



4. Cut curd and rest for 5 minutes. Then stir slowly and begin to increase temperature to 39° C over 30 minutes. Continue to hold at that temperature and stir for 45 -60 minutes. The goal pH at the end of stirring is 6.1 to 6.2. Thus:

At 1½ hours-	Optimum pH level 6.5	Slow vat pH 6.55	Fast vat 6.4
At 2 hours -	Optimum pH level 6.45	Slow vat pH 6.53	Fast vat 6.3
At 2½ hours	Optimum pH level 6.35	Slow vat pH 6.5	Fast vat 6.2
At 3 hours	Optimum pH level 6.25	Slow vat pH 6.45	Fast vat 6.05

Let curds settle for 5 minutes (pitching). Drain whey completely. Put curds in perforated vessel like a colander over a bucket with hot water in it to keep the curds warm at around 35° - 37 ° C, cover and leave for 15 minutes. Cut curds into slabs (cheddaring) and turn regularly until desired texture and curd pH is 5.3. This process can take up to 2 hours. Table below calculates times from beginning of make.

At 3½ hours	Optimum pH level 6.15	Slow vat pH 6.35	Fast vat 5.9
At 4 hours	Optimum pH level 5.95	Slow vat pH 6.15	Fast vat 5.95
At 4½ hours	Optimum pH level 5.7	Slow vat pH 5.95	Fast vat 5.45

When curd texture and pH is correct, mill the curd and place milled curd into another vessel to keep warm, add salt in layers with curd and leave to mellow for 5 to 10 minutes. Mix the salt well into the milled curd and pack into the cheese former (mould also spelt mold) and press. Turn cheese in the press after 15 minutes and increase pressure. Turn again in 12 hours with more pressure. Cwmglyn Cheese is usually pressed for 36 hours.

At 5 hours less 10 minutes -fast milling		Fast vat 5.35
At 5 hours	Optimum pH level 5.5	Slow vat pH 5.6
Milling optimum 5½ hours	Optimum pH level 5.35	Slow vat pH 5.6
At 6 hours		Slow vat pH 5.5
Slow vat milling 6 hours 50 minutes		Slow vat pH 5.35

The action of the salt prevents further acidification of the curd, although further slight elevation of pH levels may occur during the ageing process especially with full cream cheese matured over several months. But by following this regime, a hard cheese with the specified criteria for this particular programme should be consistently obtained and final product pH testing should ensure the pH level is below 5.6.