# Cheese production

Products such as yogurt or cheese are created when milk is further processed or turns sour, causing the solid components to separate from the liquid whey. In the production of these products, two main methods can essentially be distinguished:

**Rennet Cheese:**
In this method, rennet – an enzyme extracted from the calf's stomach – is added at about 30 °C, which leads to sweet coagulation of the milk. This method is particularly typical for the production of hard and semi-hard cheeses.

**Sour Milk Cheese:**
In this method, lactic acid cultures are used to trigger the natural coagulation of the milk. This process is characteristic of many fresh and soft cheeses.

**In practice, both methods are often combined** to produce different types of cheese. In addition, cheeses can be classified according to various criteria:

**Fat Content:**
This ranges from low-fat to double cream levels and influences the creaminess and flavor of the cheese.

**Cheese Types:**
These include raw milk cheese, processed cheese, brined cheese, and pasta filata cheese, which differ in their preparation methods and the ingredients used.

**Origin of the Milk:**
This includes goat, sheep, and buffalo milk cheeses, each offering distinct flavors and characteristics.

**Water Content:**
Cheese varieties are classified into categories such as fresh cheese, soft cheese, sour milk cheese, semi-soft cheese, semi-hard cheese, and hard cheese, with the water content being a decisive factor for texture and flavor.

**Cultures:**
The use of molds or bacteria for maturation results in a wide variety of flavor profiles and textures.

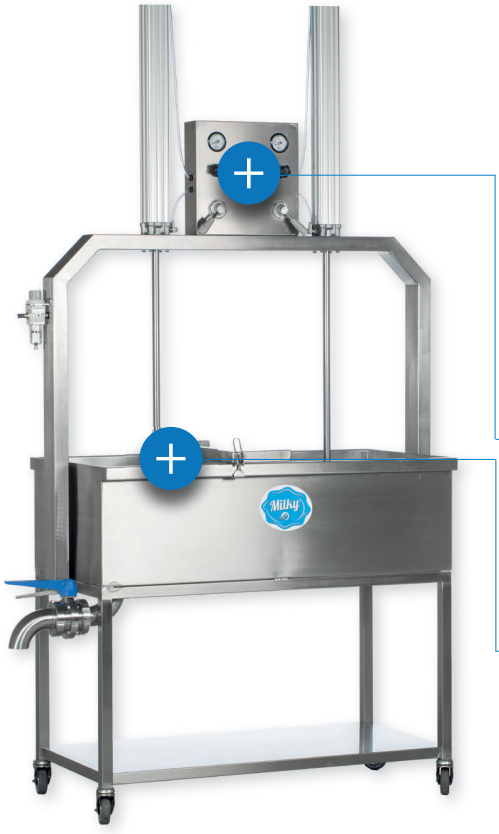
**Perfect cheese making with our cheese presses!**
Our cheese presses made of stainless steel offer the highest quality and durability. The intermediate plates placed on the cheese molds ensure uniform pressing. A pneumatic air cylinder applies precise pressure to the plates, with the pressing force individually adjustable to the requirements of each cheese type. For optimal results in cheese production – efficient and professional!

# Cheese Press FJ 2/50 PCP

**Part no.** 13206

- Air pressure: max. 9 bar
- Supply line: max. 5 meters
- Working surface: 700 mm × 1000 mm × 650 mm
- Intermediate plates: 400 mm × 400 mm

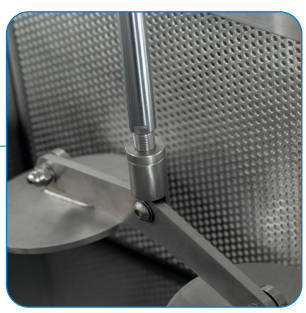
# Pre-Press & Cheese Press 150 RP



**Part no.** 13207

Capacity: approx. 120 kg
Curd height: 100 mm
Internal dimensions: L 1500 mm × W 900 mm × H 350 mm
Working height: 950 mm
Outlet valve: DN 50 for whey
Consumption: 6 bar, 35 liters/min (≈ 9.2 US gal/min)

Two movable pneumatic pressing cylinders



# Cheese Press 12×12 cm

Part no. 16116

The 12 × 12 cm cheese press allows for easy manual pressing of cheese. The scope of delivery includes a pressing basket, a stainless steel press, an outer basket, and an aluminum holder. With a capacity of 1.3 liters (≈ 0.34 US gal), it is ideal for small cheese quantities.

# Cheese Press 14×14 cm


Part no. 16114

The 14 × 14 cm cheese press allows for easy manual pressing of cheese. The scope of delivery includes a pressing basket, a stainless steel press, an outer basket, and an aluminum holder. With a capacity of 2.2 liters (≈ 0.58 US gal), it is ideal for small cheese quantities.

