

Designation	Cultures	Description	URL	Culture/Mold	Name	Type	Fermentation	Notes
Cheese Cultures								
C3	LL, LLC, LLD, LMC	Fresh, soft cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese	LL	Lactococcus lactis ssp. lactis	Mesophilic	Homofementive	Primary mesophilic acidification
C6	Propionic	Swiss cheese big gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	LC / LLC	Lactococcus lactis ssp. cremoris	Mesophilic	Homofementive	Acidification, slight diacetyl
C11	LL, LLC, LLD, LMC	Fava dienza, meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	LD / LLD	Lactococcus lactis ssp. lactis biovar. diacetylactis	Mesophilic	Heterofementive	Chic acid consumer, slight CO2, diacetyl
C20	LL, LLC, LLD	Fronage blanc meso + rennet	https://cheesemaking.com/collections/starter-cultures-for-cheese	LH / LMC	Leuconostoc mesenteroides ssp. cremoris	Mesophilic	Heterofementive	Slight CO2, diacetyl
C20G	LL, LLC, LLD	Chevre meso + rennet	https://cheesemaking.com/collections/starter-cultures-for-cheese	ST	Streptococcus salivarius ssp. thermophilus	Thermophilic	Homofementive	Primary thermophilic acidification, incl. yogurt
C21	LL, LLC, LLD, LMC	Buttermilk NECM 5 packets	https://cheesemaking.com/collections/starter-cultures-for-cheese	SX	Staphylococcus xylosum II	Thermophilic	Adjunct	Texture/ripening, stimulates LAB
C30	LL, LLC, LLD, LMC	Sour cream starter	https://cheesemaking.com/collections/starter-cultures-for-cheese	BL	Bifidobacterium lactis	Thermophilic	Adjunct	Yogurt
C31	LL, LLC, LLD	Fronage meso + rennet	https://cheesemaking.com/collections/starter-cultures-for-cheese	LBA	Lactobacillus acidophilus	Thermophilic	Homofementive	Yogurt
C31	LL, LLC, LLD	Fromage blanc meso + rennet	https://cheesemaking.com/collections/starter-cultures-for-cheese	LB / LDB	Lactobacillus delbrueckii ssp. bulgaricus	Thermophilic	Homofementive	Required for yogurt, used also in hard cheeses
C33	LL, LLC, LLD	Crème fraiche meso + rennet	https://cheesemaking.com/collections/starter-cultures-for-cheese	LBL	Lactobacillus delbrueckii ssp. lactis (lactobacillus lactis)	Thermophilic	Homofementive	Yogurt, also used in hard cheeses, NSLAB
C61	LLC	Meso type 2	https://cheesemaking.com/collections/starter-cultures-for-cheese	LHC	Lactobacillus helveticus	Thermophilic	Adjunct/hetero	Nutty flavor, bitterness reduction, slight CO2, NSLAB
C62	ST, LDB	Thermo B	https://cheesemaking.com/collections/starter-cultures-for-cheese	LBC	Lactobacillus paracasei ssp. paracasei (lactobacillus casei)	Thermophilic	Adjunct/hetero	Some acid, slight CO2, aroma, NSLAB
C63	ST, LH	Thermo C	https://cheesemaking.com/collections/starter-cultures-for-cheese	LR	Lactobacillus rhamnosus	Thermophilic	Adjunct/hetero	Antibacterial contra gram-positives, aroma, NSLAB
C64	LL, LLC, LLD, LMC	Aroma B meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	Propionic	Propionic shermanii	Eye production		CO2, diacetyl, nutty flavor, needs 60-65 F period
C101	LL, LLC	Meso NECM 5 packets	https://cheesemaking.com/collections/starter-cultures-for-cheese	P. roqueforti	Penicillium Roqueforti	Blue cheese		Flavor + aroma via proteolytic activity
C201	ST, LBL, LH	Thermo NECM 5 packets	https://cheesemaking.com/collections/starter-cultures-for-cheese	Mycoferm	Trichothecium domesticum ssp. cylindrocarpon	Surface ripening		White/gray/brown powdery to fluffy mold
C510	ST, LBL, LH	Su casu thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	Mycoferm	Ventriculium lecanii	Surface ripening		White mold
C511	LL, LLC, LDB, ST	MT1 feta starter	https://cheesemaking.com/collections/starter-cultures-for-cheese	G. candidum	Geotrichum candidum	Surface ripening		White powdery yeast/mold
