CULTURES GUIDE

The cultures used are classified based on their temperature of growth, flavor, and acid production features. Culture companies put together specific blends depending on the style of cheese being made. Most of the blends are standard and can contain anywhere from 2-6 different types (strains) of cultures in varying ratios. Below, you will see some cultures listed contain the same strains of bacteria; however, those cultures are not identical. They each have a different ratio or percentage of strains based on the desired results. Important reference terms regarding cultures: Acidifier: lactic acid producer; Proteolysis: an important process which refers to the breakdown or fermentation of milk proteins; Proteolytic (protein-degrading) enzymes: contribute to development of desirable flavor and texture in virtually all aged cheeses; Diacetyl: A fermentation compound which contributes a desirable buttery aroma to a cheese; Gas production: refers to cultures which produce CO2.

Margability (DSP) - Center Freight, Chemistry (Parker)		Contents	Supplier	Notes and uses	
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Interest Interior protective, current against the first Commiss, College, Network Commiss, College, Network College, Networ	Presoprime (Sacco) 636			Brick, Jack, Farmers, Limburger, Camembert, Brie, Blue cheese, Mozarella, Provo-	
Destr. Craim of deeds, 200 or cean. Clean Product. Craims of collect.	Mesophilic (Sacco) MO 030	LL + LC	GC	closed texture, proteolytic during aging. Use for Cheddar, Colby, Monterey Jack,	
But Court Plans & Convening Cover Plans (act of Services Convening Plans Banks Court Plans & C	Mesophilic (Sacco) MO 030R	LL + LC + LD + LM	GC	bert, Cream cheese, Sour cream, Creme Fraiche, Cottage cheese, Fromage blanc,	
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Mesophilic (Salaiseo) Choosit MADI/MADI/A MADI/MADI/MADI/A MADI/MADI/MADI/MADI/MADI/MADI/MADI/MADI/	Mesophilic (Chr Hansen) Flora Danica	LL + LC + LD + LM	NEC, DC	bert, Cream cheese, Sour cream, Creme Fraiche, Cottage cheese, Fromage blanc,	
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Commobility Chamics Choose RA02/RA024 L + LC + ST	Mesophilic (Danisco) Choozit MD088/MD089	LD	GC, DC, NEC	buttery flavor and produce small eyes in cheese such as Edam/Havarti. Poor	
Mesophilic (Chanisco) Choozit SMADL 77 LL + LC - LD + LM GC Medicate additive with some gas and high disactly production. Havarit, Camenbert, Crewm Cheese, Courteen, Cerember Tables, Cottage cheese, Fromage blanc, Control of the Change blanc, Co	Mesophilic (Danisco) Choozit MM100/MM101	LL + LC + LD	GC, DC, NEC	Camembert, Havarti, Gouda, Edam, Feta, Blue, Chevre and other buttery, open-	
Nesephilic (Panisco) Choozit SMADL 77		LL + LC + ST	GC	High acidifier with no gas or diacetyl production.	
