

## Time Required for Cheese Making

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The processing of milk into cheese can take various pathways depending on the batch size, volume of production, equipment, and specific end products. The amount of time it takes to make cheese can also vary from start to finish as well as through each individual step. In general, cheese making will require some variation of 12 primary steps:

1. Pasteurization
2. Standardization and filtration
3. Fermenting microorganisms
4. Coagulation (curdling) and enzyme activation
5. Cutting
6. Cooking/Stirring
7. Separation of whey and curds
8. Milling of curds
9. Salting
10. Molding and Pressing Cheeses (or Packaging of Cottage Cheese and Cream Cheese Products)
11. Ripening
12. Packaging

It is important to emphasize that the overall amount of time it takes for the cheese-making process can vary according to many factors. In general, taking raw milk to the molding and pressing phase can take approximately six hours with pressing involving another 18 hours, and additional salting another hour. In essence, not including packaging, ripening and storage, the cheese-making process can take 24 to 26 hours.

