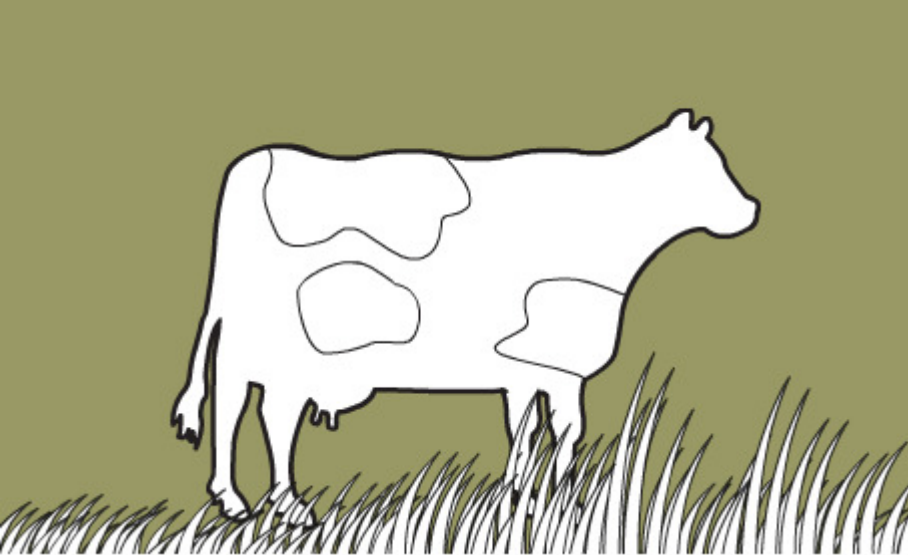


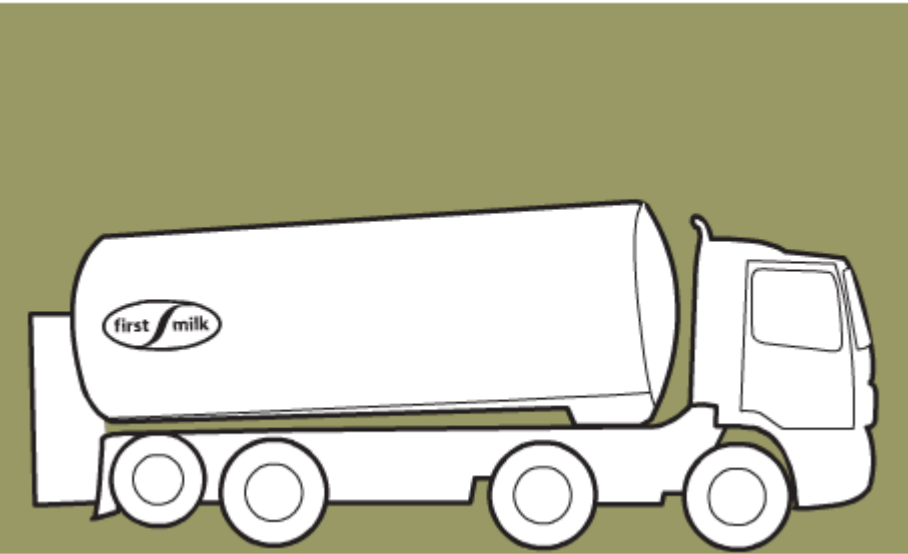
the toast of SCOTLAND



Step 1

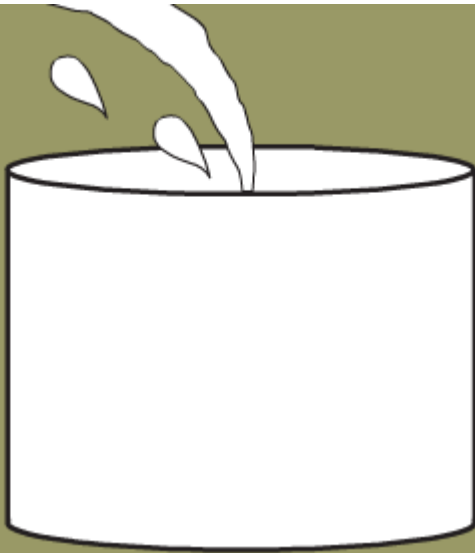
Scotland is perfect for making cheese and there are two very good reasons for this; the weather and the Scottish soil.

These two elements combine to provide lush grass for our Scottish cows to graze on giving us really great milk.



