CHEDDAR CHEESE

PRODUCTION
ADDING MILK TO VAT
ADDING CULTURE TO MILK AFTER TEMPERING TO 88-90 F
ADDING RENNET AFTER FERMENTING FOR ABOUT 60 MINUTES
CUTTING THE CURD LENGTHWISE WITH HORIZONTAL WIRE HARPS
CUTTING CURDS LENGTHWISE WITH VERTICAL HARP
CROSS CUTTING THE CURD WITH VERTICAL HARP
HEALING THE CURD FOR 10-15 MINUTES AFTER CUTTING
VIEW OF CURD AFTER BEING CUT IN SHAPE OF CUBES
CURDS AFTER COOKING FOR 1.5 HOURS FROM 88 TO 101-102 F
DRAINING THE WHEY
DRAINED CURDS ARE ALOUD TO FUSE TOGETHER INTO A SOLID MASS
SOLID MASS OF CURDS ARE CUT INTO SQUARES AND ARE STACKED TO BEGIN THE CHEDDARING PROCESS
CURDS ARE STACKED TO CONTINUE DEVELOPING ACIDITY
FINAL STACKING AT FINAL ACIDITY LEVEL FOR MILLING THE CURD MASS
MILLED CURD
SALTING OF THE MILLED CURD FOR FLAVOR AND TO STOP FURTHER ACID DEVELOPMENT
FILLING THE CHEESE MOLDS
WEIGHING THE CURDS FOR PROPER WEIGHT
PRESSING THE CURDS
WHEY DRIPPING OUT OF CHEESE MOLDS
REMOVING CHEESE CLOTH FROM FORMED CHEESE BLOCK
PUTTING CHEESE BLOCK IN A VACUUM BAG FOR STORAGE
INSERTING CHEESE BLOCK FOR VACUUM PACKAGING
PACKAGED CHEESE IN STORAGE FOR AGING
VARIATY OF CHEESE PRODUCED (CHILLY POWDER JACK
WHITE CHEDDAR, PEPPER JACK
GARLIC, SUNDRIED TOMATO
MONTEREY JACK, PEPPER JACK AND DILL
CHEESE CURDS
THE END

• FOR MORE INFORMATION ABOUT DAIRY PRODUCTS THAT ARE PROCESSED AT THE DAIRY PROCESSING PLANT PLEASE CONTACT:

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