



TECHNOLOGICAL NOTE NO. 2

Production of curd cheese (quark)



COMPONENTS

fresh cow milk, mesophyllic culture or sour cream, water
dry substance minim. 25%, fat in dry substance 35%

TECHNIQUE

Milk for the curd cheese production is left to turn sour spontaneously with the help of cultures of milk sour.

Milk is pasteurized up to 72 °C for 30 seconds to get rid of unwanted pathogenic microflora.

The milk is let to cool down to the temperature 25°C, which is optimal for mesophyll microorganism. Then we add mesophyll culture melted in water. If we do not have mesophyll culture, we can add sour cream or it can be inoculated by curd cheese itself.

During 24 hours the milk curdles to custard consistence. We slightly dis sever the curdle milk and put it into curd cheese forms (tilts for curd cheese) and leave it to drip out spontaneously. During this process the temperature in the room must be 20 – 22°C.

We press the curd cheese by piling the curd tilts up and then we rearrange them in layers again in 5-hour intervals. We press the curd cheese for 24 hours. The finished product is packed into prepared containers and stored in natural state at temperature 4 – 8°C. We store the curd cheese by this way up to 10 days.

PACKAGING

in plastic tubs with tops

Weight: 500 g or 1 000 g



DISTRIBUTION

packed in in plastic tubs with tops, transported in cooled devices at +4°C.

USE

We use curd cheese as an ingredient for appetizers, salads, main dishes, side dishes and desserts. Cottage cheese is popular among dieters and some health food devotees. It is a favorite food among sportsmen for its high content of protein and it is relatively low in fat. Pregnant women are advised that cottage cheese is safe to eat, whereas some cheese products are not recommended during pregnancy.



EXAMPLE OF A NATIONAL RECIPE



CHOČEN CURD CHEESE – REGIONAL FOODSTUFF

Composition – milk, dry substance, mesophilic culture, no gluten and preserve substance

Packaging – a bar in tinfoil and plastic wrap

Weight – 250 g.

Average nutritional values for 250 g of product: 250, 17 kcal, fat 8, 4 g, saccharides 10, 75 g, proteins 40 g, fat 5 g

PRODUCER

Chocen dairy s.r.o. is all-Czech dairy with more than 80 - year tradition of milk products production. It profiles firstly on the market by segments of spread butter, cream spreads, cream yogurts and cottage cheese. Nowadays the production comprises ranges of the brand "Chocen dairy 1928" and the production for private brands of some retail chains.

RECIPE

CURD CHEESE CUPS

INGREDIENTS

2 bars of curd cheese (500 g)
2 spoons of powdered sugar
fresh strawberries, raspberries,
blueberries
(a drop of rum, not necessary)
mint for decoration



Mix two bars of curd cheese and a portion of washed fruit (+ a drop of rum) into smooth cream, pour into bowls or cups, interlay with washed fruit and decorate it with mint and fruit.

A note: We do not use any rum for children and we can add some sponge fingers if we like.