

Curds & Whey - General Guide only on

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

| 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 265 MO36R | Yes | | |
| Brie | M 265 | Yes | Penicilium Candidium | |
| Camembert | M 235 M 265 MO036R | Yes | Penicilium Candidium | |
| Cheddar | M 265 MO36R ST071 | Yes | | |
| Cheese Vegan | VSAB 1 | Yes | | |
| Chevre | M 265 | Yes | | |
| Colby | M 265 | Yes | | |
| Cottage Cheese | M 265 | Yes | | |
| Crème Fraiche | M 235 | Yes | | |
| Cultured Buttermilk | 235M | | | |
| Danish Blue | M 265 | Yes | Penicilium Roqueforti | |
| Edam | M 265 | Yes | | |
| Feta | M 265 | Yes | | Optional |
| Fromage Blanc | M 235 M 265 | Yes | | |
| Gorgonzola | M 235 M 265 YP947 | Yes | Penicilium Roqueforti | |
| Gouda | M 265 MO 036R | Yes | | |
| Haloumi | M 235 | Yes | | |
| Kefir | K 013 LAT-2 | | | |
| Leicester | M 235 M265 | Yes | | |
| Lemon Cheese | | Lemon juice | | |
| Monterey Jack | M 265 MO036R | Yes | | |
| Mozzarella | ST 071 | Yes Yes | | Optional |
| Mozzarella – 30 Minute – Easy | | Yes | | |
| Muenster | M 265 MO036R | Yes | Brevibacterium Linens | |
| Neufchatel (USA) | M 265 | Yes | | |
| Parmesan | M265 ST071 | Yes | | Optional |
| Provalone | M265 ST071 MOT 092 | Yes | | Optional |

| Cheese | Culture | Rennet | Specialist mould | Lipase |
|--|--|---------------|---|--------|
| 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 235 | | | |
| Queso Blanco | | White Vinegar | | |
| Red smear cheese | YP 947 Y 082 B | Yes | Brevibacterium Linens | |
| Ricotta | | White Vinegar | | |
| Sour cream | M 235M | | | |
| Soy cheese | VSAB 1 | Yes | | |
| Stilton | MOT 092 | Yes | Penicilium Roqueforti | |
| Swiss hard cheese | MOT 092 combined with the MO range | Yes | Proprieni Shermani | |
| Whey Ricotta | | White Vinegar | | |
| Yoghurt - Normal mild yoghurt & stirred drinkable products | YP-700 YP-747 YP 947 K13 Kefir LAT-2 | | | |
| 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 | VSAB 1 LAT-1 | | | |