



## **Dairy Foods Consulting Westminister Artisan Cheesemaking**

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Artisan Cheesemaker

### **Fresh Mozzarella - Cultured**

For commercial sale, Mozzarella must be made from pasteurized milk.

For 100 lb. (12 gallons) milk:

After pasteurization (145 °F for 30 min.) cool milk to 98-100 °F.

Add starter:

For Direct-Vat-Set use 5 DCU (1/2 tsp.) CHOOZIT TA062 OR TA060  
or 1/5 dose CSL Jointec B13  
For bulk starter use 1 lb. CSL “STA” culture

After 1 to 2 hours, at pH 6.40-6.50 add 7 to 9 ml single strength rennet. Check for flocculation, which is the first sign of the milk turning into a gel (curdling). The flocculation will be sooner than for most recipes because the rennet is more active at 98-100 F than at 90 F. Multiply this time by 3 to get the time from adding rennet until cutting, e.g. 5 min. x 3 = 15 min.

Cut the curd into hazelnut-sized pieces. Rest curd in whey for 5 min.. Stir curds briefly in the whey, about 5-10 min to firm the curds slightly.

Settle curds under the whey for 30-60 minutes until the whey from the curd is .25 %TA or curd is pH 6.0.

Drain off the whey and cut the pack of curds into cakes. Keep the cakes warm until the acidity has increased ( .35-.40 %TA or pH 5.2-5.3) and the curd can be stretched in 170-180 °F water. For larger batches: when the curd is ready to stretch it can be placed in cold water to prevent it from becoming over ripe because of the increased lactic acid produced by the starter culture.

Slice curds into thin strips or break into small pieces. Place 2.5 lb. curds in a bowl.  
Add 1 gallon 170-180 °F water mixed with 3 oz. salt.

Alternatively the curd can be stretched in 170-180 °F water without the salt and the finished pieces (approx. 8 ounces) can be brined for 10 minutes after they are chilled in cold water.

Stretch curds in the hot water so that they stick together into a mass and then knead this mass into a smooth “dough.” Pull the dough into a rope and mold into balls, braids or pear shapes or whatever.

Put the finished cheese into cold water until firm. Wrap in film, vacuum package or store in a “pickle.” The cheese can also be smoked and packaged dry only. Dry the cheese in a refrigerator for 2-3 hours before smoking to obtain a browner rind.

The pickle is composed of 1-gallon water, 2 oz. salt, 5 ml Calcium chloride (30%) solution, and 1 ml lactic acid or 1 teaspoon vinegar. The cheese will keep for 21 days in vacuum, 14 days in film, and 7-10 days in the pickle. The higher the fat content relative to the protein in the milk the shorter is the shelf life in the pickle. 7 days is an average.