

The Effect of Curdling Agent on Cheese Curdling Time

Curdling Agent	Time to Curdle (min) for 8 Trials								Average	
	Trial	1	2	3	4	5	6	7		8
None (dH ₂ O = -control)		2880	2366		2280	2880	2160	2880	2880	2618
Buttermilk		900	540	1440	375	1257	1341	1440	1440	1092
Rennin (1 mg/mL in dH ₂ O)		107	132	45	50	33	45	33	39	61
Chymosin (1 mg/mL in dH ₂ O)		45	45	25	30	26	47	16	50	36

The Effect of Curdling Agent on Cheese Curdling Volume

Curdling Agent	Volume of Curds (mL) for 8 Trials								Average	
	Trial	1	2	3	4	5	6	7		8
None (dH ₂ O = -control)		0	5.3	7	7	2.85	3.95	3.75	0.75	3.83
Buttermilk		6.15	4.65	7.25	7.25	7.05	6.25	7.15	7.25	6.38
Rennin (1 mg/mL in dH ₂ O)		6.6	5.45	5.15	6.25	5.95	7.14	7.25	7.25	5.67
Chymosin (1 mg/mL in dH ₂ O)		5.45	5.5	6.25	5.95	5.15	5.55	5.15	6.35	5.67