

# Download Gouda Cheese Making Manual

A similar cheese to Gouda is the Edam cheese made in Holland. It is made quite like the Gouda but with a lower fat milk. The distinguishing characteristic of Gouda cheese is that it is a relatively sweet cheese. Abbreviated Gouda Cheese Making Instructions. If using pasteurized milk, dilute 1/4 teaspoon calcium chloride in 1 cup water per gallon of milk, then start heating the milk. Step 1: In a stainless steel pot, warm milk to 84 degrees F. Step 2: For 2 to 4 gallons of milk, add 1/4 tsp MM 100 culture. For 4 to 10 gallons of milk, add 1/2 tsp culture. A. B. C. in Cheese-making; a Short Manual for Farm Cheese-makers in Cheddar, Gouda, Danish Export (skim Cheese) Price: \$10.95 \$2.51 As of 2019-01-23 05:22:45 CST (more info) How to make Gouda Cheese. Makes about 1.2 kg wheel of cheese. Ingredients. 10 L (10 qt) Full Cream Cow's Milk, preferably pasteurised/unhomogenised. 1/8th Teaspoon (Dash) Mesophilic Culture (MO30) 2.5 ml (1/2 tsp) Calcium Chloride in 1/4 cup water; 2.5 ml (1/2 tsp) Liquid Rennet in 1/4 cup water; 18% Saturated Brine solution made with cheese salt