

## Process guidelines for Saint Paulin

Raw material	raw milk
Standardization	to 2.9 – 3.5 % fat depending on the protein content
Heating	72 – 75 °C for 16 – 30 sec.
Cooling	to renneting temperature: 35 – 37 °C.
<b>Inoculation</b>	<b>1 x Choozit TA 61 or 60 LYO 125 DCU per 1500 l. vat milk + 1 x Choozit Alp D LYO 100 DCU per 2000 l vat milk</b>
coloring	33 – 55 ml beta carotene per 1000 l
Preripening	30 – 40 min.
Renneting	2 – 3 gr. pure calf rennet powder (Renco)
Coagulation	setting time: 11 – 20 min Coagulation time : 30 – 40 min.
Cutting	curd grain diameter: green pea to hazelnut size
Stirring	20 min.
Separating	draw of whey, approx. 30 %
Washing and	pH before washing : 6.40 – 6.45
Scalding (cooking)	addition of water: 10 – 15 %, approx. 60 °C. Scalding : to 37 – 39 °C, within 11 – 20 min.
Forming	under whey
Pressing	depending on equipment, e.g. 15 min. 0.3 – 0.6 bar ( 1 bar appr. 14 lb.)
Brining	pH before brine bath : 5.4 +- 0.2 16 - 18 °Be, 16 – 18 °C. salting time : 24 – 54 h. depending on weight pH after brine bath : 5.2 +- 0.1

Dry off	on shelves Rel. humidity : 90 – 95 °C Temp. 15 – 16 °C. Time: 20 hours
Smearing	<b>1 x Choozit linens W Visbyvac ® DIP Dosis 1</b> + 500 g. salt for 10 l. boiled water. Dipping or spraying red smear solution (liquid culture in 5 volumes of 3 % NaCl solution), during initial ripening smearing must be repeated 1 <sup>st</sup> , 3 <sup>rd</sup> , 7 <sup>th</sup> and 10 <sup>th</sup> day
Ripening	during period of smearing. Temp. 15 – 16 ° C, 90 – 95 % RH.
Brushing	brush off any surface growth under a stream of floating water on 12 <sup>th</sup> – 15 <sup>th</sup> day
Ripening	re. humidity: 70 % Temp. 15 – 16 °C.
Packaging	on 16 <sup>th</sup> day Special foil for eye formation Or coating with paraffin-wax, Alternatively spray annatto colour mixture on dry rind
Curing	at 5 ° C for 2 – 3 weeks