Mesophilic Starter (mother)		LL + LC + LD + LM	GC	bert, Cream cheese, Sour cream, Creme Fraiche, Cottage cheese, Fromage blanc,	
Mesophilic (Abiasa) Type II	Mesophilic Starter (mother)	LL + LC	NEC	Moderate/high acidifier with no gas or diacetyl production. Clean flavor, very closed texture, proteolytic during aging. Cheddar, Monterey Jack, Stilton, Edam,	
Nesophilic (Ablasa) Type III	Mesophilic (Abiasa) Type II	LC	TBP, GC	Moderate/high acidifier with no gas or diacetyl production. Cheddar, Colby, Brick, Jack, Farmers, Limburger, Camembert, Brie, Blue cheese, Mozarella, Provo-	
soft and semi-soft type cheeses. More proteolytic than ST strain alone. Thermophilic (Danisco) Choozit HOLDBAC LC Loctobacillus rhamnosus GC Just for reducing gas in raw milk cheeses. Thermophilic (Danisco) Choozit LB340 LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit LB340 LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit LH000 ST + LL + LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA060/ LL + LC + LD + ST TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, NEC Moderate acidifier with some gas and diacetyl production—similar to bacteria balance in raw milk. "Tormhouse" culture used for most types of cheese. Slightly open texture. Fet Culture (Danisco) Choozit MA4001/ LL + LC + LD + LB TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, CB To red/orange (variety LB is vory) colored rinds on smeared or washed rind cheeses. Including Fire Canadism or B. Linens. Ceolary or washed rind cheeses. For red-orange (variety LB is vory) colored rinds on smeared cheeses. Cory	Mesophilic (Abiasa) Type III	LL + LC	TBP, GC	Moderate/high acidifier with no gas or diacetyl production. Clean flavor, very	
soft and semi-soft type cheeses. More proteolytic than ST strain alone. Thermophilic (Danisco) Choozit HOLDBAC LC Loctobacillus rhamnosus GC Just for reducing gas in raw milk cheeses. Thermophilic (Danisco) Choozit LB340 LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit LB340 LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit LH000 ST + LL + LB GC Moderate acidifier. Used in combination with TA series cultures for hard cheese. Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA050/TA052/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA050/ Thermophilic (Danisco) Choozit TA060/TA060/ LL + LC + LD + ST TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, NEC Moderate acidifier with some gas and diacetyl production—similar to bacteria balance in raw milk. "Tormhouse" culture used for most types of cheese. Slightly open texture. Fet Culture (Danisco) Choozit MA4001/ LL + LC + LD + LB TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, NEC TBP, DC, GC, CB To red/orange (variety LB is vory) colored rinds on smeared or washed rind cheeses. Including Fire Canadism or B. Linens. Ceolary or washed rind cheeses. For red-orange (variety LB is vory) colored rinds on smeared cheeses. Cory	Thermophilic (Spece) V 092D	CT + I D	cc	Itialian etulo mozzavalla narmosan romano provolono ether Italian cheeses	
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Thermophilic (Danisco) Choozit LB340 LB					
Thermophilic (Danisco) Choozit MY800 ST + LL + LB GC Moderate actidifier. Used in combination with Ta series cultures for hard cheese, Italian types and Swiss. Primary role is the proteolytic breakdown and flavor production in the later stages of aging. Thermophilic (Danisco) Choozit MY800 ST + LL + LB GC Moderate actidifier. For use in Reblochon and other specialty cheeses. Thermophilic (Danisco) Choozit TA060/TA052/ TA054 TA054 ST + LB GC, DC High actidifier, good for high temp, scalded cheese. Culture survives up to 128' TA062 Thermophilic (Abiasa) Type B ST + LB TBP, DC, GC Italian-type necesses. More proteolytic than ST strain alons. Thermophilic (Abiasa) Type C ST + LH DC, GC, TBP For use in Italian and Tarnstead type cheeses. Emmenhaler, Gruyere, Swiss, and Romano. More proteolytic than ST strain alons. Thermophilic (Abiasa) Type C ST + LH DC, GC, TBP TBP, DC, GC, NEC Moderate actidifier with some gas and diacetyl production—similar to bacteria balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly open texture. MA4002 Feta Culture (Danisco) Choozit MA4001/ MA4002 LL + LC + LC + ST + LB + LH DC Fata. Due to the addition of L. bulgaricus and L. helveticus, it results in a higher proteolytic activity and a creamy texture. Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB TBP, GC GC, DC TBP, NCC, DC TO semi-hard and soft cheeses. Corynebacteria B. Linens (LB and SR3 available) BL TBP, NCC, DC, GC TBP, NCC, DC, GC To recam/white colored rind on smeared cheeses. GC Georgiange (variety LB is vory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster High pit required for growth. Corynebacteria SR2 GC, Flavescens GC For yellow colored rind on smeared cheeses. GC-For yellow colored rind on smeared cheeses. Geotrichum Candidum (Geot3, Geot5, and Geot7 GC-Radidum NEC, DC, GC, TBP Rapid growing mold that prevents unwanted mold growth in moist cheeses. For cheeses requiring P. Candidum or B. Linens.					
