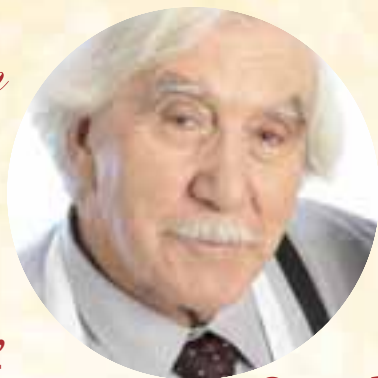


The Cheesemaker's Vision

Raymond Bergeron

FOUNDER OF FROMAGERIE BERGERON

Bergeron



Enzymes – a Simple, yet Delicate Matter

To make cheese, cheesemakers control the activity of the enzymes produced naturally by milk bacteria or by adding rennet. These enzymes cause the milk to coagulate. Did you know that enzymes are healthy because they aid in digestion?

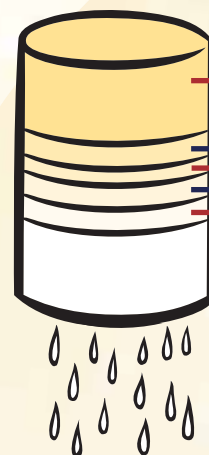


How to Make Soft and Hard Cheeses

Once the milk has coagulated, it yields a mixture of solids (fats, proteins, etc.) and whey (made primarily of water). Depending on the desired type of cheese, cheesemakers remove a certain amount of whey—the more they drain, the lower the moisture level and the firmer the cheese. For firmer cheeses, cheesemakers use assisted draining and a variety of techniques such as cutting, stirring, cooking, souring, and pressing. Free draining produces creamy and soft cheeses. Adding salt (salting) is the final step in the draining process.

Enzymes

Coagulation



Draining
Moisture content by %
Less than 35% = hard cheese

35% to 45% = firm cheese

45% to 50% = semi-soft cheese

50% to 60% = soft cheese

Over 60% = fresh cheese

Draining Process



Bergeron Classique
Spotlight on Bergeron

Le Classique is the perfect all-purpose cheese for cooking. I use it for fondue, raclette, béchamel sauce, as an hors-d'oeuvre, a side—or as a snack while I cook! For salads, I cut it into small cubes, rather than grate it. More often than not, I cut it into slices or little spears and serve it next to a summer salad for a satisfying blend of savory and fresh flavors.

Ripening Process

Interior-ripened, e.g., Parmesan

Unripened, e.g., Brins de Gouda

Interior-ripened, e.g., Cheddar

Washed rind, e.g., Fin Renard

Ripening Process

Unripened, e.g., Mozzarella

Interior-ripened, e.g., Port-Salut

Washed rind, e.g., Migneron

Blue-veined, e.g., Ciel de Charlevoix

Bloomy rind, e.g., Camembert

Washed rind, e.g., Sir Wilfrid Laurier

Blue-veined, e.g., Bleubry

Salted, e.g., Feta

Unripened, e.g., Bûche de chèvre

Spotlight on Cooking



We have cheese and salad all the time in our house. Naturally, I prefer firm or hard cheeses. Since they're drier, they're easier to grate. Parmesan, Gruyère, aged Cheddar – there are so many to choose from, and each will give even the humblest of salads a wonderful flavor boost!

Mammoth Cheese

Spotlight on History

The "Mammoth Cheese" produced in Perth, Ontario, in 1892, was the world's largest wheel of cheese. Twelve Lanark area cheese factories were called upon to provide the curd for the cheese and an experimental dairy station was set up in the railway yard in Perth to receive the curd and press it into a Mammoth Cheese!

Weighing in at an impressive 22,000 pounds, and measuring 6 feet high with a circumference of 28 feet, it took 924 hectoliters of milk to make this behemoth – the daily production of 10,000 cows! Over the winter months the cheese was kept at a steady temperature, and on April 17, 1893, the Mammoth Cheese was transported by rail to the Chicago World's Fair. But this cheese was more than just huge, it was also deemed delicious, earning a rating of 95 out of a possible 100.



Enzymes – a Simple, yet Delicate Matter