

CHEESE AND "RICOTTA" PRODUCTION FROM RAW MILK



PICT. 1



PICT. 2



PICT. 3



PICT. 4



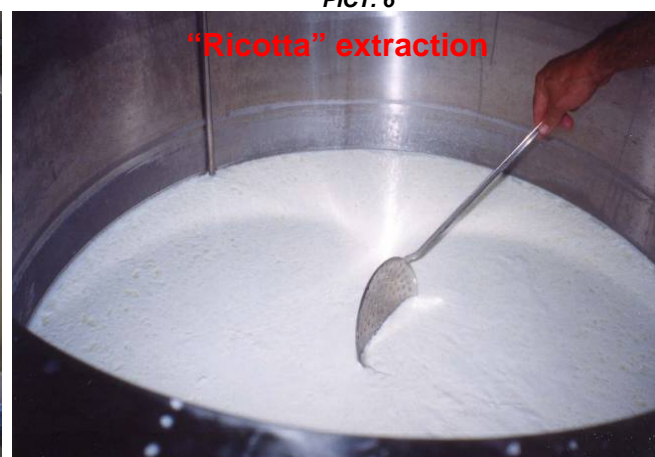
PICT. 5



PICT. 6



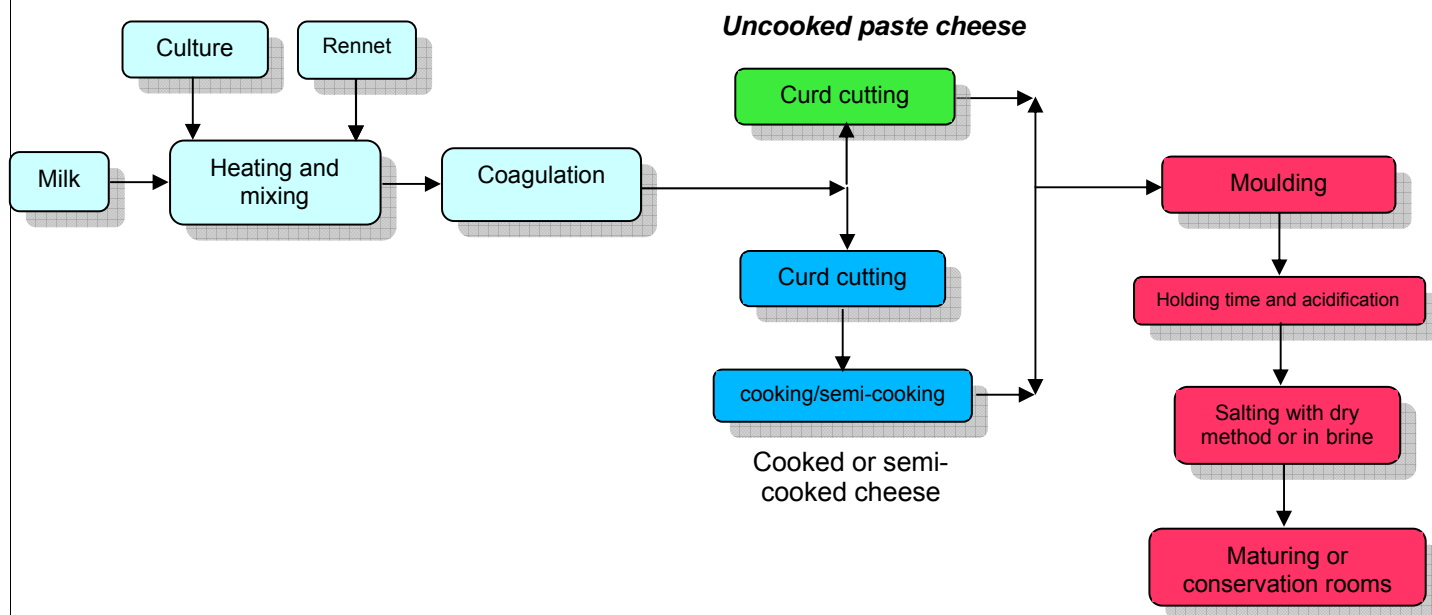
PICT. 7



PICT. 8

TYPICAL CHEESE PRODUCTION

Processing chart



Description

1) The milk is transferred into Cow Batch (*pict. 1*);

2) Milk is heated in the Cow Batch (*pict.2*) and culture, if needed, is added. Heating phase continues until milk coagulation temperature is reached. During these phases milk is stirred manually or by an electro-stirrer, if provided, in order to distribute culture and rennet uniformly and allow a better thermal exchange;

3) After coagulation temperature rennet is added (*pict.3*) and everything is mixed to distribute it uniformly in the milk and agitation (*pict.4*) is stopped.

4) Milk is kept immobile for the time requested for coagulation;

5) Once milk is coagulated, it is possible to proceed in 2 ways to obtain some fresh/soft cheese or matured cheese:

- ✓ For fresh/soft cheese the coagulation is cut gently with a stirrer or a manual cutting device (*pict.5*). The curd and whey is collected with the moulds (*pict.6*), where whey is drained.
- ✓ For matured cheese the coagulation is cut with a stirrer or a manual cutting device (*pict.5*). The obtained curd is semi-cooked, by raising the temperature until the needed value is reached, by keeping it agitated. After this operation the product is drained, extracted (*pict.7*) and put into the moulds, where the whey is totally drained.

6) The whey remained from the cheese production is put into the Cow Batch and is heated at the needed temperature to separate "ricotta"; after separation (*pict.8*), the product meets holding time and then is extracted.

7) Cheese still in the moulds ends drainage and reaches the desired pH.

8) Cheese salting, which usually starts the day after production, can be done with dry method or in brine.

9) After production process, cheese is transferred, according to the type, into the maturing or conservation rooms