

Cheese Starter Culture Guide

CULTURE	COMPOSITION	RECOMMENDATIONS	Acidification	Gas	Diacetyl
Mesophilic II	LC	Cheddar, Colby, Brick, Jack, Farmers, Limburger, Camembert, Brie, Blue Cheese, Mozzarella, Parmesan, Romano, Provolone	★★★		
Mesophilic III	LL & LC	Gouda, Edam, Havarti	★★★		
Meso Aromatic B	LL & LC & LD & LM	Cream cheese, Sour Cream, Quark, Cottage Cheese, Fromage Blanc, Chevre Frais, St-Maure, Valencay, Cultured Butter	★★	★	★★
Thermophilic B	ST & LB	Mozzarella, Parmesan, Romano, Provolone, Italian Cheeses	★★	★	★
MA4001 (Farmhouse)	LL & LC & LD & ST	Chevre, Fromage Blanc, Camembert, most soft cheeses	★★	★	★
MT1 Feta	LL & LC & ST & LB	Feta	★★★★		
Geotrichum Candidum 17	Geotrichum Candidum	Camembert, Brie	Inhibits foreign mold growth. Adjusts pH to improve white mold growth and reduces bitterness.		
Penicillium Candidum ABL	Penicillium Candidum	Camembert, Brie	Inhibits foreign mold growth. Creates white surface on the cheese.		
Penicillium Roqueforti	Penicillium Roqueforti	Blue Cheese	Light blue mold growth. Breaks down fats and produces methyl ketones. Deacidifies, softens texture, creates unique intense flavors.		
Bulgarian 411 (Yogurt)	ST & LB	Yogurt	Similar to Thermophilic B with more Lactococcus Bulgaricus		
Propionic Bacteria	Propionicbacterium freudenreichii	Swiss	Used for eyes/texture/development in swiss cheese. Produces CO2, propionic & acetic acid.		

Lactic Starter Strains (optimum temp. range)

LC: Lactococcus Cremoris (77-86F, 25-30C)

LL: Lactococcus Lactis (77-86F, 25-30C)

ST: Streptococcus Thermophilus (95-105F, 35-41C)

LD: Lactococcus Lactis subsp. Diacetylactis (77-86F, 25-30C)

LM: Lactococcus Mesenteroides (77-86F, 25-30C)

LB: Lactococcus Bulgaricus (95-105F, 35-41C)

Description

Produces lactic acid.

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Produces lactic acid. (Italian origin)

NOTE: These bacteria strains can still operate at other temperatures outside of the optimum ranges listed above. Some recipes may use temperatures outside of these ranges.