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Lactic foods made using the lactic starter culture Flora Danica or Mesophile Aromatic B

	Cream or milk	Rennet	ripening temperature (f)	ripening time (hours)
Butter	heavy cream	no	65-75	20-24
Buttermilk	2% or skim milk	no	65-75	24
Crème Fraiche	heavy cream	no	65-75	20-24
Sour Cream	heavy cream	no	65-75	24-36
Cream Cheese	whole milk	yes	75	12-14
Cottage Cheese	whole milk	yes	70	2 cook curds at 115f
Chèvre Fromage Blanc	whole milk	yes	75-80	18-24

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