Flow Diagram: Gouda from Pasteurized Milk

1. Raw Milk Received
2. Cooler Storage at 5S°F/2°C
3. Standardize milk (when applicable) to uniform fat content
4. Pasteurization (145°F/63°C for ≥90 min)
5. Cool to 85°F/29°C
6. Pump to cheese vat
7. Freeze Storage (if needed)
8. Culture and CaO addition
9. Refrigerated Storage (9°F/−7°C)
10. Rennet addition
11. Set at 89°F/31°C for 30 min
12. Cutting
13. Stir curds for 15 min
14. Remove portion of whey and replace with hot water, heating the mixture to 170°F
15. Stir curds for 45-60 min
16. Drain whey
17. Fill in pre-warmed mold & press
18. Demolding
19. Brine for 5 days
20. Salt
21. Dry storage
22. Brine for 72 hrs
23. Storage at 4°F/4°C
24. Packaging
25. Cure at 58°F/14°C for 8 weeks
26. Wash cheese
27. Remove from brine and allow to sit for 1-2 days
28. Product Distribution