Italian types and Swiss. Primary role is the proteolytic breakdown and flavor production in the later stages of aging. Thermophilic (Danisco) Choozit TA050/TA052/ ST					
Thermophilic (Danisco) Choozit TA050/TA052/ TA052 Thermophilic (Danisco) Choozit TA060/TA051/ TA052 Thermophilic (Danisco) Choozit TA060/TA061/ TA062 Thermophilic (Ablasa) Type B ST + LB TBP, DC, GC TBP, DC, GC, TBP TBP, DC, GC, TBP TBP, DC, GC, NBC TBP, NBC, DC, GC TGP TENDON TBP, NBC, DC, GC TBP, NBC, DC, GC TBP, NBC, DC, GC TBP, TBP, CC, CBC TBP, CC, CC TBP, TBP, CC, CC				Italian types and Swiss. Primary role is the proteolytic breakdown and flavor production in the later stages of aging.	
TAOS4 Thermophilic (Danisco) Choozit TAO60/TAO61/ TAO62 Thermophilic (Ablasa) Type B ST + LB TBP, DC, GC Italian-style mozzarella, parmesan, romano, provolone, Mozzarella Emmental/Swiss Thermophilic (Ablasa) Type B ST + LB TBP, DC, GC Italian-style mozzarella, parmesan, romano, provolone, other Italian cheeses, soft and seeses. More proteologite than ST strain alone. Thermophilic (Ablasa) Type C ST + LH DC, GC, TBP For use in Italian and farmstead type cheeses, Emmenthaler, Gruyere, Swiss, and Romano. More proteolytic than ST strain alone. Farmhouse Culture (Danisco) Choozit MA4001/ MA4002 Feta Culture (Danisco) Choozit Feta B LL + LC + ST + LB + LH DC Feta Culture (Danisco) Choozit Feta B LL + LC + ST + LB + LH DC Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB + LH GC, DC Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB + LH GC, DC Moderate acidifier with some gas and diacetyl productionsimilar to bacteria balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly open texture. Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB + LH GC, DC Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB + LH GC, DC Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and diacetyl production. Used for feta. Moderate acidifier with some gas and dia					
TA062 Thermophilic (Abiasa) Type B ST + LB ST + LB TBP, DC, GC Italian-style mozzarella, parmesan, romano, provolone, Mczzarella Emmental/Swiss Italian-style mozzarella, parmesan, romano, provolone, other Italian cheeses, soft and semi-soft type cheeses. More proteolytic than ST strain alone. ST + LH DC, GC, TBP For use in Italian and farmstead type cheeses, Emmenthaler, Gruyere, Swiss, and Romano. More proteolytic than ST strain alone. LL + LC + LD + ST TBP, DC, GC, NEC Moderate acidiffer with some gas and diacetyl productionsimilar to bacteria balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly open texture. Feta Culture (Danisco) Choozit Feta B LL + LC + ST + LB + LH DC Feta. Dute to the addition of L. bulgaricus and L. helveticus, it results in a higher proteolytic catcivity and a creamy texture. Feta Culture (Danisco) Choozit MTI LL + LC + ST + LB TBP, GC Very high acidiffer with no gas or diacetyl production. "Farmhouse" culture for semi-hard and soft cheeses. Corynebacteria B. Linens (LB and SR3 available) BL TBP, NEC, DC, GC For red/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster, High pH required for growth. Corynebacteria MGE A. Nicotianae GC For red/orange (variety LB is ivory) colored rind on smeared cheeses. For yellow colored rind on smeared cheeses. Corynebacteria MGE Gostrichum Candidum (Geo13, Geo15, and Geo17) Gaordidum NEC, DC, GC, TBP Red, NEC, DC Revises requiring P. Candidum or B. Linens. Geo13 produces intermediate flavors (Geo15) is mild, and Geo17 is very mild. Penicillium Candidum (ABL, HP6, Niege, SAM3, and VS available) Penicillium Roqueforti (PA, PJ, PRB18, PRB6, PV Direct and PS available) PROQUED REVISED ST TERP, DC, CO, NEC Stepes colored veins, surfaces and flavors in Blue, Roquefort, Gorgonzola, and Stirton-heeses. Various strains used for a range of colors including variations of grey, green, and blue.		ST	GC	Low acidifier used for stabilized cheese.	
