



Glengarry Cheesemaking Inc.

Dear Cheesemaker,

Glengarry Cheesemaking Inc. is located in Ontario, Canada, twenty miles north of the New York state border. Started with a dedication towards hobbyist and on-farm cheesemakers, our experience and knowledge now includes cheese factories. Our main goal is to provide information and products that will serve the art of cheesemaking following the traditional path but using modern knowledge and technologies.

Our product lines include coagulants (natural & synthetic), lactic starters, aroma cultures and specialty ripening cultures from Abiasa Bio-Ingredients, Sacco Clerici and Danisco. We also carry cheesemaking herbs and spices, various colours of latex cheese coating and Dutch brand Paramelt cheese wax.

We import cheese moulds for soft and hard cheese from France and Italy, and Kadova brand cheese moulds from Holland. We take custom orders for soft cheese multi-moulds as well as for specialized soft cheesemaking equipment from France. We also offer new and used cheesemaking vats, batch pasteurizers, cheese presses, drain tables, curd mills and cream separators. Some equipment is not listed in the present catalogue, so please feel free to contact us and visit our website. Our team will be glad to answer your questions.

Thank you for giving us the opportunity to earn your business.

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Recommendations for Home Cheesemakers

Cream cheese, Sour cream, Quark, Cottage cheese, Fromage blanc, Chèvre frais, St-Maure, Valençay, Cultured butter ⇒ MESO AROMATIC B or SACCO MO30R

Cheddar, Colby, Brick, Jack, Farmers, Limburger, Camembert, Brie, Blue cheese ⇒ MESO TYPE II or MA4001/4002 or SACCO MO030 or SACCO MO036

Gouda, Edam, Havarti ⇒ MESO TYPE III or MA4001/4002 or KAZU or SACCO MO036

Mozzarella, Provolone, Parmesan ⇒ MESO TYPE II & THERMO TYPE B or SACCO MO036 & SACCO Y082D

Romano ⇒ MESO TYPE II & THERMO TYPE C or SACCO MO036 & THERMO TYPE C

Emmenthaler, Gruyere, Swiss ⇒ THERMO TYPE C

Feta ⇒ MT1

Lactic starters from Abiasa (Canada)

Products	Composition	Prices	
		10 g.	100 g
<i>Mesophilic II</i>	LC	CAN\$7.15	CAN \$33.25
<i>Mesophilic III</i>	LL + LC	CAN\$7.15	CAN \$33.25
<i>Meso Aromatic B</i>	LL + LC + LD +LM	CAN\$7.45	CAN \$33.25
<i>Thermophilic B</i>	ST + LB	CAN \$7.45	CAN \$33.25
<i>Thermophilic C</i>	ST + LH	CAN \$7.15	CAN \$33.25
<i>Kefir B</i>	LL + LC + LD + LNC + LP + LR	n/a	CAN \$35.50
<i>Foamy Kefir C</i>	LL + LC + LD + LNC + LP + LR + SF	n/a	CAN \$35.50
<i>Yoghurt Type I</i>	ST + LB	n/a	CAN \$33.25
<i>Yoghurt Type IV</i>	ST + LB + LA	n/a	CAN \$30.85

LC: *Lactococcus cremoris*

LB: *Lactococcus bulgaricus*

LP: *Lactobacillus plantarum*

LL: *Lactococcus lactis*

ST: *Streptococcus thermophilus*

SF: *Saccharomyces fragilis*

LM: *Leuconostoc mesenteroides*

LR: *Lactobacillus rhamnosus*

LD: *Lactococcus lactis* subsp. *diacetylactis*

LH: *Lactobacillus helveticus*

LNC: *Leuconostoc cremoris*

Bulk starter inoculation rate*:

Small batches: ¼ tsp. /500 ml (16 oz)

Large batches: ½ tsp. /1 liter (32 oz)

*Bulk starter should be used at a 2.5% rate by volume of cheese milk

Direct set inoculation rate:

Small batches: ½ tsp /12-15 liters (3-4 gallons)

Large batches: 10 g. /100 liters (25 gallons)

Ripening cultures from Abiasa (Canada)

Microorganisms	Characteristics	Canadian Prices
<i>Propionic bacteria</i>	Eye development for Swiss cheese type 1-2 g./100 L (25 G.)	\$15.95/25g. \$30.85/100g.
<i>B.linens</i>	Red Bacteria For milk inoculation: 1D/10 000 L (250 G) For rind treatment: 1D/ 2000 kg (4400 lbs) cheese	\$19.95/ 1Dose

Mesophilic starters from Danisco (France)

