


2 IMPORTANT MOMENTS OF THE PRODUCTION



Cutting curd



 Out of opening times

Cheese-making every day	Start of production heating the milk from 13° à 31° <i>time : 20 minutes</i>	Addition of the rennet <i>time : 2 minutes</i>	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 minutes.</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-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



Filling the cheese into the moulds