

BLOOMY & SURFACE-RIPENED CHEESES COMPARISON CHART

Cheese	Milk Type	Additives— per 1 gallon	Acidification Milk Ripening Temperature	Shape / Size of Cheese Mold Used	Ripening Time / Time to Set Curds	Curd Treatment	Draining / Pressing	Aging Instructions
American Style Brie	Whole cow's and 1/4 cup whole cream	Pinch MA4001 1/16 Thermo B 1/16 t PC 1/16 t GC 1/8 CC 1/8 R 4 t Salt	90°F; rising to 96-98	One 8-inch Brie	1 1/2 hours + 30-45 min.	3/4 inch curds Scoop into mold	4-5 hours flipping 8 hours in box 12-13 hours total	52-56°F 4-6 days Wrap in paper Back in box 85% at 38°F Turn 1-2 times Ready 5-6 weeks
Creme Fraiche Brie	Whole cow's + creme fraiche	1/4 tsp Meso II 1/8 tsp PC Pinch GC 1/4 CC 1/2 R 4 t Salt 1 1/2 cups crème fraiche	86°F	One 8-inch Brie Or Two 4-inch Camembert	30 min. / + 1 1/2 hours	1/2 cubes Mix in creme fraiche Scoop into mold	6 hours drain 6 hours total	50-55°F 90% humidity 10-14 days then wrap in paper Ripening box for 4 weeks—then fridge up to 3 more weeks
Camembert	Whole cow's	1/4 t MM 100 1/8 t PC 1/4 CC 1/4 R 5 T salt in whey Note—this is for 3 quarts milk	90°F	One 8-inch Brie mold	1 1/2 hours / + 1 hour	1/4-1/2 inch cubes Drain 1/3 of whey Stir in salt Scoop into molds	7 hours, flipping often per direction 7 hours total	85% humidity Box with lid and a damp paper towel In refrigerator for 5-10 days. Wrap in paper and back in fridge for 5 more weeks
Mushroom Infused Camembert	Whole cow's	1/4 tsp MM100 Pinch PC 1/4 CC 1/4 R 4 tsp Salt	90°F; then reduce to 85 degrees	2 Camembert molds	55 min with dried mushrooms / 0 with cultures + 1 1/2 hours	1/2-inch curds Ladle into molds	Drain 2 hours + 2 + overnight + 2. Salt, place in box. 18 hours total	50-55°F 90% humidity 10-14 days, turn daily Wrap in paper—2 more weeks Then fridge
Coulommiers	Whole cow's	1/8 t MA 4001 1/8 t PC 1/8 t CC 1/8 t R 2 t Salt	90°F	Two 4 1/2 inch Camembert	0 / 1 1/2 hours	1/2-inch thick slices Ladle into molds	5-6 hours + 6 + 3 Salt 14-15 hours total	50-55°F 90% humidity 10-14 days then wrap in paper Ripening box for 3-4 weeks—then fridge
St. Marcellin	Whole cow's	1/8 t Meso II pinch PC pinch GC 15 1/4 t CC 6 drops R 3 t salt <i>Note: this is for 3 quarts milk</i>	75°F	Four 3-ounce St. Marcellin molds	0 / 12 hours	1/2 -inch thick slices Ladle into molds	6 hours + 6 + 6 + 48 hours in box 66 hours total	55°F 90% humidity 10-14 days then place in crock and wrap with plastic. Store in fridge up to 6 weeks
Crottin	Goat	1/4 t Meso I or Aroma B Pinch PC Pinch GC 1/4 CC 1/4 R 1 T salt	72°F	4 Crottin cylindrical molds	0 / 18 hours	1/2- inch thick slices Ladle into molds	48 hours room temp, flipping when firmed up Salt, then 8 hours more 56 hours total	50-55°F 90% humidity 2 weeks turn daily Wrap in paper for 1 more weeks aging Move to fridge
Bucheron	Goat	1/4 t Aroma B 1/8 tsp PC Pinch GC 1/4 CC 1/4 R 1 3/4 t Salt	72°F	Two St. Maure or Buche cylindrical molds	0 min / 18 hours	1/2-inch curds Ladle into molds	24 hours in mold + 24 hours in box. 48 hours total	50-55°F 90% humidity 2 weeks—turn 1/4 turn daily Wrap in paper for 2 more weeks aging Move to fridge
The Goat Experience	Goat	Pinch MM 100 or MA 011 Pinch Choozit CUM Yeast Pinch PC Pinch GC 17 1/8 t CC 1/8 t R 2 tsp Salt	75°F	2 Crottin cylindrical molds	25 minutes + 15-20 hours to set curds	Gently ladled into cheesecloth or directly into molds Salt in molds	15-36 hours drain Salt again then air-dry @ 60-65°F for 24 hours 1 1/2-2+ days total	Continue air-dry @ 60-65°F until mold growth—3-5 days. Then 45-48°F 90% humidity in box for 2 weeks then wrap and store in refrig. for 1-2 more weeks
Craggy Cloaked Cabra	Goat	1/4 t Aroma B Pinch PC Pinch GC 1/4 CC 1/4 R 1 T and 1 t salt Dust: veg ash	72°F	Hand shaped Into balls	30 min. + 8-10 hours	1/2- inch cubes Sit 5 min. Stir 10 min. Drain 30 min in colander Salt, cheese-cloth sack 4 hours	Portion, roll into balls 8 hours room temp in box 8 hours total	50-55°F 85% humidity Ash after two days 2 weeks turn daily Wrap in paper for 1 more weeks aging Move to fridge
Valencay	Goat	1/4 t Meso I or Aroma B 1/8 t PC Pinch GC 1/4 CC 1/4 R 2 t sea salt	72°F	4 truncated pyramid shaped molds	0 min / 18 hours	1/2 -inch thick slices Ladle into molds	48 hours room temp Salt and ash 24 hours room temp 72 hours total	50-55°F 90% humidity 10-14 days then wrap in paper 1-2 more weeks aging Move to fridge

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