


La Maison du Gruyère: Cheese-making timetable for Gruyère AOP

Time may vary by a few minutes from those shown.

The cheese-maker's know-how is essential in the making of Gruyère and he carefully monitors the development of the cheese to intervene at just the right moment.

* Due to the production strategy of the Gruyère AOP and to maintain the same price for the milk producers, it is possible that the first cheese-making of the morning could be cancelled.

 Out of opening times

Cheese-making every day	Start of production Heating the milk from 13°C to 31°C <i>time : 20 minutes</i>	Addition of the rennet	Curdling and setting of the milk <i>time : 45 minutes</i>	Cutting the curd <i>time : 8-9 minutes</i>	Stirring before cooking and heating the curds and whey from 31°C to 58°C <i>time : 55 min.</i>	Checking the consistency of the curds <i>time : 10 minutes</i>	Removing the cheese and filling it into the moulds <i>time : 10 minutes</i>
All the year *	7h35	7h55	X	8h40	X	9h45	9h55
September to May	8h10	8h30	X	9h15	X	10h20	10h30
All the year	8h40	9h	X	9h45	X	10h50	11h
All the year	12h05	12h25	X	13h10	X	14h15	14h25

Adding the culture and rennet

First, a natural local culture is added to mature the milk. This lactic starter is based on whey and cultured in the cheese dairy. The cheese-maker then adds the rennet (a natural enzyme preparation extracted from the stomach of milk-fed calves), which causes the coagulation of the milk after some 35 to 40 minutes. At this time, in just 3 to 4 minutes, the consistency of the contents of the vat changes completely.

Cutting the curd

As soon as the milk sets, the cheese-maker activates three large wire cutters (the curd knives) which slowly slice the curd up into particles the size of a grain of rice. The expert touch of the cheese-maker is crucial at this stage.

Checking the consistency

The cheese-maker takes a handful of grains and carefully kneads them into a mass to check the texture.

Transferring to the moulds

The curds and whey are pumped out into stainless steel moulds, which have a plastic topper to enlarge their capacity. The whey runs out and is collected in a large basin underneath.

Pressing the cheese into the moulds

The drained curd settles down into the moulds and the cheese-maker removes the toppers. He puts an identification mark made from casein, the natural cheese protein, onto the surface of the cheese. The moulds are then put under the press.