# Cheese Press 20×17 cm


Part no. 16115

The 20 × 17 cm cheese press allows for easy manual pressing of cheese. The scope of delivery includes a pressing basket, a stainless steel press, an outer basket, and an aluminum holder. With a capacity of 5.3 liters (≈ 1.4 US gal), it is ideal for medium cheese quantities.

# Cheese Maker Hobby Set with Press

Part no. 13000

This wooden cheese press is perfect for beginners who want to take their first steps in cheese making. The scope of delivery includes two plastic cheese molds with lids and cloth, two small thermometers, 50 ml (≈ 1.7 fl oz) of rennet, and two sachets of freeze-dried cultures for cheese and yogurt. Two helpful books provide the perfect guidance for making your very first cheese successfully.

# Cheese molds

| Figure | Part no. | Type | Shape | Dimensions (mm) | Filling weight | Pcs./pack |
|---|---|---|---|---|---|---|
|  | 13040 | Round mold | cylindrical | 110 x 110 x 110 | approx. 1 kg | 4 pcs. |
|  | 13041 | Round mold with lid | cylindrical | 82 x 82 x 90 | approx. 450 g | 1 pcs. |
|  | 13042 | Round mold with lid | cylindrical | 110 x 110 x 90 | approx. 800 g | 1 pcs. |
|  | 13043 | Round mold with bottom | round, conical | 190 x 180 x 93 | approx. 2,5 kg | 3 pcs. |
|  | 13044 | Lid for mold 13043 | | 188 x 55 | | 1 pcs. |
|  | 13045 | Round mold with bottom and lid | cylindrical | 200 x 200 x 150 | approx. 4,5 kg | 1 pcs. |
|  | 13047 | Cup ≈ 3.4 US fl oz | round, conical | 60 x 50 x 54 | approx. 120 g | 10 pcs. |
|  | 13048 | Cup ≈ 8.5 US fl oz | round, conical | 80 x 70 x 70 | approx. 300 g | 10 pcs. |
|  | 13049 | Cup ≈ 16.9 US fl oz | round, conical | 90 x 70 x 107 | approx. 500 g | 10 pcs. |
|  | 13051 | Cup ≈ 23.7 US fl oz | round, conical | 100 x 82 x 108 | approx. 700 g | 5 pcs. |
|  | 13052 | Small round mold | round, conical | 70 x 65 x 40 | approx. 130 g | 10 pcs. |
|  | 13053 | Small basket mold | round, conical | 115 x 90 x 80 | approx. 650 g | 5 pcs. |
|  | 13054 | Large basket mold | round, conical | 145 x 110 x 93 | approx. 1,1 kg | 5 pcs. |
|  | 13055 | Baby Gouda mold with lid | cylindrical, rounded | 100 x 70 | | 3 pcs. |
|  | 13056 | Brick mold | rectangular, conical | 80 x 155,58 x 145,70 | | 5 pcs. |
|  | 13057 | Pyramid mold | square, conical | 85 x 57 x 80 | | 5 pcs. |
|  | 13058 | Heart-shaped mold | heart-shaped, slightly conical | 106 x 105 x 45 | approx. 150 g | 5 pcs. |
|  | 13059 | Cheese mold bundle | | | | 13 pcs. + 2 Draining mats |

# Cheese-making cloths

Cheese cloths made of cotton prevent the curd from clogging the holes of the cheese mold and thus ensure an even drainage of the whey.

| Figure | Part no. | Description | Dimensions (cm) | Pcs./pack |
|---|---|---|---|---|
|  | 13034 | Cheesecloth | 35 x 35 | 3 pcs. |
|  | 16462 | Cheesecloth | 50 x 50 | 3 pcs. |
|  | 13036 | Cheesecloth | 75 x 75 | 3 pcs. |
|  | 16463 | Cheesecloth | 105 x 105 | 3 pcs. |

# Cheese curd bags

Curd bags made of nylon allow perfect whey drainage during curd preparation.

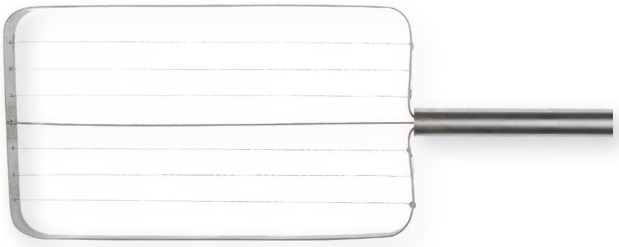
| Figure | Part no. | Description | Dimensions (cm) | Pcs./pack |
|---|---|---|---|---|
|  | 13065 | Small curd bag | 25 x 33 | 2 pcs. |
|  | 13066 | Large curd bag | 32 x 48 | 2 pcs. |
|  | 13067 | Extra large curd bag | 50 x 90 | 1 pcs. |