Products	Composition	Acidification	Production		Price
			Gas	Diacetyl	
<i>MA4001/4002</i>	LL +LC +LD +ST	++	+	+	CAN\$6.15/5 DCU, CAN \$11.25/25 DCU
<i>Kazu</i>	LL +LC +LD +LH	++	+	+	CAN \$6.95 / 300L CAN \$13.95/1000L
<i>MM100/101</i> <i>BT001/002</i>	LL + LC + LD	++	+	+	CAN \$9.25/50 DCU CAN \$13.95/125 DCU
<i>MA 011/ 014,</i> <i>MA 016/ 019</i>	LL + LC	+++	-	-	CAN \$9.25/50 DCU CAN \$13.95/125 DCU
<i>MD 088/089</i>	LD	+	++	+++	CAN \$13.95/125 DCU CAN \$9.25/50 DCU
<i>RA 022/024/026</i>	LL + LC +ST	++++	-	-	CAN \$16.50/125 DCU
<i>LM 057</i>	LM	+	++++	+	CAN \$17.45/20 DCU
<i>MT1 (Feta)</i>	LL + LC + ST + LB	++++			CAN \$7.95/10 DCU
<i>SMADL 77</i>	LL + LC + LD + LM	++	+++	+++	CAN \$43.75/500 L

LC: *Lactococcus cremoris*

LL: *Lactococcus lactis*

LM: *Leuconostoc mesenteroides*

LH: *Lactobacillus helveticus*

LB: *Lactococcus bulgaricus*

LD: *Lactococcus lactis* subsp. *diacetylactis*

ST: *Streptococcus thermophilus*

Direct set inoculation rate:

Small batches: ¼ tsp /12-15 litres (3-4 gallons)

Large batches: Varies according to type of culture and cheese variety.

NB Danisco starters are direct set starters and should not be used to prepare bulk starters.

Thermophilic starters from Danisco (France)

<i>Products</i>	<i>Composition</i>	<i>Acidification</i>	<i>Price</i>
TA050,52,54 (Stabilized Cheese)	ST	+	CAN\$20.55/125 DCU
TA060-62 (Hard Cheese)	ST	+++	CAN \$20.55/125 DCU
HOLDBAC LC	LR (raw milk gas reducer)	-	CAN \$51.50/500 DCU
LH100	LH + LL	++	CAN \$23.95/50 DCU
LB 340	LB	++	CAN \$13.35/2 DCU
YO Mix 187	ST + LL	++	CAN \$20.55/250 DCU
YO Mix 492	ST + LB	+++	CAN \$10.25/100DCU
MY800	ST + LL + LB	++	CAN \$10.25/ 50 DCU
ABY-2C	ST + LB + LA + BL	++++	CAN \$49.99/300 gal. CAN \$9.99/60 gal.

LB: *Lactococcus bulgaricus* LL: *Lactococcus lactis* LA: *Lactobacillus acidophilus* LH: *Lactobacillus helveticus*
 ST: *Streptococcus thermophilus* BL: *Bifidobacterium longum* LR: *Lactobacillus rhamnosus* LD: *Lactococcus lactis* subsp. *diacetylactis*

Direct set inoculation rate:

Small batches: ¼ tsp /12-15 liters (3-4 gallons)

Large batches: Varies according to type of culture and cheese variety.

NB: Danisco starters are direct set starters and should not be used to prepare bulk starters.

Ripening cultures from Danisco (France)

Microorganisms	Characteristics	Available strains	Can\$ Price
Penicillium candidum	White mould	HP6, VS, ABL SAM3	CAN\$9.25/10D CAN \$10.00/10D
Penicillium roqueforti	bright green (hyptonic) light blue (hyptonic) blue-green (lyophilised) dark blue-green (lyophilised) grey-green (lyophilised)	PRB6 PRB18 PS PJ PA	CAN \$17.95/5D CAN \$17.95/5D CAN \$25.85/10D CAN \$25.85/10D CAN \$25.85/10D
Verticillium lecanii	White, for Tome and mixed rind	Mycoderm	CAN \$78.00/100D
Cylindrocarpon sp.	White/Grey/Brown/Yellow For Tome and mixed rind	Mycodore	CAN \$48.95/5D
Geotrichum candidum	Yeast-like form Intermediate form Mould-like form	Geo15 Geo13 Geo17	CAN \$16.75/10D
Yeasts	Aroma Surface maturation Maturation and colour	KL 71 DH R2R	CAN \$17.25/ 10D
Corynebacteria	Morge ivory Morge orange Cream/White Yellow	LB (B. linens) SR3 (B. linens) MGE (A. nicotianae) SR2 (C. flavescens)	CAN \$13.35/10D
Micrococci	Aroma, texture	MVA, MVS	CAN \$16.75/10D
Lactobacilli (texturing)	Accelerated ripening	LBC 80	CAN \$12.55/10D
Mixtures	Aroma & colour	PLA, ARN	CAN \$18.85/10D

NB: Dosage usually ranges from 10D/5000-10 000 L, however consult us for more precise applications.

