»Best practices for traditional cheese processing«

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Cheese is a dairy product produced by coagulation of the milk protein. Furthermore, cheese are produced in wide ranges of flavours and textures.
However to increase the quality of cheese and health for cheese consumers cheese must be processes in clean sanitary and well ventilated environments. It is also advisable to arrange cheese production process in a linear flow to avoid cross contamination.

Pre Hygiene practices

Before starting the process, keep flies, pets and children away as well as cleaning the processing area to get rid of biological contaminating hazards. Also sprinkle water in dusty environments to reduce physical hazards that may spoil the product. Additionally, wear clean clothes, wash hands with soap and running water to avoid physical contamination.

Process Hygiene

Wash all utensils with soapy water after processing and allow all them to air dry before storage to improve quality of subsequent cheese batches. Lastly, keep all items used in cheese processing on a raised platform and do not check for milk with unwashed hands to avoid contamination .

Processing Precautions

Always consider the amount of salt and length of time for cooking curds to improve cheese strength and product quality. Also, check milk acidity before starting to ensure safety during cheese processing , In conclusion, clean the milk coagulant properly by straining with clean water.