# Cheese harp plastic

Part no. 13008

- Dimensions: 26 mm × 11 mm
- Handle length: 120 mm
- Total length: 380 mm

# Stainless steel cheese harp



Part no. 13009

- Dimensions: 303 mm × 163 mm
- Handle length: 300 mm
- Total length: 617 mm

# Stainless steel cheese harp with long handle

Part no. 13009-60

- Dimensions: 303 mm × 163 mm
- Handle length: 600 mm
- Total length: 917 mm

**Cheese harps** are used to cut and distribute the curd. They are manually drawn through the coagulated milk.

Rennet splits the casein, allowing the milk to coagulate without becoming acidic. A key advantage of rennet is that it is easy to dose.

**Liquid rennet:**
If the cheese is matured for **less than 7 months**, liquid rennet should be used. IMCU indicates the unit of measurement for rennet strength.

**Rennet powder:**
If the cheese is matured **for more than 7 months**, rennet powder should be used. IMCU indicates the unit of measurement for rennet strength.

# Liquid rennet, 50 ml (≈ 1.7 US fl oz)


Part no. 13019

- Content: 50 ml (≈ 1.7 US fl oz)
- Strength: 150 IMCU/g

# Liquid rennet, 250 ml (≈ 8.5 US fl oz)


Part no. 13021

- Content: 250 ml (≈ 8.5 US fl oz)
- Strength: 150 IMCU/g

# Rennet powder, 25 g / 125 g / 500 g


25 g Part no. 13022
125 g Part no. 13023
500 g Part no. 13022-500

- Content: 25 g | 125 g | 500 g
- Strength: 2200 IMCU/g

# Cheese culture


Part no. 13024

The production of sour cheese is carried out by using culture and rennet to increase the yield. The final product is characterized by a rather crumbly texture. A total of 3 sachets are required for preparation.

# Yogurt culture


Part no. 13025

Yogurt production requires 3 sachets, which yield about 1 liter (≈ 0.26 US gal) of yogurt. This starter culture can be used over a period of 3 to 4 months.

# Kefir culture


Part no. 13026

To produce kefir, a starter culture is used that transforms milk into a tasty and nutritious drink. The kefir is ready to drink immediately after preparation.

# Mild yogurt starter culture “Fitness”


Part no. 13027

This mixed culture provides a mild taste and is ideal for a healthy fitness boost.

# Blue mold culture


penicillium ROQUEFORTI, 1 dosis

IN PULVER-FORM

Für die Herstellung vom Blauschimmelkäse,
zB. Roquefort und Stilton.

Wenn der Beutelinhalt von 1 unit auf
einmal gebraucht wird, reicht es für
500 Liter Milch.

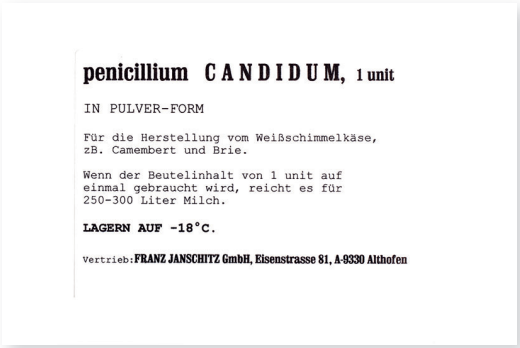
LAGERN AUF -18°C.

Vertrieb: FRANZ JANSCHITZ GmbH, Eisenstrasse 81, A-9330 Althofen

Part no. 13016

The blue mold culture, for example used for Bavaria Blue, is first dissolved in salt water and then added to the cheese milk.

# White mold culture


penicillium CANDIDUM, 1 unit

IN PULVER-FORM

Für die Herstellung vom Weißschimmelkäse,
zB. Camembert und Brie.

Wenn der Beutelinhalt von 1 unit auf
einmal gebraucht wird, reicht es für
250-300 Liter Milch.

LAGERN AUF -18°C.

Vertrieb: FRANZ JANSCHITZ GmbH, Eisenstrasse 81, A-9330 Althofen

Part no. 13017

The white mold culture, as used for Camembert, is first dissolved in salt water and added in small amounts to the cheese milk. Alternatively, or additionally, the culture can be sprayed onto the cheese loaves after molding.

# Red smear culture


bacterium LINENS

IN PULVER-FORM

batch 64310471 - THT/MHB/BBD 02/2018

Für die Herstellung vom Käse mit
'Rotschmiere' auf die Rinde,
zB. Limburger und Brick.