Lactic starters from Sacco Clerici (Italy)

Products	Composition	Rate of Use	Can\$ Price
MO 030	LL + LC	0.5 to 10 UC/100L (26.4 gallons)	CAN \$9.95/5UC
MO 030R	LL + LC + LD + LM	0.5 to 4 UC/100L (26.4 gallons)	CAN \$9.95/5UC
MO 036	LC	0.5 to 10 UC/100L (26.4 gallons)	CAN \$9.95/5UC
Y 082D	ST + LB	0.5 to 4 UC/100L (26.4 gallons)	CAN \$9.95/5UC

LC: *Lactococcus cremoris*

LB: *Lactococcus bulgaricus*

LL: *Lactococcus lactis*

ST: *Streptococcus thermophilus*

LM: *Leuconostoc mesenteroides*

LD: *Lactococcus lactis* subsp. *diacetylactis*

Direct set inoculation rate:

Small batches: 1/16 tsp /12-15 liters (3-4 gallons)

Large batches: Varies according to type of culture and cheese variety.

NB: Other culture blends from Sacco Clerici are available upon request and by special order.

Other Yoghurt and Fermented Milk starters for the home cheesemaker

485 Kefir Culture

Will direct set 6 liters of milk. Can be recultured.

CAN\$6.30/6x5 g

415 Casei Bifidus Acidophilus Yoghurt Culture

Will direct set 6 liters of milk into probiotic enriched yoghurt. Can be recultured.

CAN\$7.35/6x5 g

409 Acidophilus Yoghurt Culture

Will direct set 2 liters of milk into smooth, low acid flavoured yoghurt. Can be recultured.

CAN\$1.95/ 2x5 g

411 Bulgarian Yoghurt Culture

Will direct set 2 liters of milk into thick creamy style yoghurt. Can be recultured.

CAN\$1.95/1x10 g

Coagulants & Other Cheesemaking Ingredients

Pure liquid calf rennet 90% Chymosin

Rate of use

For small batches: 3.75ml (¾ tsp.) / 12-15 L (3-4 gallons) for hard cheese or 2.5 ml (½ tsp.) / 8 L (2 gallons) for soft cheese

For large batches: 12-15 ml/100 L for hard cheese or 6-8 ml/100 L for soft cheese

75705	CAN\$7.95/ 60 ml
75710	CAN\$12.95/ 120 ml
75715	CAN\$45.95/ 1L
10L	CAN\$395.00 / 10 L

Also available

Rennet Tablets (1 tablet will coagulate 25L or 6.6 gallons) CAN\$14.50/ per roll of 20 tablets

Microbial vegetarian rennet (Marzyme D.S.)

Coagulating enzyme produced by the fermentation of a purified culture of the fungal species Mucor miehei

Rate of use

For small batches: 2.5ml (½ tsp.) / 12-15 L (3-4 gallons) for hard cheese or 1.7 ml (1/3 tsp.) / 8 L (2 gallons) for soft cheese

For large batches: 8-10 ml/100 L for hard cheese or 4-5 ml/100 L for soft cheese

75705MS	CAN\$7.95/ 60 ml
75710MS	CAN\$12.95/ 120 ml
75715MS	CAN\$30.85 / 1L
Marzyme 5G	CAN\$385.00/5 gallons
Marzyme 55 PF 5G (Sodium benzoate and colorant free)	CAN\$820.00/5 gallons

Annatto cheese colourant

Cheese colourant made from Annatto seeds, triple strength

Will tint cheese milk or butter cream for a finished yellow or orange coloured product.

Rate of use: 0.5 to 2 ml/100 L milk

ACC	CAN\$7.95/ 60 ml
Annatto 1L	CAN\$18.95 / 1 L

Lipase

Lipase 7144	CAN\$5.95 / 20 g
Lipase 300 (Kid)	CAN\$25.50 / 500g

Calcium Chloride 33%

Used when making cheese from homogenized, pasteurized or frozen milk to help restabilize milk structure and hasten curd set. Can also be used at certain times of the year, when firm curd is hard to obtain due to changes in animal diet or stage of lactation.

Rate of use: same as for the calf rennet

75160	CAN\$4.95/120 ml
Cal.Chl. 1L	CAN\$6.95 / L

Liquid smoke

To mix with the cheese curd prior to hooping.

Rate of use: 3 ml /12-15 L (3-4 gallons) or 25 ml / 100 L of milk

LS60	CAN\$7.95/ 60ml
LS120	CAN\$12.95/120ml
LS 1L	CAN\$30.00/ L

Edible Ash

Pure Ash	CAN\$40.95/kg
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Coagulants & Other Cheesemaking Ingredients

Herb and spice blends

To mix into cheese curds to enhance flavour of both soft and hard cheese.

