### 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 265 MO36R  | Yes |  |  |
| Brie | M 265 | Yes | Penicilium Candidium |  |
| Camembert | M 244 M 265 MO036R | Yes | Penicilium Candidium |  |
| Cheddar | M 265 MO36R  | Yes |  |  |
| Cheese Vegan  | VSAB 1 | Yes |  |  |
| Chevre | M 265 | Yes |  |  |
| Colby | M 265 | Yes |  |  |
| Cottage Cheese | M 265 | Yes |  |  |
| Crème Fraiche | M 244 | Yes |  |  |
| Cultured Buttermilk | M244 |  |  |  |
| Danish Blue | M 265 | Yes | Penicilium Roqueforti |  |
| Edam | M 265 | Yes |  |  |
| Feta | M 265 | Yes |  | Optional |
| Fromage Blanc | M 244 M 265 | Yes |  |  |
| Gorgonzola | M 244 M 265 YP947 | Yes | Penicilium Roqueforti |  |
| Gouda | M 265 MO 036R | Yes |  |  |
| Haloumi | M 244 | Yes |  |  |
| Kefir | K 013 LAT-2 |  |  |  |
| Leicester | M 244 M265 | Yes |  |  |
| Lemon Cheese |  | Lemon juice |  |  |
| Monterey Jack | M 265 MO036R | Yes |  |  |
| Mozzarella | TPC2 | YesYes |  | Optional |
| Mozzarella – 30 Minute – Easy | TPC2 | Yes |  |  |
| Muenster | M 265 MO036R | Yes | Brevibacterium Linens |  |
| Neufchatel (USA) | M 265 | Yes |  |  |
| Parmesan | M265  | Yes |  | Optional |
| Provalone | M265  | Yes |  | Optional |
| Protective culture | RP 80 & CP63 |  | 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 244 |  |  |  |
| Queso Blanco |  | White Vinegar |  |  |
| Red smear cheese | YP 947 Y 082 B | Yes | Brevibacterium Linens |  |
| Ricotta |  | White Vinegar |  |  |
| Sour cream | M 244 |  |  |  |
| Soy cheese | VSAB 1 | Yes |  |  |
| Stilton | M244 YP947 | Yes | Penicilium Roqueforti |  |
| Swiss hard cheeseGruyere etc | M265 YP947  | Yes | Proprioni Shermani |  |
| Whey Ricotta |  | White Vinegar |  |  |
| Yoghurt - Normal mild yoghurt & stirred drinkable products | YP-700 YP-747 YP 947 K13 Kefir LAT-2 |  |  |  |
| YoghurtGreek 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 1LAT-1Vegi-Prox 01 |  |  |  |