

## BLUE 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
<b>Blue Gouda</b>	Whole cow's or Mix of cow & goat	1/8 t Meso II Pinch PR 1/4 t CC 1/4 t R	86°F	One 5-inch Tomme mold with follower	45 minutes + 30–45 minutes	1/2-inch cubes Rest 5 min Stir 5 min Rest 5 min Wash curds Stir 10 min Settle Stir 20 min <b>Approx 1 hour total</b>	15 pounds for 30 minutes Medium pressure for 4–6 hours Brine overnight Dry 1–2 days <b>2–3 days total</b>	50–55°F 85% humidity Flip daily Wax after 1 week Age 6 weeks—4 months
<b>Coastal Blue</b>	Whole cow's	1/4 t MM100 Pinch PR 1/8 t CC 1/8 t R 1 T salt	86°F	One 4-inch Camembert mold	1 hour 1–1 1/2 hours	1/2-inch cubes Stir 10 min Remove 2 quarts whey, stir 5 min Drain in cheesecloth bag 5 min. Put curds into mold.	Drain 12 hours at room temp, turn 4 times within 12 hours. Remove from form, salt. Place in box, 68–72°F @ 90% humidity. After 2 days, pierce horizon- tally and vertically. <b>60 hours total (2 1/2 days)</b>	50–56°F 85% humidity. Turn daily 6–8 weeks Then wrap and place in fridge for up to 4–6 months.
<b>Gorgonzola</b>	Whole cow's	1/4 t MA 4001 1/4 t CC 1/2 t R 1/8 t PR 1 1/2 t salt <i>Note: this is for 6 quarts milk</i>	90°F	One 4-inch Camembert mold with follower	30 minutes 20–30 minutes	3/4-inch cubes Rest 10 min Stir 20 min Rest 15 min Cheesecloth bag and hang to drain overnight at 55°F. Make second batch and drain 6 hours. Break into 1 inch curds Layer with PR mold powder	Press lightly 2 hours Flip and press @ 8 pounds for 2 hours Repeat for a total of 8 hours Salt, flip—5 hours Continue for 3 more days <b>85 hours total (3 1/2 days)</b>	After 4 days, 50°F 75% humidity. After 2 weeks, pierce 4 times horizontally and vertically. 50°F @ 85–90% humidity 2 more weeks—pierce as needed. After 2 months wrap in foil and place in fridge for 1–6 months
<b>Cambozola</b>	1/2 whole cow's milk + 1/2 heavy cream	1/4 t Meso II or C101 1/8 t PC 1/4 t CC 1/4 t R 1/8 t PR 4 t salt	86°F	2 St. Maure molds	30 minutes 1 1/2 hours	1/2-inch cubes Stir 5 min Rest 5 min Cheesecloth-lined col- ander to drain 20 mins. Ladle into molds with mold powder added in center	At room temp: 6 hours + 2 + 2 Salt <b>10 hours total</b>	50–55°F 90% humidity Flip daily until coated in mold Pierce horizontally 8–10 times. Repeat if needed Wrap in paper 10–12 days after piercing. Ready in 4 weeks.
<b>Buttermilk Blue</b>	Whole cow's + Buttermilk + Heavy cream	1/4 t MM 100 Pinch PR 1/4 t CC 1/2 t R 1/8 PR 1 1/2 t salt	90°F	One 4 1/2 inch Camembert mold	none / 90 minutes	1- inch cubes 10 min rest 10 min stir 15 min rest Pour off whey Cheesecloth sack 15–20 min Layer in mold powder	4 + 4 hours Salt 5 hours 13 hours total	54°F 75% humidity Pierce after 1 week. 50°F 85–90% humidity, piercing as needed for 2 weeks. 6 weeks total, then foil and into fridge for up to 3 more months
<b>Roquefort</b>	1/2 whole cow's milk + 1/2 heavy cream	1/8 t MA 4001 1/8 t lipase (op) 1/4 t CC 1/2 t R 1/8 PR 1 1/2 t salt	90°F	4-inch Camem- bert mold	none / 2 hours	1-inch cubes 15 min rest, stir, 15 min rest Drain in cheesecloth bag for 10 + 30 min Layer in mold with peni- cillium roqueforti	Drain 8 hours+ 16 hours at room temp. Salt. 24 hours total	50–55°F 85–90% humidity Flip daily for 1 week. Pierce horizontally and vertically 6–8 times. 2 more weeks, pierce as needed. 6–8 weeks then wrap and into fridge for up to 3 more months
<b>Stilton</b>	1 gallon whole cow's milk + 1 cup heavy cream	1/4 t C 101 or Meso II 1/8 + a pinch PR 1/4 t CC 1/4 t R 2 T salt	86°F	One 4 1/2-inch Italian straight- sided cheese mold or 5-inch Tomme	30 minutes / 1 1/2 hours	1/2 inch slabs Rest in whey 1.5 hours @ 86°F Cheesecloth bag 30 minutes Press into brick	Press @ 8 lbs. overnight @ room temp. Break into 1-inch pieces, toss with salt. Layer in mold with PR mold. 4 days at room temp, flip daily <b>4 1/2 days total</b>	50–55°F 85–90% humidity Flip and wipe with brine daily for 1 week. Age 4 months, turning weekly. At 4 months wrap and store for up to 3 more months.
<b>Bloomy Blue Log Chevre</b>	Goat	1/4 t Aroma B 1/8 t PC Pinch GC Pinch PR 1/4 t CC 1/4 t R 1 T salt Dust w: 1 1/2 T veg ash	72°F	2 St. Maure molds set inside 2 Cam- embert molds	none / 18 hours	1/2 -inch thick slices Ladle into molds	24 hours at room temp— flipping when firm Salt and dust w ash 24 more hours in box <b>48 hours total</b>	50–55°F 90% humidity Wrap in paper after 2 weeks. 2 more weeks then into fridge

*Note: Cambozola and Bloomy Blue Log Chevre are bloomy-rind cheeses which you can compare to others of that style cheese.*

## 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