Microbial analysis: zero tolerance for moulds and spores

Rate of use: 1 kg/100 kg of cheese

Chive blend (chive, onion & garlic)	CAN\$33.95/kg
Cumin seed	CAN\$17.99/kg
Garden herbs (parsley, lovage, chive)	CAN\$30.85/kg
Green peppercorn (green pepper, onion, garlic, paprika)	CAN\$39.95/kg
Onion blend (onion, garlic, paprika, ginger)	CAN\$37.95/kg
Provence herbs (thyme, rosemary, lavender, oregano)	CAN\$23.95/kg
Stinging nettle	CAN\$29.95/kg
Italian blend (tomato, onion, garlic)	CAN\$32.35/kg
Toasted garlic	CAN\$15.99/kg
Chiles	CAN\$19.99/kg
Wasabi blend	CAN\$49.00/kg
Black peppercorn - cracked	CAN\$39.95/kg
Trial size - any variety	CAN\$3.95/ 40g-100g depending on the variety

Cheese Coating, Cheese Wax & Mold Inhibitor

Cheese coating from CSK (Holland)

Cream wax with mould inhibitors (Natamycin or Sorbate).

Available in yellow, clear, red and black

500 g	Clear (NTI) or Yellow (NTY)	CAN\$10.45
5 kg	Clear (CCT5K) or Yellow (CCY5K)	CAN\$50.00
25 kg	Clear (CCTI) Red (CCRT) Black (CCBLT)	CAN\$220.00
25 kg	Yellow (CCYT)	CAN\$200.00



NB Cheese coating is frost sensitive. Can only be shipped from March to November

Paramelt "Specerit" cheese wax from Holland

Price when purchased in slab of 1.5 kg.

All colours CAN \$15.75/1.5 kg slab

Price when purchased in 14kg bundles.

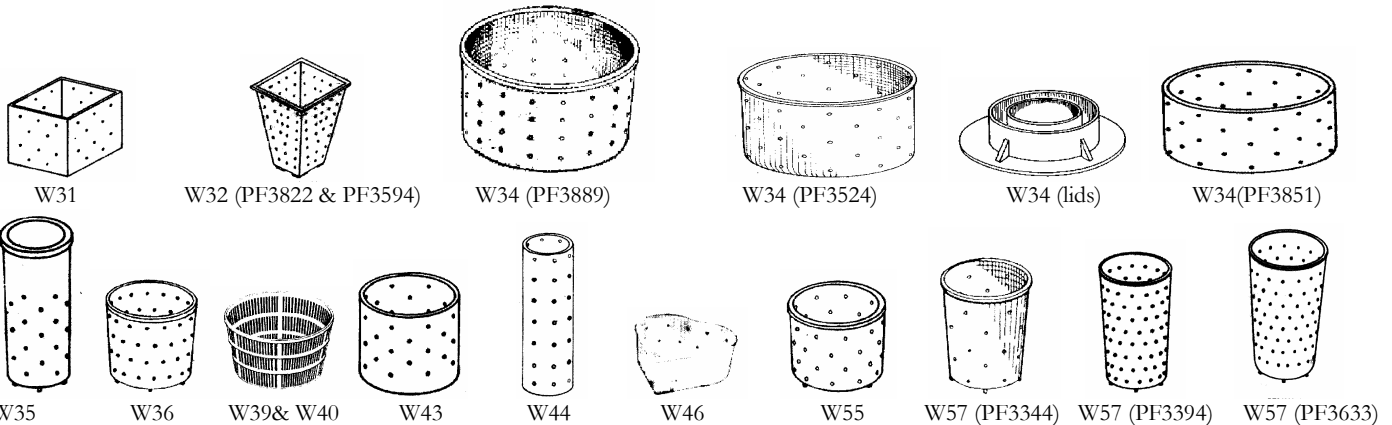
Transparent	CAN\$5.95/kg
Yellow	CAN\$5.95/kg
Red	CAN\$5.95/kg
Black	CAN\$7.45/kg

Mould inhibitor To be added to brine or sprayed on cheese surface.

NATAJEN-S CAN\$115.00/100 grams

Cheese Moulds

French Cheese Moulds For soft & semi-soft cheese



French Cheese Moulds
For soft & semi-soft cheese

DISCOUNT ON QUANTITY

(Only applicable to French cheese moulds)