Step 2

Our cows are milked twice a day every day and their milk is taken away to the creamery in our special tankers.



Step 3

When the tankers arrive at the creamery they pump the milk into big storage tanks called "silos".



Step 4

In order to make the milk into cheese, we first have to heat the milk up to 73°C to kill off any unwanted and nasty bacteria, this process is called pasteurisation.

The milk is then cooled down to 32.2°C. This is the ideal temperature for making great cheese.



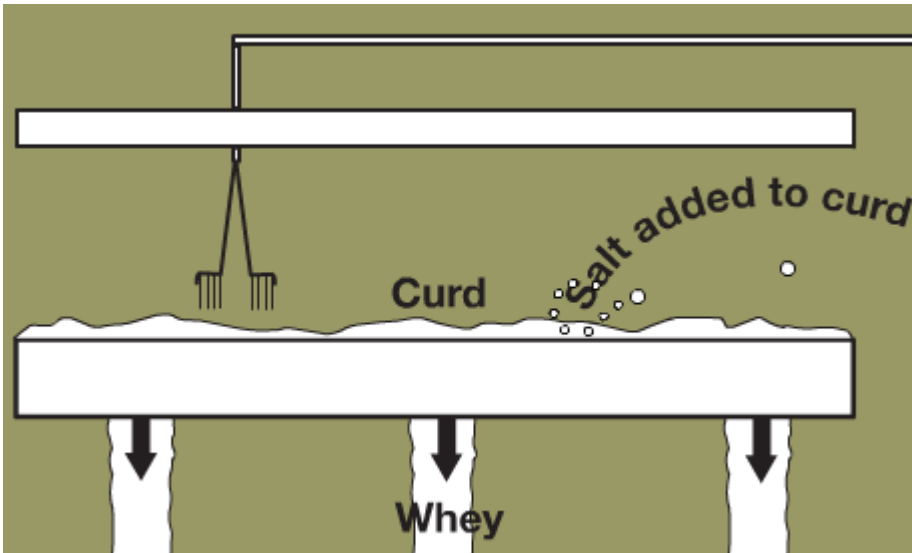
Good Bacteria
Coagulant

A white cylindrical tank is shown from a top-down perspective. Two streams of white liquid are being poured into it from above. The stream on the left is labeled "Good Bacteria" and the stream on the right is labeled "Coagulant". The background is a solid olive green color.

Step 5

The milk is then pumped into stainless steel vats where we add a mixture of special bacteria called "starter culture" to start the process of turning milk into cheese.

We then add a small bit of rennet, which makes the milk thicken into a solid lump of "curd" which looks a bit like a big blancmange!

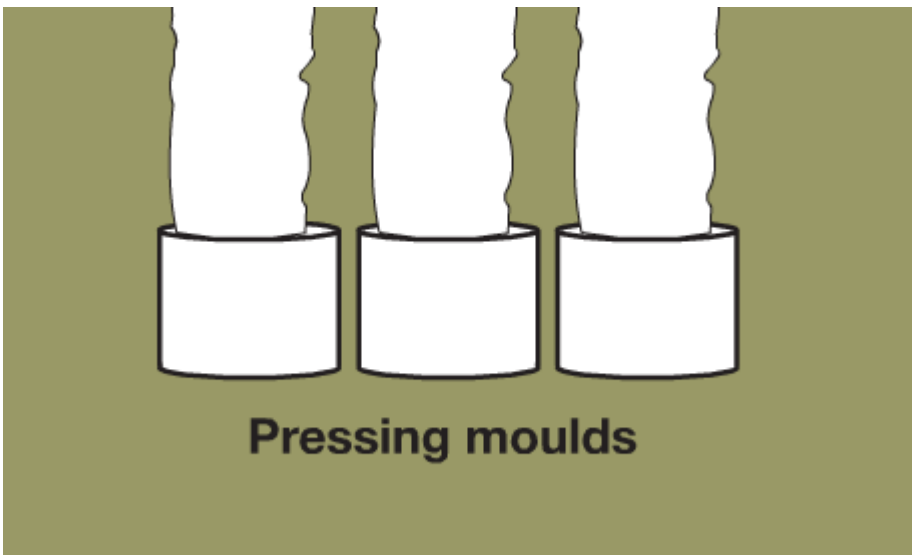


Step 6

The next step is to then cut the big piece of curd. As the curd is cut it releases a yellow liquid called "whey" and we end up with a mixture of "curds & whey". (Remember little Miss Muffet!)

