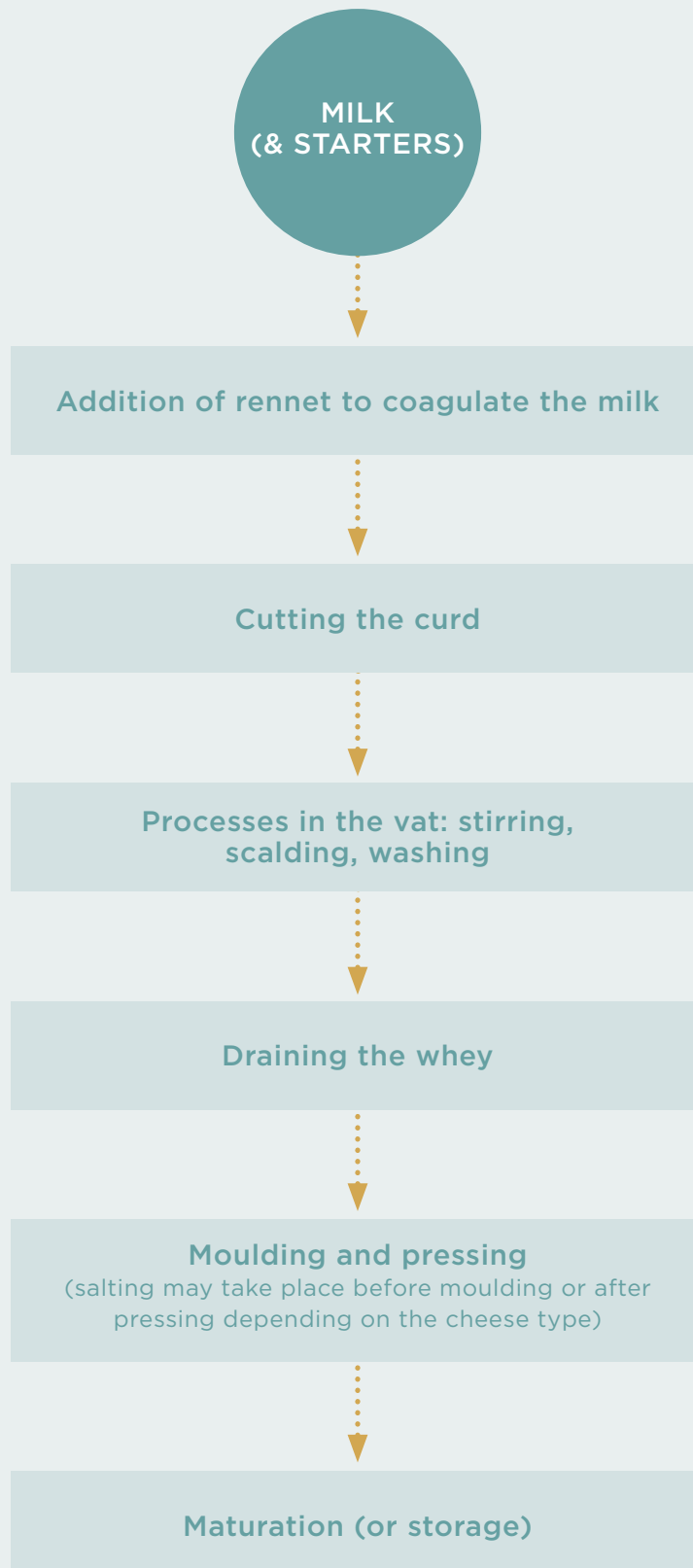


A TYPICAL CHEESE MAKE AND MATURATION PROCESS

HARD CHEESE

Hard cheeses are typically made so as to remove most of the moisture, in the form of whey, early in the make while the curd is still in the vat. The physical processes in the vat vary by cheese type. Salting may occur before pressing (Cheddar) or after pressing (Gouda) but typically takes place after acidification of the curd.

While it is impossible to generalise all cheese types, most of the Crumbly, Hard and Hard cooked cheeses in the MPM model would be made following this general process flow. The main points of divergence from the process flow are described for each entry in the cheese library.



A TYPICAL CHEESE MAKE AND MATURATION PROCESS

SOFT CHEESE

Soft cheeses are typically made so as to remove most of the moisture, in the form of whey, later in the make. This typically takes place while the curd is draining - either in moulds or through cloth. These cheeses

are not usually pressed. Acidification may take place before or after moulding and drainage of the curd, depending on the cheese type. Salting usually occurs at the end of drainage period.