25-49 Pieces: -20%, 50-99 Pieces: -25%, More than 100 pieces: -35%

Glengarry Code	Manufacturer Code	Characteristics (mm / inches)			Description	Bottom	CAN\$ Price
		Top Diameter	Base Diameter	Height			
W31	PF3842	100 / 4	100 / 4	110 / 4.3	Square with holes	No bottom	\$7.95
W32	PF3822	87 / 3.4	30 / 1.2	120 / 4.7	Pyramide	Flat	\$5.95
W32	PF3594	100 / 4	50 / 2	130 / 5	Pyramide	Flat	\$5.95
W34	PF3889 Mould	200 / 8	200 / 8	150 / 6	Tome/St-Paulin	Rounded	\$14.50
W34	PF3888 Lid	-	200 / 8	50 / 2	For PF3889000	-	\$9.50
W34	PF3524 Mould	190 / 7.5	180 / 7	93 / 3.5	Tome	Rounded	\$8.00
W34	PF4035 Lid	-	180 / 7	50 / 2	For PF3524000	-	\$9.50
W34	PF3851 Mould	180 / 7	180 / 7	110/4.3	Half Brie	No Bottom	\$14.50
W34	PF3757 Lid	-	180 / 7	50 / 2	For PF3851	-	\$9.50
W35	PF3635	69 / 2.7	64 / 2.5	120 / 4.7	Crottin	Rounded	\$3.95
W36	PF3346	89 / 3.5	82 / 3.2	83 / 3.3	St-Marcellin	Rounded	\$3.95
W39	PF3700	115 / 4.5	90 / 3.5	82 / 3.2	Brosse	Rounded	\$5.95
W40	PF3709	145 / 5.7	110 / 4.3	93 / 3.7	Brosse	Rounded	\$6.95
W43	PF3864	110 / 4.3	110 / 4.3	110 / 4.3	Camembert	No bottom	\$10.95
W44	PF4357	65 / 2.6	50 / 2	260/10.2	Goat Buche	Bottom	\$9.95
W46	PF60141	-	-	45 / 1.8	Coeur	Rounded	\$3.95
W55	PF3402	99 / 3.9	92 / 3.6	78 / 3	Fresh Cheese	Rounded	\$4.95
W57	PF3344	79 / 3	56 / 2.2	96 / 3.8	Goat	Flat	\$3.95
W57	PF3603	73 / 3	63 / 2.5	140 / 5.5	Goat	Flat	\$3.95
W57	PF3633	82 / 3.2	63 / 2.5	120 / 4.7	Goat	Rounded	\$3.95
W61	PF4069	135/5.3	135/5.3	65/2.6	Reblochon	Rounded	\$6.95
W62	PF3726 (Lid)	132/5.2	132/5.2	-	For W61	-	\$4.50

Dutch Kadova moulds for hard cheeses

K4000 Gouda 200 g	(complete with netting)	CAN\$44.22
K4010 Gouda 300 g	(complete with netting)	CAN\$45.00
K4030 Gouda 450 g	(complete with netting)	CAN\$53.65
K4040 Gouda 1 kg	(complete with netting)	CAN\$85.00
K4060 Gouda 1.5-2.0 kg	(complete with netting)	CAN\$115.00
K4070 Gouda 3 -3.5 kg	(complete with netting)	CAN\$215.00
K4080 Gouda 4-5 kg	(complete with netting)	CAN\$225.00
K4090 Gouda 5-6 kg	(complete with netting)	CAN\$240.00
K4100 Gouda 8 kg	(complete with netting)	CAN\$278.00
K4110 Gouda 10 kg	(complete with netting)	CAN\$320.00
K4130 Gouda 12 kg	(complete with netting)	CAN\$390.00
K4310 Loaf 2-2.5 kg	(complete with netting)	CAN\$159.00
K4330 Loaf 4-5 kg	(complete with netting)	CAN\$275.00
K4420 St-Paulin D200	(complete with netting)	CAN\$142.00
K4440 St-Paulin D210	(complete with netting)	CAN\$155.00
K4460 Manchego	(complete with netting)	CAN\$175.00
W49* (with cloth liners)	500g Gouda style mould	CAN\$16.95



NB: Volume discounts offered. Ask for details. Several other models and types available as well as replacement net liners

* Item W49 is a simplified version of the Kadova system but is not a Kadova mould. It has the same traditional Gouda shape and comes with cheese cloth instead of netting. It is a mould that will suit hobbist cheesemakers.

Cheese Moulds

Italian Cheese Moulds



Code	Characteristics (mm / inches)			Description	CAN\$ Price
	Top Diameter	Base Diameter	Height		
P00602	152 /5.98	145 /5.7	150 /5.9	Cylindrical, micro perforated with bottom, for semi soft, slightly pressed or unpressed cheese such as Blue cheese, Feta and soft cheese	\$6.95
P00603	160/6.3	154/6	157/6.2	Cylindrical, micro perforated with bottom, for semi soft, slightly pressed or unpressed cheese such as Blue cheese, Feta and soft cheese	\$11.90
P00606	200/7.9	190/7.5	157/6.2	Cylindrical micro perforated with bottom, for soft, slightly pressed or unpressed cheese such as Blue cheese, Feta and soft cheese	\$17.90
P00654	182/7.2	164/6.5	115/4.5	Cylindrical woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$9.95
P00682	148/5.8	132/5.2	130/5.1	Cylindrical woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$6.95
P00717	155/6.1	140/5.5	110/4.3	Traditional Crotonese woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$9.95
P00719	45/1.8	40/1.6	5/1.95	Aperitif size, 50gr cheese, cylindrical, fresh style only	\$0.50
P00742	120/4.7	110/4.3	130/5.1	Cylindrical woven basket, suitable for blue cheese, feta, fresh cheese	\$4.95
P00770	180/7.0	180/7.0	160/6.3	Cylindrical, micro perforated with bottom, for semi soft, slightly pressed or unpressed cheese such as Blue cheese, Feta and soft cheese	\$16.25
P43310	190/7.5	190/7.5	150/5.9	Traditional square mould for Taleggio, can be used with or without bottom plate	\$16.95 (no bottom)
P00657	180/7	180/7	180/7	Bottom plate for Taleggio mould (P43310)	\$2.45
P57320	200/7.9	180/7.1	140/5.5	Cylindrical woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$14.95
P57330	280/11	260/10.2	160/6.3	Cylindrical woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$29.50
P57340	375/14.8	350/13.8	200/7.9	Cylindrical woven basket with bottom, moulds nest so cheese can be pressed by weight of one cheese over another	\$33.95

