### General Guide only on

### How to work out the correct culture for cheese, butter, sour cream, fermented milk drinks, yoghurt and specialist protective cultures

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| Cheese | Culture | Rennet | Specialist mould | Lipase |
| American Brick | M 265 | Yes | Brevibacterium Linens |  |
| Blue cheese | YP 947 Y 082 B | Yes | Penicilium Roqueforti |  |
| Bondon | M 179 MO 036 | Yes |  |  |
| Brie | M 265 | Yes | Penicilium Candidium |  |
| Camembert | M 255 M 265 M 179 | Yes | Penicilium Candidium |  |
| Cheddar | M 179 M 255 | Yes |  |  |
| Cheese Vegan | SYAB 1 | Yes |  |  |
| Chevre | M 265 | Yes |  |  |
| Colby | M 265 | Yes |  |  |
| Cottage Cheese | M 265 | Yes |  |  |
| Crème Fraiche | M 179 | Yes |  |  |
| Cultured Buttermilk | 235M 342 N |  |  |  |
| Danish Blue | M 265 | Yes | Penicilium Roqueforti |  |
| Edam | M 265 | Yes |  |  |
| Feta | M 265 | Yes |  | Optional |
| Fromage Blanc | M 179 M 255 | Yes |  |  |
| Gorgonzola | M 179 M 255 | Yes | Penicilium Roqueforti |  |
| Gouda | M 179 M 255 | Yes |  |  |
| Haloumi | M 179 M 255 | Yes |  |  |
| Kefir | K 013 |  |  |  |
| Leicester | M 179 M 255 | Yes |  |  |
| Lemon Cheese |  | Lemon juice |  |  |
| Monterey Jack | M 179 M 255 | Yes |  |  |
| Mozzarella | TPC 2  MOT 092  ST 071 | Yes  Yes |  | Optional |
| Mozzarella – 30 Minute – Easy |  | Yes |  |  |
| Muenster | M 179 M 255 | Yes | Brevibacterium Linens |  |
| Neufchatel (USA) | M 179 | Yes |  |  |
| Parmesan | TPC 2  MOT 092  ST 071 B | Yes |  | Optional |
| Provalone | TPC 2  MOT 092  ST 071 B | Yes |  | Optional |
| Protective culture | RP 80 |  | Protective culture to inhibit growth of unwanted molds, yeast & bacteria. Used for cheese & fermented milk products; also feed and pharmaceutical |  |
| Pizza cheese | YP 947 Y 082B | Yes |  |  |
| Quark | M 179 |  |  |  |
| Queso Blanco |  | White Vinegar |  |  |
| Red smear cheese | YP 947 Y 082 B | Yes | Brevibacterium Linens |  |
| Ricotta |  | White Vinegar |  |  |
| Sour cream | M 235M 342 N |  |  |  |
| Soy cheese | SYAB 1 | Yes |  |  |
| Stilton | MOT 092 | Yes | Penicilium Roqueforti |  |
| Swiss hard cheese | TPC 2  MOT 092  ST 071 B combined with the MO range | Yes | Proprioni Shermani |  |
| Whey Ricotta |  | White Vinegar |  |  |
| Yoghurt - Normal mild yoghurt & stirred drinkable products | SAB 440 A |  |  |  |
| Yoghurt  Greek Yoghurt culture thick & creamy & stirred drinkable – can be used with non lactic milk – coconut, soy, almond etc | YP 700 |  |  |  |
| Yoghurt - Normal mild yoghurt & stirred drinkable products – probiotic and can be used with non lactic milk – coconut, soy, almond etc | YP 747 |  |  |  |
| Yoghurt – viscous aromatic yoghurt | YP 947 |  |  |  |
| Yoghurt – Vegan used with non lactic milk – coconut, soy, almond etc | SYAB1 |  |  |  |