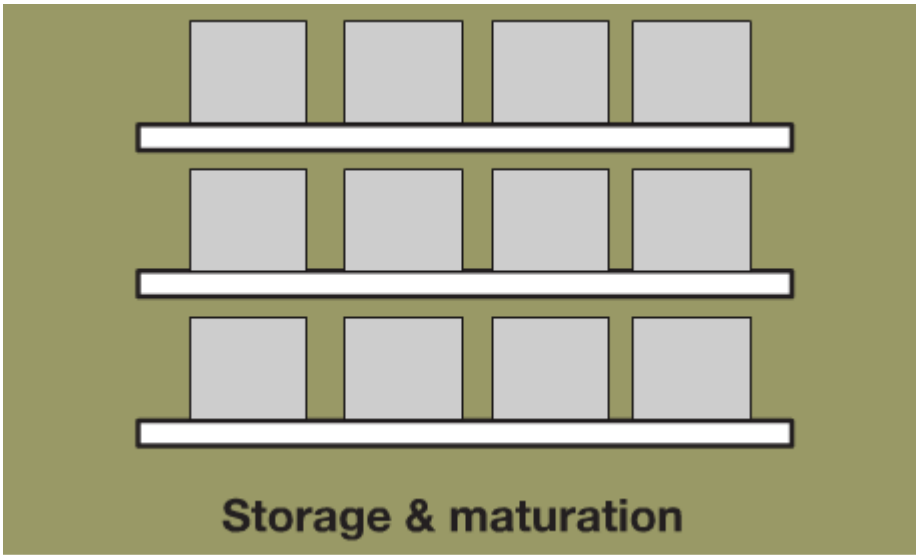
We then have to separate the curds and whey. This is done by pumping the curds & whey mixture through a draining screen which is just like a big sieve. The whey liquid pours out the bottom and gets pumped away, whilst the curd pieces remain on top.

Then we put the curd back together again into one solid lump, this is called "charddaring". The solid lump of curd is then cut into pieces of about 3-4 inches long (we call them cheese chips!) and then we add salt to help bring out and preserve the flavour of the cheese.



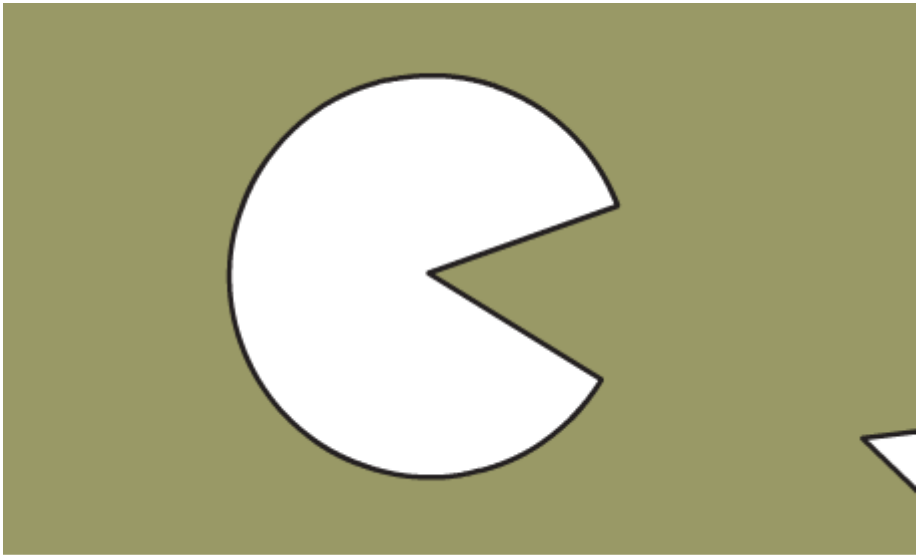
Step 7

The curds are then packed into special moulds that we pressed to squeeze out any left over whey.



Step 8

The cheese is then placed in special storage rooms for anything from 2 months to 2 years depending on whether we want a mild, medium, mature, extra mature or even vintage cheddar. We carefully monitor the temperature in these rooms, as the cheese will not mature properly if they are too cold.



Step 9

During its time in storage our cheese grader will continually check the cheese to make sure it is developing the correct flavour. Once the cheese reaches the correct age and flavour, it is cut up and packed into family sized portions and sent off to the supermarkets and shops to sell... yum yum!

