

MARIOVO EKO SREDINA ZA EKOLOSKI PRODUKTI

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Edam&Gouda cheese

Edam cheese

Characteristics:

Edam cheese was first made in the vicinity of Edam in the Province of North Holland, Netherlands. It is known in the Netherlands by various local names, such as Manbollen, Katzenkopf, and Tete de Maure. Like Gouda, it is a semisoft to hard, sweet-curd cheese made from cow's milk.

Originally it was made from whole milk but now the fat content of the milk is usually reduced to about 2.5%. When the cheese is made for export, the fat content is indicated on the label, according to Government specifications.

Edam has a pleasingly mild, clean, sometimes salty, flavor and a rather firm and crumbly body, free of holes and openings. It usually is shaped like a flattened ball, but in the United States it is made also in a loaf shape.

The cheeses usually weigh from 1,6-2 kg 3 1/2-4 1/2 pounds but sometimes weigh as much as 6,3 kg 14 pounds.

The Method of Making:

High-quality milk should be used in making Edam; if the milk is pasteurized, lactic starter is added.

Color may be added and the milk is set with rennet extract. About 15 minutes later the curd is cut into 1 cm 3/8-inch cubes, then stirred and heated to a temperature of 32-35°C 90-95°F. When the curd is sufficiently firm, part of the whey is drained off. When enough whey has drained so that the curd is exposed, the curd is pushed to the side of the vat and more whey pressed out. The curd is stirred and may be salted. The temperature of the curd should be at least 31°C 88°F, pH~ 6.0-6.1 when it is put into the molds for pressing.

Special pressing molds, preferably metal but sometimes hardwood and lined with cheesecloth, are used. Each has a round lower section about 15 cm 6 inches deep and 15 cm 6 inches in diameter, with holes in the bottom for drainage, and a round cover.

The molds are filled with curd, covered, and then pressed for about 30 minutes with a pressure of 9-13,5 kg 20-30 pounds. Then the cheeses are removed from the molds and dipped in warm whey (at a temperature of 52-54°C 125-130°F.). The rough edges of curd are trimmed off, and the cheeses are bandaged and again pressed for 6 to 12 hours with a pressure of 27-54 kg 60-120 pounds.

The cheeses then are rubbed with fine salt and placed in salt in special salting molds that are the same shape as the pressing molds but have no covers. Salting is continued for 5 or 6 days, and the cheeses are turned daily. In the United States, and less commonly in the Netherlands, the



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cheeses are salted by immersion in a salting bath for about a week; however, dry salting is preferable as it aids in producing a smooth rind.

The cheeses are scrubbed with a brush in warm water or whey, wiped dry, and then cured on shelves at a temperature of 10-16°C 50-60°F. and a relative humidity of 80 to 90% . They are piled in layers on the shelves to aid in flattening the top and bottom surfaces. They are washed, dried, and turned daily for a week or two, then less frequently. In some factories they are washed in a churn-like machine, and the surfaces may be smoothed by rotating the cheese in a machine that resembles a lathe.

In the Netherlands, cheese for export is colored red, rubbed with oil, and wrapped in some transparent material; the red coating is an identifying characteristic of Edam cheese. However, cheese made for consumption within that country is rubbed with oil, but not colored.

In the United States, Edam cheese is covered with red paraffin or some other tightly adhering red coating.

The cheeses are packed usually 8 to 12 in a box; for export to warm climates they may be sealed in tins. Between 8-9 kg 8-9 pounds of cured cheese is obtained per 100 kg 100 pounds of milk.

Analysis:

Composition:	%
Moisture	not more than 45 (usually 35-38)
Fat	26,5-29,5 (not less than 40 in the solids)
Proteins	27-29
Salt	1,6-2,0

Gouda

Characteristics:

Gouda, first made in the vicinity of Gouda in the Province of South Holland, Netherlands, is a semisoft to hard, sweet-curd cheese similar to Edam except that it contains more fat. It is made from whole or partly skimmed cow's milk, but skimmed less than milk used in making Edam. Gouda usually is shaped like a flattened sphere and pressed in molds with rounded ends. The molds vary in size but usually are nearly 35 cm 14 inches in diameter and 11-12,5 cm 4 1/2- 5 inches deep. The cheeses usually weigh between 4,5-11 kg 10-25 pounds but may weigh as little as 2,7 6 or as much as 22,5 kg 50 pounds.



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Gouda is made also in a loaf weighing about 3,6 kg 8 pounds. A so-called "baby Gouda" is oval, weighs a 0,45 kg 1pound or slightly less, may be coated with red wax, and wrapped in a cellophane-type wrapper. The red surface is not necessarily an identifying characteristic, however, as it is of domestic and imported Edam.

The Method of Making:

Gouda is made in much the same way as Edam. (See Edam.) Some slight modifications in the details of manufacture are mentioned here. Although the milk may be set at any temperature between 29-32°C 84-90°F., is usually is set at 32°C 90°F. After the curd is cut, the whey is drained off, heated, and poured back into the vat. This procedure is repeated once or twice, in order to increase the temperature of the curd to between 38-41°C 100-106°F. Other factors being equal, cheese made from curd heated to the higher temperatures (within this range) will have a firmer body, will cure more slowly, and will have better keeping quality. Some salt is added to the curd before it is put into the hoops (molds) for pressing. Salting is usually completed by immersing the cheese in a salt solution; however, it may be completed in the curing room by rubbing dry salt on the cheese daily for 7 to 10 days to give 1,5-1,8% salt in cheese at pH~ 5.15-5.25.

The cheese cures in 2 to 3 months pH~ 5.3-5.5 at 8 weeks, but it improves in flavor if it is cured for 5 to 6 months, temperature 10°C 50°F. About 12 kg 12 1/2 pounds of uncured cheese can be made from 100 kg 100 pounds of whole milk, and about 8 kg 8 pounds of cured cheese from 100 kg 100 pounds of milk, containing from 3 to 3.5% of fat.

Analysis:

Composition:	%
Moisture	not more the 45 (usually 36-43,5)
Fat	29-30,5(not less than 46 in the solids)
Proteins	25-26
Salt	1,5-2,0



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