

## Type of cheese

Overall cheese type Soft cheese

**Cheese variants** Blue cheese, Gorgonzola "dolce"

### Characteristics

**Flavor** Mild blue cheese notes

**Texture** Soft to semi soft

**Appearance** Creamy paste with pale blue veins and a white to yellowish rind

Yield Typically 12 to 15 kg cheese per 100 L of milk

**Ripening time** 60 to 80 days

**Shelf life** Typically 60 days

#### Composition

Moisture 52% to 54% corresponding to 70% to 77% moisture on fat free basis

**Dry matter** 46% to 48% **Fat** 26% to 30%

**Calcium** 1.2 to 1.7 g / 100 g cheese

Salt 1.2% to 1.5%

### List of ingredients

Milk High quality and standardized milk with desired level of fat

**Cream** Optional (only for high fat variants)

**Calcium chloride** Aqueous solution of food grade calcium chloride (optional)

Starter culture DVS® Lb STELLA plus DVS® SOFT CREMOSO plus DVS® ST Body 2

Coagulant CHY-MAX® Special, CHY-MAX® Plus or NATUREN® Extra (for DOP)

**Ripening solution** SWING® P.R. PRG-3 and SWING® LAF-4, 5 or 7





## Steps

# Description

Milk preparation



Pasteurize the milk at 80 °C in 30 seconds. Then cool to 32 °C +/-1 °C. Standardize the milk to reach desired fat/protein ratio, typically 1.15:1.

Fermentation



Add from 0 to 200 ppm of  $CaCl_2$  depending on your specific recipe. Then add 10 to 20U/100 L of DVS® Lb STELLA and 5 to 7U/100L of DVS® SOFT CREMOSO plus 3U/100L of DVS® ST Body 2. Let the starter cultures work for 30 to 40 minutes at 32°C +/-1°C. Add ripening cultures depending on your specific recipe and desired appearance and flavor profile.

Coagulation



Add 3500 to 5500 IMCU of **CHY-MAX**® or **NATUREN**® (the latter for DOP) per 100 L milk at 32°C +/-1°C (or better 1 IMCU per g total protein). Flocculation time is typically 20 to 30 minutes and total coagulation time typically 45 to 50 minutes.

Cutting



Cut the coagulum in cubes of 3 x 3 x 3cm.

Stirring



Apply very gentle stirring for 5 minutes.

Draining, molding and pH adjustment



Drain the curd on thin layer on a table for 30 minutes. Mold the curd into the mold forms with cloths and turn every 20 minutes 3 times. Remove the cloths from the mold forms and continue to turn the cheeses every 2 hours for 24 hours. Total acidification time is around 9 hours and whey acidity around 18 to 20°SH/50.

Ripening Salting Piercing



Put the cheeses in a warm room (20°C to 24°C) for 48 to 72 hours and apply dry salting 2 times to obtain the final desired salt content. Ripen for 60 to 80 days at 4°C and 90 to 95% relative humidity and make holes (piercing) after 10 days and 20 days.

Storage Packing



Pack the cheeses in suitable aluminum foil. Store the cheese at 4 to  $6^{\circ}$ C until the final cheeses are delicious and ready for distribution and sales.

For more guidance, please contact the Chr. Hansen sales and application experts

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