**Cheddar Example Make Sheet**

Company: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cheesemaker: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cheese Name/ID: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Batch ID/Lot: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**RAW MATERIAL INFORMATION**

Pounds of Milk: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Milk ID/Lot: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Ingredient | Manufacturer ID and Lot # | Usage Rate | Calculated Amount Needed | Actual Amount Added |
| Starter Culture |  |  |  |  |
| Rennet |  |  |  |  |
| Calcium Chloride |  |  |  |  |
| Annatto |  |  |  |  |
| Salt |  |  |  |  |

**MAKE PROCEDURE**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Step | Clock Time | Est. Time in Process (min.) | Actual Time (min.) | Target Temp. (°F) | Actual Temp. (°F) | Target pH | Actual pH |
| Milk into Vat |  |  |  |  |  |  |  |
| Add starter |  | 0 |  |  |  |  |  |
| Add CaCl2 and Annatto |  |  |  |  |  |  |  |
| Add Rennet |  |  |  |  |  |  |  |
| Cut |  |  |  |  |  |  |  |
| Heal |  |  |  |  |  |  |  |
| Begin Cook |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
| End Cook |  |  |  |  |  |  |  |
| Drain |  |  |  |  |  |  |  |
| Cheddaring |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
| Mill |  |  |  |  |  |  |  |
| Salt |  |  |  |  |  |  |  |
| Hoop |  |  |  |  |  |  |  |
| Into Press |  |  |  |  |  |  |  |
| Out of Press |  |  |  |  |  |  |  |

**Use back of sheet for processing notes.**