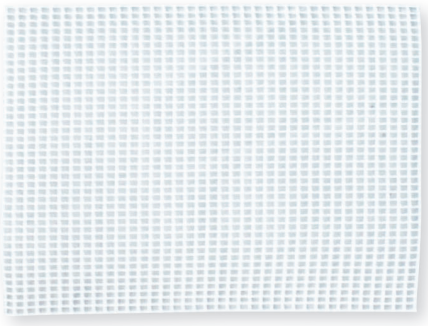
Wenn der Beutelinhalt von 1 unit auf einmal
gebraucht wird, reicht es für 1000 Ltr Milch.

LAGERN AUF -18°C.

Vertrieb: FRANZ JANSCHITZ GmbH, Eisenstrasse 81, A-9330 Althofen

Part no. 13018

# Cheese mats per meter / per piece



Part no. 13061

# Cheese coating yellow / transparent


**Yellow Part no.** 13028

**Transparent Part no.** 13029

The cheese coating is a pesticide-free coating for semi-hard cheese that forms a thin protective layer on the rind. It keeps out foreign particles and germs while allowing the cheese to continue its ripening process undisturbed.

# Sponge applicator

**Part no.** 13030

The sponge for applying cheese coating enables easy and effortless application.

# Cheese wax

Cheese wax protects against bacteria and mold. It is melted, and the dry cheese is dipped into it after the salt bath. The wax is supplied in blocks of approx. 1.2 kg (≈ 2.6 lbs) in the colors clear, yellow, and red.

**Colorless Part no.** 13031

**Yellow Part no.** 13032

**Red Part no.** 13033

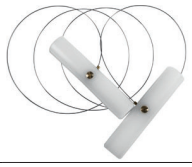
# Cheese knife

Our new cheese knives set new standards in hygiene, meet the highest quality standards, and are sustainable thanks to short transport routes within Europe. Manufactured in Italy, they combine high-quality materials, modern technology, and over 100 years of experience. Discerning professionals, cooking enthusiasts, and cheese producers worldwide rely on our knives.

Our carefully selected range makes cutting and marketing cheese easier. The cheese knives are perfectly suited not only for professional cheese producers but also for hobby chefs and private households.

NEW

## Our cheese knives and cheese cutters at a glance:

| Figure | Part no. | Type | Length |
|---|---|---|---|
|  | 336612 | Two-pronged cheese knife | 12 cm |
|  | 432611 | Parmesan cheese knife | 11 cm |
|  | 442622 | Soft cheese knife | 22 cm |
|  | 443618 | Cheese knife “Zancato” | 18 cm |
|  | 310630 | Cheese knife “Salato” | 30 cm |
|  | 308641 | Salato Largo – salted knife | 41 cm |
|  | 432305 | Parmesan cheese knife “Pavia” | 5 cm |
|  | 432312 | Parmesan cheese knife “Pavia” | 12 cm |
|  | 434309 | Hooked cheese knife | 9 cm |
|  | 212000 | Stainless steel wire cheese cutter | 130 cm |
|  | 407020 | Cheese & truffle slicer knife, stainless steel, smooth blade | 20 cm |
|  | 408120 | Stainless steel cheese & truffle slicer – serrated blade, wooden handle | 20 cm |
|  | 309636 | Two-handled cheese knife | 36 cm |
|  | 309250.V | Two-handled cheese knife green | 50 cm |

# Make your own cheese in just a few steps

Basically, the production of all cheeses is similar.
It is the fine differences and the many possible treatments, refinements, etc. that create the wide variety of cheeses.

### 1. Preparation
The milk is pasteurized (except for the production of raw milk cheese). By adding or removing cream, the desired fat content is adjusted.

### 2. Coagulation of the milk
Rennet, lactic acid bacteria (starter cultures), or a combination of both are added to make the milk coagulate. This produces the so-called “curd” or “gel.” After some time, a curd test is performed.

### 3. Cutting the curd
Once the curd has reached the right firmness, it is cut with a cheese harp. The finer the curd is cut, the harder the finished cheese will be, as more whey is released. For some cheeses, the curd is then gently heated to allow even more whey to separate.

### 4. Molding and pressing
When the curd has the right consistency for the desired cheese type, it is placed into the typical cheese molds. By draining or pressing, the remaining whey is separated from the curd.

### 5. Brine bath and wax
By bathing in brine, more water is drawn out of the outer layers – rind formation is encouraged, the flavor is intensified, and the cheese is naturally preserved. Many hard cheeses are also coated with a protective layer of cheese wax before aging.

### 6. Ripening
During ripening, the characteristic aroma of the cheese develops – only fresh cheese does not require ripening. Depending on the type of cheese, different ripening methods are used, and the cheese is turned, brushed, rubbed, rolled in herbs, or treated with noble mold.

### 7. Storage
For proper storage of cheese, an optimal, constant temperature and high humidity are crucial. Heat, overly cold storage, or light can harm both the quality and the taste