FLAV54	LH	Adjust thermo, reduce bitterness	https://cheesemaking.com/collections/starter-cultures-for-cheese	A. nictolanae	Athrobacter nictolanae	Surface ripening		Anerobic, corynform, morge bacteria
HLC	LR	Adjust reduces bad bacteria	https://www.thecheesemaker.com/products/holbac-starter/	KL	Kluyveromyces lactis	Surface ripening		Yeast, preps for morge and molds
KAZU	LL, LLC, LLD, LH	Meso + gas + some thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	DH	Debarmomyces hansenii	Surface ripening		Yeast, preps for morge and molds
LH100 series	LBL, LH	Adjust meso + thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	B. linens	Brevibacterium linens	Surface ripening		Stinky cheese, pink/red/orange, morge bacteria
LM57	LMC	Adjust meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	B. aurantiacum	Brevibacterium aurantiacum	Surface ripening		Similar to B. linens, type of morge bacteria
LyoPro Alpine	LL, LLC, LLD, ST, LBL, LH	Meso + thermo hard cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese	P. candidum	Penicillin Candidum	Surface ripening		White fluffy mold softens paste
LyoPro Feta	LL, LLC, ST, LDB, LH	Meso + thermo feta	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LyoPro Fioravita	LL, LLC, LLD, LMC	Meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LyoPro MB	ST, LL, LLC	Meso + thermo hard cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese	Key:				
LyoPro MBD	ST, LL, LLC, LLD	Meso + thermo + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	Mesophilic				
LyoPro MBH	ST, LL, LLC, LH	Meso + thermo hard cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese	Thermophilic				
LyoPro MD	LL, LLC, LLD	Meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	Meso + Thermo				
LyoPro MDL	LL, LLC, LLD, LMC	Meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese	Gas Production				
LyoPro MD	LL, LLC	Meso	https://cheesemaking.com/collections/starter-cultures-for-cheese	Surface Ripening				
LyoPro Picnic	Propionic	Swiss cheese big gas	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LyoPro STB	ST, LDB	Thermo mozzarella	https://cheesemaking.com/collections/starter-cultures-for-cheese	Used/Experienced				
LyoPro STH	ST, LH	Thermo grana cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LyoPro TAC	ST, LDB, LH	Thermo hard cheeses	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LyoPro TPF	ST	Thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese					
MA1x series	LL, LLC	Meso	https://cheesemaking.com/collections/starter-cultures-for-cheese	Raw Milk Adjustment Recommendation				
MA400x series	LL, LLC, LLD, ST	Meso + gas + thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	Raw milk needs less primary acidifying culture. If a recipe is designed for pasteurized milk, reduce acidifying cultures by 40-50%. Cultures to adjust (essentially the nonfermentive cultures) LL, LLC, ST, LBA, LB, LBL. The rest can stay the same.				
MB10x series	LL, LLC, LLD	Meso + gas	https://cheesemaking.com/collections/starter-cultures-for-cheese					
MDx	LLD	Adjust meso	https://cheesemaking.com/collections/starter-cultures-for-cheese	Clabber Recommendation				
MT1	LL, LLC, ST, LDB	Meso + thermo feta	https://cheesemaking.com/collections/starter-cultures-for-cheese	Initial clabber from raw milk with 1/2 cup milk. Takes 2-5 days to get at 70 F for meso clabber, 12-24 hrs at 110 F for thermo clabber. Should smell of milk+yogurt+slightly sour. Feed clabber via pint of milk with 1 tbs of previous clabber at least 3 times to establish gelling in under 24 hours per feeding for 70 F / meso clabber, and 6-12 hours for 110 F / thermo clabber. Suggested treatment rate: 2% by weight maximum. Probably need 1/4 cup or less per gallon of milk for cheese.				