Multi-moulds

The multi-mould system we provide is made of high density food grade plastic. It consists of a block-mould with a built in bottom that serves as a draining plate and can be paired with a block-rehausse (extender) if extra height is needed. Note that an extra block-mould is always required in order to be able to invert the multi-moulds for appropriate cheese draining. Stainless steel distribution trays are also available to facilitate mould filling.

The following two models are the most common but many more types and sizes can be obtained. Contact us for details.

4252	Camembert style D:105 mm, H: 57 mm (individual moulds) Groupage: 6 x 4	CAN\$200.00
4482	Extension collar for 4252, H: 60 mm	CAN\$200.00
D4252	Distribution tray for 4252	CAN\$845.00
4820	Square mould D: 95mm x 95mm, H: 65 mm Groupage: 5 x 4	CAN\$200.00
4821	Extension collar for 4820, H:20 mm	CAN\$200.00
D4820	Distribution tray for 4820	CAN\$895.00



Measuring Instruments

Acid meter

Polyethylene reservoir and base with glass burette and screw adjustment. 500 ml of NaOH 0.1 Normal and 60 ml phenolphthalein indicator included.

CAN\$155.00

Phenolphthalein

Titration pink indicator,

CAN\$6.95/60 ml

CAN\$29.95/L

Sodium Hydroxide 0.1N

Titration base, 1L

CAN\$12.00/L



pH meter

NB pH meters are frost sensitive. Shipped only between March & November.

Electronic pH meter,

Pocket size with built in pH & temperature probes

60 ml each of calibration solution pH 4 & pH 7 included.

2 decimal place

CAN\$140.00

Spare probe

CAN\$57.95



Food Care electronic pH meter,

Hand held model with external pH & temperature probe

Comes in a plastic storage case.

20 ml of calibration solution pH 4 & pH 7

and 40 ml of cleaning solution included

CAN\$459.00

Spare probe

CAN\$195.00



Calibrating Solution (pH 4 or pH 7)

CAN\$6.95/120 ml or CAN\$18.00/L

Storage solution

CAN \$6.95/120ml or CAN\$12.95/460ml

Cleaning solution (milk residue)

CAN \$12.95/120ml or CAN\$29.50/460 ml

Cleaning solution (cheese residue)

CAN \$12.95/120 ml or CAN\$34.50/ 460 ml



pH Paper strips

Measures pH between 4 & 7, 100 strips per pack

CAN\$23.95

Brine meter

Glass instrument. Measures salt content in brine.

CAN\$29.95



Measuring Instruments

Psychrometer

CAN \$150.00

Simple form of a hygrometer, used to measure relative humidity.

Consists of two thermometers, one with a dry bulb and the other with a wet bulb.

The difference between dry bulb temperature and wet bulb temperature, when cross referenced on the provided psychrometric chart, gives the ambient relative humidity.



Stainless steel thermometer

1" dial, 5" stem, -10 to 100 °C/20 to 200°F, with clip CAN\$14.95

2" dial, 8" stem, Tel-Tru 25 to 125°F, with clip CAN \$59.95

3" dial, 8" stem, Tel-Tru 0 to 50°C/25 to 125 °F, with clip CAN \$69.95



Floating dairy thermometer (FDT)

Glass thermometer with plastic case, 0-100° Celsius scale CAN\$19.95



Cheese & butter making accessories

K500

Enzymatic cleaner. Helps remove fat and protein residue when used in conjunction with normal dishwashing soap.

500 g CAN\$8.99

1kg CAN\$12.95

20 kg CAN\$170.00

Soft cheese wrapping paper

2-ply structure. Sulfurised interior with white cello exterior

8 x 8 (1000 sheets) CAN\$145.00

10 x 10 (1000 sheets) CAN\$157.00

14 x 14 (500 sheets) CAN\$122.50

18 x 18 (500 sheets) CAN\$220.00

Any size (25 sheets) CAN\$12.00

Cheese & butter making accessories

Soft cheese draining and ripening mats

Dairythene plastic, sturdy washable mats

Fine mesh (1.4mm x 1.6mm)

Sold by the square meter

CAN\$20.00

Sold by the roll (25 m²)

CAN\$400.00

Coarse mesh (4mm x 4mm)

Sold by the square meter

CAN\$20.00

Sold by the roll (20 m²)

CAN\$320.00

Piece of 10" x 10"

CAN\$3.50 ea.

Natural unbleached muslin cheesecloth

Sold by the square meter (unfinished edges)

CAN\$9.95/m²

Piece of 14" x 14" (finished edges)

CAN\$3.95 ea.

