

# SMEARED RIND\* CHEESES COMPARISON CHART

(\*USE B. LINENS IN MILK AND/OR AS WASH)

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
<b>Port Salut</b>	Whole cow's	1/4 t Meso II 1/16 B. Linens 1/4 t CC 1/4 t R Pinch B. Linens for wash <i>Note: for 6 quarts milk</i>	90°F	One 5-inch Tomme mold	1 hour / 30-45 min.	1/2-inch curds Rest Ladle off whey Stir Add warm water Wash curds Repeat Stir Rest period Drain Place into mold	Press: 5 lbs for 30 mins 8 lbs for 12 hours = 13 hours drain- ing and pressing Brine for 8 hours Air-dry @ room temp for 12 hours <b>1 1/2 days total</b>	50-55°F 90-95% humidity Wash with B. Linens solution for 8 days, then brine solution. Ripen for 4 weeks. Wrap and refrigerate. Consume within 2 weeks of ripeness
<b>Taleggio</b>	Whole cow's	1/8 t Meso II Pinch B. Linens 1/8 t CC 1/8 t R 2 t salt B. Linens for wash	90°F	One 4-inch square mold or Tomme mold for 1 gallon One 7-inch Taleggio mold for full 2-gallon recipe	1 hour / 30 min.	3/4-inch cubes Stir Remove whey Stir Rest Ladle into molds	Drain 12 hours covered@ room temp Brine for 8 hours Air-dry @ room temp for 24+ hours <b>2 days total</b>	50°F 90% humidity Brine wash for 4-5 weeks. Wrap and refrigerate. Consume within 2 weeks of ripeness.
<b>Roblechon</b>	Whole cow's	1/8 t Meso II Pinch B. Linens 1/8 t CC 1/8 t R 2 t salt Brine for wash	85°F	One 5-inch Tomme mold; two molds for full 2 gallon recipe	30 min. / 30 min.	1/2-inch cubes Rest Warm to 95 Stirring Ladle into mold	Drain for 30 mins Flip Continue to flip as directed for 2 hours. Press: 5 lbs for 12 hours Salt <b>14+ hours total</b>	55°F 90% humidity Flip every 2 days Wash with brine Continue 2-6 weeks as desired. Wrap and refrigerate. Consume within 2 weeks of ripeness.
<b>Morbier</b>	Whole cow's Or Cow + Goat for Mixed Milk Version	1/8 t Meso II Pinch B. Linens 1/4 t CC 1/4 t R 1/8 t veg ash B. Linens for wash	90°F	One 5-inch Tomme mold for 1 gallon One 8-inch tome mold for full 2 gallon recipe	1 hour / 30-45 min.	3/4-inch cubes Rest Warm to 100°F Stirring Wash curds Stir Divide curds Pack into mold with ash center	Press: 5 lbs for 1 hour 8 lbs for 12 hours Brine for 6 hours Air-dry @ room temp for 12 hours <b>2 days total</b>	50-55°F 85-90% humidity for 1 week. Wash with B. Linens solution 2X week for 2 months. Wrap and refrigerate.
<b>Epoisses</b>	Whole cow's	1/8 t Meso II Pinch B. Linens 1/4 t CC 2 drops R 2 t salt Marc for wash	86°F	2 Camembert molds	30 mins + 4 hours / 16-20 hours?	3/4 inch cubes Rest Ladle into molds	Drain covered @ room temp for 24 hours. Flip when firm. Air-dry @ room temp for 18 hours <b>2 days total</b>	50°F 90% humidity Frequently flipping Wash with marc solution then brine wash as directed. After 6 weeks wrap and refriger- ate. Consume within 2 weeks.
<b>Lemon Vodka Spirited Goat</b>	Goat	1/4 t MM 100 1/8 t Thermo B Pinch Geo 15 1/8 t CC 1/4 t R B. Linens for wash	90°F	One 5-inch Tomme mold for 1 gallon One 8-inch tome or 7-inch Taleg- gio for full 2 gal- lon recipe	45 min. / 30-45 min.	1/2-inch cubes Rest, stir, rest Warm to 100°F, stirring. Rest Ladle and drain 5 min. removing whey Place into mold	3 lbs 1 hour 5 lbs 12 hours Brine 8 hours Air-dry @ room temp for 12 hours <b>1 1/2 days total</b>	50-55°F 90% humidity After 1 week, wash 2X week for 2 months with bacterial solution alternating with vodka. Wrap and refrigerate. Consume within 2 weeks of ripeness.

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

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