MVA	SX	Adjust thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese					
MY800	ST, LDB, LBL	Lower temp thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese					
RA21	LL, LLC, ST	Meso + thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese					
TAS2	ST	Slow thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	Nitrate (NO3-) and Nitrite (NO2-) Recommendation to keep away late blowing (Note: not legal in USA to sell cheese with added nitrate)				
TA61	ST	Thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese	LAB generally has the ability to reduce nitrate and nitrite to nitric oxide and ammonia. Nitrite inhibits clostridia effectively. Nitrate tends to inhibit heterofermentive LAB bacteria more than homofermentive, but both tolerate a lot of nitrate (50 mg/L). Pink salt cure #2 is 89.75% salt, 6.25% nitrite, 4% nitrate (359 parts salt, 25 part nitrite, 16 parts nitrate). Max treatment rate: 15-20 g nitrate / 100 L milk by EU (15) and Canadian (20) regulations (150-200 mcg/L). Max final rate nitrite: 10 mg/kg for hard cheese, 20 mg/kg for soft cheese, 50 mg/kg for processed cheese. Suggested treatment rate: 2.5 g nitrate / 100 L milk (25 mcg/L).				
TM61	ST, LDB	Fast thermo	https://cheesemaking.com/collections/starter-cultures-for-cheese					
LBC61	LBC	Adjust thermo	https://getculture.com/lbc61/					
Clabber	ST, LL, other varied	Endemic LAB from raw milk	https://enlifermurch.com/2023/04/06/how-to-make-clabber/					
Yogurt								
Y1	ST, LDB, LR, BL	Bulgarian yogurt	https://cheesemaking.com/collections/starter-cultures-for-cheese					
Y2	ST, LDB	Biana/Abasa yogurt type 1	https://cheesemaking.com/collections/starter-cultures-for-cheese					
Y3	ST, LDB, LBL	Creamy yogurt	https://cheesemaking.com/collections/starter-cultures-for-cheese					
Y5	ST, LDB, LBL, LBA, BL	Sweet yogurt	https://cheesemaking.com/collections/starter-cultures-for-cheese					
Surface Ripening / Mold								
LR	B. linens	Red, fast growth	https://cheesemaking.com/collections/starter-cultures-for-cheese	Kefir Recommendation				
SR3	B. linens	Orange, less aroma	https://cheesemaking.com/collections/starter-cultures-for-cheese	David Asher recommends it as a starter at a rate of 1/4 cup per gallon. I don't recommend it, yeasts and acidification and off flavors are too hard to control.				
FR22	B. linens	Bright orange, fast	https://cheesemaking.com/collections/starter-cultures-for-cheese					
FLA	Molgea-coryneform-geo	Orange-red blend	https://cheesemaking.com/collections/starter-cultures-for-cheese					
SAM3	P. candidum	Moderate-fast	https://cheesemaking.com/collections/mold-powders-for-cheese					
ABL	P. candidum	Lower activity	https://cheesemaking.com/collections/mold-powders-for-cheese					
HP6	P. candidum	Moderate-fast	https://cheesemaking.com/collections/mold-powders-for-cheese					
VB	P. candidum	Low aroma	https://cheesemaking.com/collections/mold-powders-for-cheese					
NEIGE	P. candidum	Low aroma, slower ripening	https://cheesemaking.com/collections/mold-powders-for-cheese					
GEO13	G. candidum	Mold-like, moderate flavor	https://cheesemaking.com/collections/mold-powders-for-cheese					
GEO15	G. candidum	Yeast-like, mild flavor	https://cheesemaking.com/collections/mold-powders-for-cheese					
GEO17	G. candidum	Brain texture, moderate flavor	https://cheesemaking.com/collections/mold-powders-for-cheese					
DH	DH	Cheese yeast	https://cheesemaking.com/collections/mold-powders-for-cheese					
KL71	KL	Cheese yeast	https://cheesemaking.com/collections/mold-powders-for-cheese					
Mycoferm	Mycoferm	White mold, brown bottom	https://cheesemaking.com/collections/mold-powders-for-cheese					
PA	P. roqueforti	Very fast growth, mild	https://cheesemaking.com/collections/mold-powders-for-cheese					
PJ	P. roqueforti	Fast growth, typical flavor	https://cheesemaking.com/collections/mold-powders-for-cheese					
PS	P. roqueforti	Medium-fast growth, mild	https://cheesemaking.com/collections/mold-powders-for-cheese					
PV	P. roqueforti	Intense aroma	https://cheesemaking.com/collections/mold-powders-for-cheese					