**Alp** ..... **Fabrikationskontrolle Berner Alpkäse** **Käser** ..... **Jahr** .....

| Datum | | | Kessimilch | | | | Kultur | | | | | Fabrikation | | | | | | | | Kultur Zubereitung | | | Bemerkungen |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | Milch filtriert | Temp. nach 2h | Temperatur, Abend-milch am Morgen | Lagerdauer | Antibiotikaeinsatz | Milchmenge A + M | Temperatur, Vorreifen | eintägige FSK | Sinnenprobe, Gesschmack, Aussehen | Vorschütten vor Einlaben | Total Schüttmenge | Temperatur Einlaben | Labmenge flüssig/Pulver | Gerinnungszeit | Vorkäsen bis Wärmen | Brenntemperatur | Brennzeit | Ausrührzeit | Aussehen Griff nach 20 Std. | Erwärmen | Abkühlen | Visum Senn / Sennerin | ** = Legende ab Presse<br>- schön trocken = i.O<br>- weniger trocken = w tr<br>- schlecht trocken = str<br>- schwammig = schw<br>- evtl. pH Wert |
| | | | | | | | | | rein/ | dl | | | | | | | | | | | | | |
| | | °C | °C | h | | l/kg | °C | °SH | unrein | Min. | dl | °C | ml | Min. | Min. | °C | Min. | Min. | a.P.S | °C | °C | K/T | |
| Sollwerte | ja | <18 | <18 | <15 | j/n | 100 | 30-32 | 25-30 | | 1-5 / 0-60 | 3-6 | 31-33 | 14-20 | 30-40 | 30-60 | 50-53 | 30-50 | 3-20 | ** | 61-63 | 38-45 | | |
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