

Culture Guide

	Lactococcus Cremoris	Lactococcus Lactis	Lactococcus Diacetilactis	Leuconostoc Cremoris	Streptococcus Thermophilus	Propionic cultures	Penicillium ROQUEFORTI	Penicillium CANDIDUM	Brevibacterium Linens	Lactobacillus delbrueckii subsp. bulgaricus	Lactobacillus Helvetica	For x litres of milk	Starter Type *	
CULT01	X	X	X	X	X							100-200	B	Soft cheese, pressed cheese, lactic curd, Goat, cow, ewe.
CULT02	X	X	X	X								100-200	B	Soft cheese, lactic cheese, blue-veined cheese, cream and butter
CULT03	X	X										100-200	A	Soft cheese, lactic cheese and pressed cheese without eyes
CULT04					X							100-200	E (C)	Thermophilic - For pressed cheese / cooked cheese / pasta filata cheese
CULT05						X						250-500		Propionic culture for Gruyere style cheeses. No eye formation
CULT06								X				250-500		P. Candidum white mould for all Camembert style cheese
CULT07							X					500		Mild
CULT08							X					100-200		Strong
CULT09									X			100-200		Bacterium of the smear, develops a very aromatic orange rind, For washed rind cheese and uncooked pressed cheese
CULT10						X						250-500		Propionic culture for Swiss style cheeses etc. Strong eye formation
CULT11											X	100		Lactobacillus Helvetica gives the typical Swiss cheese flavour
Flora Danica	X	X	X	X								500	B	
R704	X	X										500	A	
YC-380					X					X		500	C	Thermophilic

*Starter types refer to the cheese making book "Home Cheesemaking" by Neil and Carole Wilman available from Cottage Crafts Ltd.