and semi-soft type cheeses. More proteolytic than ST strain alone. Thermophilic (Abiasa) Type C ST + LH DC, GC, TBP For use in Italian and farmstead type cheeses, Emmenthaler, Gruyere, Swiss, and Romano. More proteolytic than ST strain alone. Moderate acidifier with some gas and diacetyl productionsimilar to bacteria balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly open texture. Feta Culture (Danisco) Choozit Feta B LL + LC + ST + LB + LH DC Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB TBP, GC Very high acidifier with some gas and diacetyl production. Used for feta. Choozit Kazu (Danisco) LL + LC + ST + LB TBP, GC Very high acidifier with no gas or diacetyl production. Used for feta. Choozit Kazu (Danisco) Corynebacteria BL Linens (LB and SR3 available) BL TBP, NEC, DC, GC For red/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster. High pH required for growth. Corynebacteria MGE A. Nicotianae GC For ream/white colored rind on smeared cheeses. Corynebacteria MGE Corynebacteria MGE Corynebacteria MGE A. Nicotianae GC For yellow colored rind on smeared cheeses. Corynebacteria SR2 Corynebacteria SR3 G. Candidum NEC, DC, GC, TBP Rapid growing mold that prevents unwanted mold growth in moist cheeses. For cheeses including mold that prevents unwanted mold growth in moist cheeses. For cheeses requiring P. Candidum or B. Linens. Geol3 produces intermediate flavors, Geol5 is mild, and Geol 7 is very mild. Penicillium Candidum (ABL, HP6, Niege, SAM3, and VS available) PRODUCT (PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PRODUCT (PA, PJ, PRB18, PRB6, PV) PRODUCT (PA, PJ, PRB1		ST	GC, DC		
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balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly open texture. Feta Culture (Danisco) Choozit Feta B LL + LC + ST + LB + LH DC Feta. Due to the addition of L. bulgaricus and L. helveticus, it results in a higher proteolytic activity and a creamy texture. Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB TBP, GC Very high acidifier with no gas or diacetyl production. Used for feta. Choozit Kazu (Danisco) LL + LC + LD + LH GC, DC Moderate acidifier with some gas and diacetyl production. "Farmhouse" culture for semi-hard and soft cheeses. Corynebacteria B. Linens (LB and SR3 available) BL TBP, NEC, DC, GC For red/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster. High pH required for growth. Corynebacteria MGE A. Nicotianae GC For real/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster. High pH required for growth. Corynebacteria SR2 Geotrichum Candidum (Geo13, Geo15, and Geo17) G. Candidum NEC, DC, GC, TBP Rapid growing mold that prevents unwanted mold growth in moist cheeses. For available) Penicillium Candidum (ABL, HP6, Niege, SAM3, and V3 available) TBP, GC, NEC, DC Produce fuzzy, white mold on the surface of bloomy rind cheeses including Brie, Camembert, Coulommiers, and a variety of French Goat Cheeses. Various strains used to produce a range from mild to very strong flavors. Penicillium Roqueforti (PA, PJ, PRB18, PRB6, PV) Propionic Bacteria PS TBP, DC, GC, NEC Used primarily for the eye formation, aroma, and nutty or buttery flavor production in Swiss type cheeses. Use with other ripening cultures such as Thermo B.					
