

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.

The most interesting moments of the production are the cutting the curd and the removing the cheese and filling it into the moulds.

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	8.10 am	8.30 am	X	9.15 am	X	10.20 am	10.30 am
September-May	8.40 am	9.00 am	X	9.45 am	X	10.50 am	11.00 am
All the year	9.10 am	9.30 am	X	10.15 am	X	11.20 am	11.30 am
All the year	10.10 am	10.30 am	X	11.15 am	X	12.20 am	12.30 am



Adding the culture and rennet

First, a natural local culture is added to mature the milk. This lactic starter is based on whey a 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.