

CHEDDAR-STYLE CHEESES COMPARISON CHART

Cheese	Milk Type	Additives— per 2 gallons	Acidification Milk Ripening Temperature	Shape / Size of Cheese Mold Used	Ripening Time / Time to Set Curds	Curd Treatment	Draining / Pressing	Aging Instructions
American Brick	Whole cow's	1/2 t Meso II 1/2 t CC 1/2 t R Salt for brine	88°F	One 8-inch Tomme mold	15 min. / 30-45 min.	1/2-inch cubes Rest Warm to 98 Rest period Drain Transfer into mold	Press 5 lbs. 15 min. Press 10 lbs. 12 hours Brine 2 hours Air-dry 24+ hours @ room temp 1 1/2 days total	Wax cheese 50°F 85% humidity Turn occasionally Up to 4 months
Colby	Whole cow's	1/2 t Meso II 1/4 t annatto 1/2 t CC 1/2 t R Salt for brine	86°F	One 5-inch Tomme mold	1 hour / 30-45 min.	1/2-inch curds Rest Warm to 104°F Rest period Wash curds Drain Place into mold	Press 5 lbs. 1 hour Press 10 lbs. 12 hours Brine 8 hours Air-dry 24+ hours @ room temp 1+-2+ days total	Wax cheese 50°F 80-85% humidity Turn occasionally 6 weeks-2 months
Caerphilly	Whole cow's	1/4 t MA 4001 1/4 t Aroma B 1/2 t CC 1/2 t R Salt for brine	90°F	One 8-inch Tomme mold	1 hour / 45-55 min.	1/2-inch cubes Rest Warm to 95°F; stirring Rest period Drain Pack into mold	Press 8 lbs. 30 min Press 10 lbs. 12 hours Brine 8 hours Air-dry 24+ hours @ room temp 1+-2+ days total	50-55°F 85% humidity Turn daily Brush 2-6 months
Farmhouse Chive Cheddar	Whole cow's	1/2 t Meso II 1/4 t annatto 1/2 t CC 1/2 t R 1 T salt Dried chives	86°F	One 8-inch Tomme mold	1 hour / 30-45 min.	1/2-inch cubes Rest Warm to 102°F Stirring Rest period Stirring Drain Salt Place into mold	Press 8 lbs. 1 hour Press 8 lbs. 12 hours Brine 8 hours Air-dry 24+ hours @ room temp 2 days total	Wax cheese 50°F 80-85% humidity Turn once week 1-2 months OR As shown pages 29, 72 & 123 in book: After air-drying, rub w butter or lard and bandage. 55-60°F 65-75% humidity 2-3 months or more
Irish-Style Cheddar	Whole cow's	1/2 t MA 4001 1/2 t CC 1/2 t R Whiskey 1 T salt	88°F	One 8-inch Tomme mold	45 min. / 30-45 min.	1/2-inch cubes Rest Warm to 102°F Stirring Rest period Drain "Cheddar" curds Pack into mold	10 lbs 1 hour 15 lbs 12 hours Soak whiskey 8 hours Air-dry 24-48 hours @ room temp 2-3 days total	Wax cheese 50-55°F 85% humidity Turn daily 2-3 months
Brew Curds Cheddar	Whole cow's	1/2 t Meso II 1/2 t CC 1/2 t R Dark ale or stout 1 T salt	88°F	One 8-inch Tomme mold	45 min. / 30-45 min.	1/2-inch cubes Rest Warm to 102°F Stirring Rest period Drain "Cheddar" the curds Soak in brew Salt Pack into mold	Press 8 lbs. 1 hour Press 10 lbs. 12 hours Air-dry 24-48 hours @ room temp 1 1/2 - 2 1/2 days total	Wax cheese 50-55 degrees 85% humidity Turn occasionally 4-6 weeks
Cheddar Jalapeno Curds	Whole cow's	1/8 t Meso II 1/2 t CC 1/2 t R 1 T salt Diced jalapenos Red pepper flakes <i>Note: for 1 gallon</i>	88°F	None	45 min / 40-45 min.	1/2-inch cubes Rest Warm to 102°F Stirring Rest period Drain Wash curds Salt Drain @ room temp 12-24 hours Break into bite sized pieces Mix in flavorings	Refrigerate right away	No aging, eat within 1-2 weeks if you can keep them that long.

t = teaspoon
PC = Penicillium Candidum
GC = Geotrichum Candidum
PR = Penicillium Roqueforti
CC = Calcium Chloride
R = rennet

LEGEND

Strains of bacteria	Strains of bacteria	Type (optimum temp. range)	Function
BL	Brevibacterium linens coryneform bacteria	Secondary Culture	Red/orange smear surface flora
LA	Lactobacillus acidophilus	Misc culture (98-106F, 37-41C)	Lactic acid in making yogurt
LB	Lactobacillus delbrueckii ssp. Bulgaricus	Thermophilic (95-105F, 35-41C)	Lactic acid
LC	Lactococcus lactis ssp. cremoris	Mesophilic (77-86F, 25-30C)	Lactic acid (salt sensitive >4%)
LD	Lactococcus lactis ssp. lactis biovar. diacetylactis	Mesophilic (77-86F, 25-30C)	Lactic acid
LDL	Lactobacillus delbrueckii ssp. lactis	Thermophilic (95-105F, 35-41C)	Lactic acid
LH	Lactobacillus helveticus	Thermophilic (95-105F, 35-41C)	Lactic acid
LL	Lactococcus lactis ssp. Lactis	Mesophilic (77-86F, 25-30C)	Lactic acid, CO2, diacetyl
LM	Leuconostoc mesenteroides ssp. cremoris	Mesophilic (77-86F, 25-30C)	Lactic acid, slow CO2, diacetyl
PS	Propionibacterium freudenreichii ssp. shermanii	Secondary Culture	CO2, propionic & acetic acid for eye & flavor development.
ST	Streptococcus thermophilus	Thermophilic (95-105F, 35-41C)	Lactic acid

Cheesemaking Suppliers	
DC	Dairy Connection, Inc.
GC	Glengarry Cheesemaking & Dairy Supply
NEC	New England Cheesemaking Supply Co.
TBP	The Beverage People