Cheese Bandage Netting.

Re-usable plastic sheet. To use in cheese hoop or mould. Leaves a nice rind on the cheese.

CBNS (14" x 44")

1 sheet

CAN\$1.95

50 Sheets

CAN\$35.00

450 Sheets

CAN\$215.00

CBNL (40" x 40")

1 sheet

CAN\$2.25

50 Sheets

CAN\$47.50

250 Sheets

CAN\$215.00

Soft cheese curd draining bag

Reusable nylon cloth bag

10 Liters

CAN\$16.95

25 Liters

CAN\$33.95

Labels

Available in either cow or goat design. Gives your cheese a hand crafted look.

Labels (100 labels/package)

CAN \$12.95



Cheese brushes

Traditional cheese brushes for washed rinds

Diameter 155 mm (6.1")

Plastic support and handle

Horse hair

CAN \$99.00

Nylon fibres

CAN \$99.00



Surgical brushes

Plastic brushes, soft, ideal for washing cheeses, 2" x 3".

Brush

CAN\$1.00



Sponges

Great for washing cheeses and applying coating!

Small (5" x 3" x 2")

CAN\$3.95

Large (5" x 4 1/4" x 2")

CAN\$4.95



Cheese & butter making accessories

Stainless steel cheese trier

Used to core a sample plug from a block of cheese.
Knife of 5.5" with handle of 2".

CAN\$79.95



Stainless steel cheese slicer or grater

To cut hard cheese into fine slices or delicate gratings

CAN\$8.95



Cheese knife

Stainless steel, two 5" handles, 14" blade

CAN\$119.99



Stainless steel milk agitator

20" handle with 4" diameter circular perforated head

CAN\$140.00



Seamless stainless steel louche

4" diameter bowl with 13" handle
200 ml (7oz) capacity

CAN\$49.99



Stainless steel whisk

16" long including handle
Great for cutting & stirring curd

CAN\$19.95



Stainless steel cheese ladle

12" long handle with a 6" diameter perforated spoon

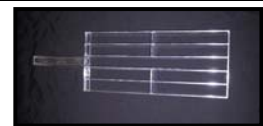
CAN\$11.95



Dairythene plastic curd cutter

4" wide x 10" long with 4.5" handle

CAN\$29.95



Stainless steel curd cutter

6" wide x 20" long with a 5" handle

Vertical knife

CAN\$195.00

Horizontal knife

CAN\$360.00

Set of both vertical & horizontal knives

CAN\$525.00

Custom sets also available. Ask for a quotation.



Cheese & butter making accessories

Butter paddles

To work the buttermilk from the butter

W149	Set of wooden paddles	CAN\$7.95
W150	Set of stainless steel paddles	CAN\$29.95



Butter mould

BM1	Wood butter mould	CAN\$19.99
BM2	Stainless steel butter mould (0.5 lb)	CAN\$49.95
BM3	Stainless steel butter mould (1 lb)	CAN\$52.95



Milk Filter

Complete unit (plastic support & nylon screen)	CAN\$29.95
Plastic support	CAN\$19.15
Nylon screen	CAN\$10.80



Plastic Tools

Hand brush	2.5" x 7.5", bristles 1.3"	CAN\$17.65
Short-handled brush	3" x 10", bristles 1.8"	CAN\$13.95
Round brush	Diam 5", bristles 1.5"	CAN\$20.55



Bench scrapper	8.5" x 5"	CAN\$13.45
Triangular scrapper	4.4" x 9.7"	CAN\$6.59



Fork	10.5" x 10.5" with total length 49"	CAN\$138.69
Mixing paddle	blade 6" x 13" with total length 40"	CAN\$59.95
Shovel	14" x 17" with total length 42"	CAN\$54.95



Cheese, butter & yoghurt making equipment

Yoghurt Incubator (5915)

Yogotherm home yoghurt incubator

For making yoghurt, sour cream, kefir, cheese starter culture and cream cheese.
This non-electric thermos style unit will produce 2 litre batches.

5915
Replacement Liner

CAN\$32.95
CAN\$5.00



Butterchurn

2 gallon electric butterchurn.
Will churn your butter in approx. 20 min.
Comes with electric motor, 2 gallon glass jar and Lexan dasher.

GD2

CAN\$229.99



Curd mill

Stainless steel manual curd mill with vat mounting bracket.
Cutting capacity of 300 lbs/hr and comes with a curd hopper.

CAN\$1650.00



Stainless steel equipment

Draining table

Custom made, please contact us for details and pricing.



Dollies

For plastic rack – Tall legs

CAN\$345.00

For plastic rack – Short legs

CAN\$340.00

Combo for block-mould & rack (heavy duty).

CAN\$595.00



For plastic rack



For block-mould and plastic rack

Waxing vat

Electric element located under the removable liner heats up water to create a Bain-Marie System that melts cheese wax and maintains it at the desirable temperature. Includes dipping rack.
Extra dipping rack and extra liner available for more waxing options.

