



mariovska volna

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Derby Cheese

Characteristics:

Derby, or Derbyshire, is a hard, sweet-curd cheese made in Drbyshire, England, from cow's whole milk. It is similar to Cheddar but is not so firm and solid, is more flaky when broken, has a higher moisture content, and ripens more rapidly. Gloucester, Leicester, Warwickshire, and Wiltshire are other English cheese that are very similar to Derby.

Factory production of cheese in England began in 1870 with the setablishment of two factories for making Derby cheese. This made it possible to produce cheese more uniform in quality and size than was made in farm dairies. The cheeses are circular, about 38 cm 15 inches in diameter and 12,5 cm 5 inches thick, and weigh about 13,5 kg 30 pounds.

The Method of Making:

A mixture of evening and morning milk is warmed to a temperature of 27-29°C 80-85°F. Lactic starter and rennet are added, and color is added for certain markets. About an hour after the milk has set, the curd should be very firm it is then cut to 12,5 mm 1/2 inch, heated with stirring to a temperature of 36°C 96°F in 50 minutes, and the whey is drained off. Sometimes the curd is placed on a cloth on a drain rack to drain, and sometimes the whey is expelled by pressing the curd lightly, then more heavily, in the vat. The matted curd is cut into large blocks which are kept warm and are turned occasionally as the whey continues to drain and then develops firmness.



When the curd is sufficiently firm - usually in about 40 minutes - it is put through a curd mill. Sometimes it is salted at this time (as In making Cheddar and Cheshire), and it is put in the hoops and pressed.



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When the cheeses have been in the press an hour, they are removed and immersed in hot water (at a temperature of 66°C 150°F.) for about a minute; then they are dressed in cloth and pressed again. About 5 hours later, they are removed from the press again. If the curd was not salted earlier, the cheese are salted on the surface before they are redressed and returned to the press. This procedure is repeated at intervals and the pressure is increased gradually, until the final pressure is about a ton.

Usually the cheeses are taken to the curing room on the third day. They are cured at a temperature of approximately 16°C 60°F. for at least a month, but more often for 3 or 4 months as the flavor and quality improve with age. Storage temperature is 10-13°C 50-55°F.



My proposal: **Sage-Derby**; the middle layer of the cheese is made with extract from fresh sage leaves.

Analysis:

Composition:	%
Moisture	36-39
Fat	28-30,5
Salt	2



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