proteolytic activity and a creamy texture. Feta Culture (Danisco) Choozit MT1 LL + LC + ST + LB TBP, GC Very high acidifier with no gas or diacetyl production. Used for feta. Choozit Kazu (Danisco) LL + LC + LD + LH GC, DC Moderate acidifier with some gas and diacetyl production. "Farmhouse" culture for semi-hard and soft cheeses. Corynebacteria B. Linens (LB and SR3 available) BL TBP, NEC, DC, GC For red/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster. High pH required for growth. Corynebacteria SR2 Geotrichum Candidum (Geol3, Geol5, and Geol7 available) G. Candidum NEC, DC, GC, TBP Rapid growing mold that prevents unwanted mold growth in moist cheeses. For cheeses requiring P. Candidum or B. Linens. Geol3 produces intermediate flavors, Geol5 is mild, and Geo 17 is very mild. Penicillium Candidum (ABL, HP6, Niege, SAM3, and VS available) Penicillium Roqueforti (PA, PJ, PRB18, PRB6, PV Direct and PS available) P. Roqueforti, grey-green TBP, GC, DC, NEC TBP, GC, DC, NEC Used primarily for the eye formation, aroma, and nutty or buttery flavor production in Swiss type cheeses. Use with other ripening cultures such as Thermo B.		LL + LC + LD + ST	TBP, DC, GC, NEC	balance in raw milk. "Farmhouse" culture used for most types of cheese. Slightly	
Corynebacteria B. Linens (LB and SR3 available) BL TBP, NEC, DC, GC For red/orange (variety LB is ivory) colored rinds on smeared or washed rind cheeses including Brick, Limburger, and Muenster. High pH required for growth. Corynebacteria MGE A. Nicotianae GC For ream/white colored rind on smeared cheeses. GC For yellow colored rind on smeared cheeses. For yellow colored rind on smeared cheeses. G. Candidum (Geo13, Geo15, and Geo17 available) Penicillium Candidum (ABL, HP6, Niege, SAM3, and VS available) TBP, GC, NEC, DC TBP, GC, NEC, DC TBP, GC, DC, NEC TBP, GC, DC, NEC Creates colored veins, surfaces and flavors in Blue, Roquefort, Gorgonzola, and Stilton cheeses. Various strains used for a range of colors including variations of grey, green, and blue. Propionic Bacteria PS TBP, DC, GC, NEC Used primarily for the eye formation, aroma, and nutty or buttery flavor production in Swiss type cheeses. Use with other ripening cultures such as Thermo B.	Feta Culture (Danisco) Choozit Feta B	LL + LC + ST + LB + LH	DC		
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Direct and PS available) Stilton cheeses. Various strains used for a range of colors including variations of grey, green, and blue. Propionic Bacteria PS TBP, DC, GC, NEC Used primarily for the eye formation, aroma, and nutty or buttery flavor production in Swiss type cheeses. Use with other ripening cultures such as Thermo B.		P. Candidum	TBP, GC, NEC, DC	Camembert, Coulommiers, and a variety of French Goat Cheeses. Various strains	
tion in Swiss type cheeses. Use with other ripening cultures such as Thermo B.		P. Roqueforti, grey-green	TBP, GC, DC, NEC	Stilton cheeses. Various strains used for a range of colors including variations of	
	Propionic Bacteria	PS	TBP, DC, GC, NEC	tion in Swiss type cheeses. Use with other ripening cultures such as Thermo B.	

NON CHEESE CULTURES

Culture	Contents	Supplier	Recommendations
Buttermilk (direct set)	LC + LL + LD + LM	NEC	Buttermilk
Sour Cream	LC + LL + LD + LM	NEC	Sour Cream
Sour Cream & Buttermilk #831		DC	Medium body with full diacetyl flavor and carbon dioxide development
Sour Cream & Buttermilk #901		DC	Thick body with full diacetyl flavor and carbon dioxide development
Yoghurt Culture, Acidophilus		GC	Creates a smooth, low-acid flavored yoghurt.
Yoghurt Culture, Bulgarian		GC	Creates a thick, creamy-style yoghurt.
Yoghurt Culture, Casei Bifidus Acidophilus		GC	Creates a probiotic enriched yoghurt.
Yoghurt Type I	ST + LB	GC	
Yoghurt Type IV	ST + LB + LA	GC	
Yogurt (DS) sweet	LA + ST + LB + Bifidobacterium	NEC	Yogurt
Yogurt (DS) tangy	ST + LB + LL	NEC	Yogurt
Yogurt (Danisco) Choozit ABY 2C	ST + LB + LA + Bifidobacterium	DC, GC	Very high acidifier. Mild flavor and thick body. Includes probiotics.
Yogurt ABY 612	ST + LB + LA + Bifidobacterium	DC	Yogurt. Full flavor and medium body Includes probiotics.
Yogurt Bulgarian	ST + LB + other lactic cultures	NEC	Yogurt
Yogurt Culture, Vegetal Dairy-Free	ST + LB + LA + Bifidobacterium + other lacto strains	DC	A blend of freeze-dried lactic acid bacteria specifically selected for use in making dairy-free yogurt.
Yogurt Thermophilic YO Mix 187	ST + LL	GC	Moderate acidifier.
Yogurt Thermophilic YO Mix 492	ST + LB	GC	High acidifier.
Yogurt, Bulgarian 411	ST + LB	ТВР	Yogurt

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.
ТВР	The Beverage People