

Beer & WineMakers of America
755 E. Brokaw Rd., San Jose, CA 95112
408-441-0880 www.BeerAndWineMakers.com

Rennet:

Rennet is an enzyme that makes warm milk coagulate.

Liquid Animal Rennet \$8.99

This is the purest form of rennet available in the U.S. market.

1 teaspoon will set 4 gallons

Liquid Organic Vegetable Rennet \$8.99

Organic double strength

1 tsp/4 gal.

Vegetable Rennet Tablets \$7.99/10 tabs

1 tab will set up to 13 gallons (50 liters) of milk

Lipase Powders:

Lipase is an enzyme made from animal tissue. Add to milk to make a stronger flavored cheese.

Calf Lipase - mild \$9.99

Lamb Lipase- medium \$9.99

Cultures:

All cultures will last at least 2 years in the freezer. These cultures are combinations of dairy bacteria introduced into milk producing a variety of flavors.

Mesophilic \$7.99 Mad Millie Mesophilic \$7.99

Cheddar, Monterey Jack, Stilton, Edam, Gouda, Muenster, Blue, Farmhouse, and many other hard cheeses.

Aromatic Mesophilic /Flora Danica \$9.99

Camembert, Blue cheese, Chevre and Feta

Thermophilic \$7.99

Mozzarella, Parmesan, Provolone, Swiss, and other Italian type cheeses.

Fresh \$6.99
Cottage cheese, Pot cheese, Neufchatel, and other soft cheeses

Bulgarian Yogurt \$7.99
This culture makes a very smooth, creamy, rich tasting yogurt and it is very healthy.

Mad Millie Probiotic Yoghurt Culture \$13.99

Kefir Culture \$6.99
Produces a rich, creamy, and tangy drink. 1 packet will make 1 gallon of mother culture.

Fromage Blanc \$6.99
Used to make a cheese similar to cream cheese with a wonderful rich flavor. Can also be used to make cheese dips or spreads. Very easy to use.

Chevre \$6.99
Makes a rich creamy fresh cheese. Recommended for goats milk.

Propionic Shermanii \$13.99
For Swiss cheese

Fromagina Culture \$6.99
A cross between Fromage Blanc and Mascarpone. Excellent as a spread. Easy to make.

Crème Fraiche Culture \$6.99
Add to cream to produce a delicious crème fraiche.

Mold Powders:

Used for making surface-ripened or interior mold-ripened cheese.

Bacteria Linens Red Mold \$28.99

Mad Millie Penicillium Camemberti (White Mold) \$9.99
Used to ripen and flavor Brie, Camembert, Coulommiers, and a variety of French goat cheeses.

Mad Millie Penicillium Roqueforti (Blue Mold) \$9.99
Used for Blue and Roquefort type cheeses.

Geotricum Candidum \$19.99

Other Cheesemaking Items:

Calcium Chloride \$3.99 Liquid 50ml

Used with store bought pasteurized milk to give a firmer set to the curds. Can also be used in the water to store Mozzarella.

Citric Acid \$2.99/2 oz. \$8.99/lb.

Used for quick and easy Mozzarella and Ricotta cheeses.

Tartaric Acid \$2.99/2oz. \$9.99/lb.

Used to make Mascarpone.

Cheese Salt (NaCl₂) \$2.99/lb.

This salt dissolves easily and does not cake up. Salt helps to add flavor and preserves the cheese. Contains no iodine.

Cheese Wax \$7.99/lb.

Helps prevent unwanted mold growth while retaining moisture in your aging cheeses. We stock Red, Black, and Natural (yellow).

Cheesecloth \$7.99 for 2 yards

Used for draining curds in hard cheeses and lining cheese molds. 100% cotton cloth.

Butter Muslin \$7.99 for 2 yards

Used for draining curds in soft cheeses. 100% cotton cloth.

Cheese Mats \$3.99

These reed mats are used for air drying cheeses, particularly soft mold ripened cheese. Also used for turning and draining Camembert, Coulommiers, and Brie.

Cheese Press \$149.99

Used for making any hard cheese. Our cheese press is made in America from maple hard wood. Can apply up to 100 pounds of pressure. Can make 1-10 pounds of cheese depending on mould size.

MM Cheese Press \$69.99

Cheese Vats \$16.99 & Maturing Vats \$9.99

EVA plastic coating for Cheese \$14.99

3 ml Pipette for Cheese \$3.99

Activated Charcoal Cheese Ash \$14.99

Wax coated paper \$7.99

Silver Wrap	\$9.99
Blue Cheese Wrap	\$11.99
White Wrap	\$9.99

Cheese Coloring	\$4.99
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Cheese measuring spoons	\$4.99
Cheese Curd Cutter Stainless Steel	\$24.99

Cheese Trier (Stainless Steel)	\$64.99	Used to sample hard cheese.
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Cheesemaking DVD Ricki Carroll	\$19.99
Home Cheesemaking Book Ricki Carroll	\$16.95
Making Artisan Cheese	\$19.99
Cutting the Curd	\$24.99

Cheese Moulds:

We stock a wide variety of moulds for many types of cheese.
Some of the moulds include the following:

Camembert	\$10.99
MM Camembert	\$4.99
Caprino	\$4.99
Chevre	\$6.99
Coeur a la Creme (Heart Shape)	\$6.99
Crottin	\$6.99
Large and small moulds with a follower	\$18.99 - 29.99
Pyramid	\$6.99
Ricotta	\$5.99
Saint Marcellin	\$6.99
Tomme mould with follower	\$19.99
Basic Kit mould	\$6.99
Feta Round	\$11.99
Feta Square	\$3.99

Cheese Kits:

Mozzarella & Ricotta Kit	\$24.99
Fresh Goat Cheese Kit	\$24.99
Mad Millie Italian Cheese Kit	\$39.99