

Cheese Starter Culture Guide

<u>CULTURE</u>	<u>COMPOSITION</u>	<u>RECOMMENDATIONS</u>	<u>Acidification</u>	<u>Gas</u>	<u>Diacetyl</u>
Mesophilic II	LC	Cheddar, Jack, Brie, Blue Cheese, Mozzarella, Parmesan, Provolone	★★★		
Meso Aromatic B	LL & LC & LD & LM	Cream cheese, Sour Cream, Cottage Cheese, Chevre, Valencay, Cultured Butter	★★	★	★★
Thermophilic B	ST & LB	Mozzarella, Parmesan, Romano, Provolone, Italian Cheeses	★★	★	★
Thermophilic C	ST & LH	Gruyere, Comte, Beaufort, Fontina, Emmental	★★	★	★
MM100	LL & LC & LD	Versatile culture called for by many fresh, semi-soft and hard cheese recipes	★★	★	★
MA4001 (Farmhouse)	LL & LC & LD & ST	Chevre, Fromage Blanc, Camembert, most soft cheeses	★★	★	★
MT1 Feta	LL & LC & ST & LB	Feta	★★★★★		
Geo 15	Geotrichium Candidum - Yeast Like	Camembert, Brie	Adjusts pH to improve white mold growth and reduces bitterness. Doesn't effect surface texture.		
Geo 17	Geotrichium Candidum - Mold Like	Camembert, Brie	Adjusts pH to improve white mold growth and reduces bitterness. Gives cheese a wrinkled surface texture.		
Penicillium Candidum ABL	Penicillium Candidum	Camembert, Brie	Inhibits foreign mold growth. Creates white surface on the cheese.		
PLA-LYO	B. Linens G. Candidum 15 A. Nicotianae D. Hansenii	Reblochon, Tomme de Savoie, Saint Nectaire, Gruyere, Compte	Inhibits foreign mold growth. Creates orange-tan rind on the cheese. Distinctive aroma, particularly with washed rind cheeses. Originates from the Savoie region.		
Penicillium Roqueforti	Penicillium Roqueforti	Blue Cheese	Light blue mold growth. Breaks down fats and produces methyl ketones. Deacidifies, softens texture, creates unique flavors.		
Bulgarian 411 (Yogurt)	ST & LB	Yogurt	Similar to Thermophilic B with more Lactococcus Bulgaricus		
B. Linens	Brevibacterium Linens	Washed rind, and some Alpine cheeses	Known for its "stinky cheese" aroma. Gives a blush to red-orange rind. Aroma increases with rind washing.		
Propionic Bacteria	Propionicbacterium freudenreichii	Swiss	Used for eyes/flavor development in swiss cheese. Produces CO ₂ , propionic & acetic acid.		

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Lactic Starter Strains (optimum temp. range)

LC: Lactococcus Cremoris (77-86F, 25-30C)

LL: Lactococcus Lactis (77-86F, 25-30C)

LD: Lactococcus Lactis subsp. Diacetylactis (77-86F, 25-30C)

LM: Lactococcus Mesenteroides (77-86F, 25-30C)

ST: Streptococcus Thermophilus (95-113F, 35-45C)

LH: Lactobacillus Helveticus (95-108F, 35-42C)

LB: Lactobacillus Bulgaricus (95-108F, 35-42C)

Description

Produces lactic acid.

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Produces CO₂, diacetyl.

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Produces lactic acid, CO₂, diacetyl.

Produces lactic acid.

Produces lactic acid. (Italian origin)

NOTE: These bacteria strains can still operate at other temperatures outside of the optimum ranges listed above. Some recipes may use temperatures outside of these ranges.