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V.04a

THE MILKY WAY

Milk
↓
Filtering
↓
(Pasteurization)
↓
(Refrigeration)
↓
(Skimming) → **Cream**
↓ ↓ ↓
Pasteurization → → → → → → (Homogenisation) Ice Cream Additives ← (Pasteurization)
↓ ↓ ↓ ↓
Cooling (Cooling) Pasteurization Churn
↓ ↓ ↓ ↓
Ferment Addition → → Fermentation Packaging Cooling (Salt Addition)
↓ ↓ ↓ ↓ ↓
Rennet Addition Stirring **ALIMENTARY MILK** Wisk Machine **BUTTER**
↓ ↓ ↓
Curd Formation **YOGHURT** **ICE CREAM**
↓
↓
Cut and Rest → → → → → → → → → → →
↓ ↓ ↓
↓ Curd Cooking→ → → Curd Extraction → → →Acidification
↓ ↓ ↓ ↓
↓ Under Whey Acidif. → → Curd Extraction → → →Curd Cut
↓ ↓ ↓ ↓
Curd Extraction → → Curd Extraction → → → **Whey** Stretching
↓ ↓ ↓ ↓
Moulding (Salt Addition) (Milk or Cream Addition) Moulding
↓ ↓ ↓ ↓
Draining Moulding Heating Cooling
↓ ↓ ↓ ↓
(Brine) Draining **RICOTTA** (Brine)
↓ ↓ ↓
FRESH CHEESE (Brine) (Ageing)
↓ ↓ ↓
← ← ← ← ← (Hot Room) (Packaging)
↓ ↓ ↓
1-3 Weeks Ageing 1-18 Months Ageing **STRING CHEESE**
↓ ↓
SEMI-SEASONED CHEESE **SEASONED CHEESE**

( ) Optional: depends on the final product