1.0 PURPOSE

To establish fixed procedures to be followed during the cheese making process for fresh goat’s milk cheese (Chevre) in at _______________. A strict record of all proceedings shall be made so that food safety/quality issues might be addressed.

2.0 SCOPE

This SOP applies to the production of fresh goat’s milk cheese (chevre) produced at _________________ and all employees that are involved in the production of this cheese.

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

When working around hot water or chemical cleaners, always use care and follow instructions for use.

4.0 FREQUENCY

This SOP applies anytime fresh goat’s milk cheese (Chevre) is produced.

5.0 RESPONSIBILITY

- **TASK**
  
  __________ Staff, anyone using plant for cheese production

- **VERIFICATION**
  
  __________ Management

- **PAPERWORK REVIEW**

  As needed to address quality or safety concerns, by appropriate managers/regulatory officials including cheese make sheets, vendor lot code keys, batch sheets, sampling records, pH/TA recording sheets, temperature recording sheets, and pasteurization records.

6.0 SUPPLIES/EQUIPMENT

6.1 Supplies

6.1.1 Milk

6.1.2 Appropriate cultures, rennet, salt

6.2 Equipment

6.2.1 Jacketed cheese vat with paddles (automated)

6.2.2 Cheese vat strainer

6.2.3 Calibrated pH meter or titratable acidity meter
6.2.4 Calibrated thermometer(s)
6.2.5 Draining mats
6.2.6 Molds (_______ molds manufactured by ___________)
6.2.7 Ladle
6.2.8 Cheese Paper (manufactured by _____________)

7.0 PROCEDURE

7.1 Cheese making preparation

A. In a clean and properly sanitized vat, add pasteurized milk volume. Take initial pH reading and record it.

B. Cool milk to 77⁰F/25⁰C.

7.2 Fermentation

A. Record lot number of cultures on the make sheet.

B. Add culture(s) at the appropriate amounts. See make sheet for standards as mathematical calculations are required based on milk volume for all ingredients. Cultures are added at a rate of ________ gr/________ gallons of milk and ________ gr/______ gallons.

C. pH measurements must be taken at the intervals specified in the make sheet and recorded to ensure the culture is functioning and there is an increase in acidity. Record this reading on the make sheet.

7.3 Coagulation

A. Record lot number of rennet/coagulant on the make sheet.

B. Add rennet (or coagulant of choice) to milk and stir for 2–4 minutes. Maintain temperature at 89-90°F (+/-1°F) to ensure rennet functions at the same level between production lots (enzymatic reactions are temperature sensitive). Rennet is added at a rate of _____ ml/______ gallons of milk.

7.4 Incubation

A. Incubate the milk for 18 hours at 77⁰F/25⁰C.

7.5 Dipping of curds

A. When the whey is at a pH of 4.3-4.4, ladle intact curd into open-ended forms. Fill forms to capacity.

B. Let the cheese mat for 18-24 hours, turn once.

C. Dispose of excess whey in an approved manner.
A. Dip curd into large unbleached muslin cloth bags and drain overnight in a cool area.

B. Remove from bags into a mechanical compressor.

C. Dispose of excess whey in an approved manner.

7.6 Salting

A. Record lot number and manufacturer of salt on the make sheet.

B. Salt the cheese to the specifications in your recipe.

C. Take pH reading and record it on the make sheet.

D. Cheese is tested for coliform and moisture.

E. Samples retained for regulatory authority. Samples must be labeled with an appropriate label with accurate measurements and information.

7.7 Packaging and Distribution

A. Pack in consumer-use packaging.

B. Hold and ship at <45°F/7.2°C.

OR

A. Pack in consumer-use packaging.

B. Ripen in sealed containers for 60-90 days at 54°F/12°C.

8.0 ATTACHMENT/DOCUMENTATION

Cheese Make Sheet, Pasteurization Records, Lot Numbers for any products used during processing, pH recording sheet

9.0 SIGNATURES AND APPROVALS

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