CAN\$1995.95

CAN\$369.00



Adjustable shelves

Stainless steel uprights and shelf supports
Adjustable plastic perforated shelves

Custom made, please contact us for details and pricing.



Cheese, butter & yoghurt making equipment

Cheese ripening rack

Rack – Tall legs
500 x 740 x 150 mm (19.75" x 29.25" x 6.25"),
When stacked, space between 2 racks is 150mm (6.25")

CAN\$47.99



Rack – Short legs
525 x 770 x 100 mm (20.75" x 30.25" x 4")
When stacked, space between 2 racks is 100 mm (4")

CAN\$42.99

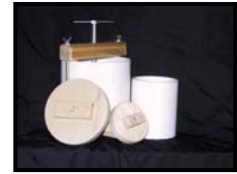
Cheese Press

Hardwood cheese press for home cheesemakers

Perfect to make all types of hard cheese.
Comes with 2 hoops to prepare a 1 lb or a 2 lb cheese,
two followers and reusable cheese bandage netting.

HCP

CAN\$129.99



Dutch hardwood cheese press

Original hard cheese press from Holland.
Wood (teak or oak) structure with a stainless steel draining plate.

1 piston
2 pistons

CAN\$1100.00

CAN\$1950.00



Dutch stainless steel cheese press

Pneumatic cheese press,
all stainless steel

2 pistons

Can \$3995.00

NB: Custom size also available, according to number of piston required.
Ask for quotation.



Cheese, butter & yoghurt making equipment

Cheese Vat

Stainless steel cheese vat made in Holland.
Triple wall, cylindrical, on casters, with manual or pneumatic lift, automatic curd cutters and milk agitator on variable speed reversible motor, vat lids, whey screen, dip stick, product thermometer.

300 L (79 US gallons)	CAN\$13 800.00
400 L (106 US gallons)	CAN\$14 100.00
750 L (198 US gallons)	CAN\$16 300.00
1000L (264 US gallons)	CAN\$20 550.00
1500 L (396 US gallons)	CAN\$24 500.00



NB: Other sizes available, contact us for details

Cheese Vat Pasteurizer (hybrid)

200L (53 US gallons)	CAN\$21 000.00
500 L (132 US gallons)	CAN\$24 500.00
Contact us for details	

Pasteurizer

Batch pasteurizer

Triple wall stainless steel pasteurizer with leak detector valve and instrumentation.

125L (33 US gallons)	CAN\$16 875.00
200L (53 US gallons)	CAN\$18 500.00
500L (132 US gallons)	CAN\$20 800.00



Single function home pasteurizer

Will process up to 8 liters of milk or cream automatically in 24 min.

Can also be used to prepare some cheeses.

Comes with an 8 liter pail, lid, lid lock and water filling hose.

IRC-260 CAN\$399.95

Dual function home pasteurizer

Same as above but will also heat treat colostrum

CAN\$595.00



Bulk Tank from Nieros

Complete with agitator, valve, built in compressor, digital control box, 110 V or 220 V, 15A, 60 hz

150L (40 US gallons)	Prices on request
200L (53 US gallons)	
300L (80 US gallons)	



Cheesemaking Kits

Hard Cheesemaking Kit (31100)

Hardwood cheese press, stainless steel ladle, stainless steel dairy thermometer,
1 cheese bandage netting, cheese coating and hard wax, 60 ml rennet,
60 ml calcium chloride, 60 ml cheese colourant, mesophilic culture type II, recipes.

CAN\$229.95

Cream Cheese Kit (31101)

Soft cheese curd draining bag (10L), stainless steel dairy thermometer,
1 heart shaped mould, 60 ml rennet, mesophilic aroma B culture, recipes.

CAN\$38.95

Camembert, Brie & Roquefort Kit (31102)

Soft cheese curd draining bag (10L), stainless steel ladle, 2 ripening mats,
stainless steel dairy thermometer, 1 cheese bandage netting, 4 camembert moulds,
mesophilic culture type II, 60 ml rennet, 60 ml calcium chloride,
P. candidum white mould powder, P. roqueforti blue mould powder, recipes.

CAN\$118.95

Soft Goat Cheese Kit (31103)

Soft cheese curd draining bag (10L), stainless steel dairy thermometer,
2 ripening mats, 6 goat cheese moulds, mesophilic aroma B & mesophilic type II,
60 ml rennet, 60 ml calcium chloride, P. candidum white mould powder,
P. roqueforti blue mould powder, recipes.

CAN\$89.95

Soft Cheese Kit (31104)

Soft cheese curd draining bag (10L), stainless steel dairy thermometer,
4 small basket cheese moulds, 1 cheese bandage netting, mesophilic type II,
60 ml rennet, 60 ml calcium chloride, lipase, recipes.

CAN\$59.95

Video, DVD & Reference Books

Home cheesemaking with Margaret Morris

Find out how to prepare your own Feta, Camembert, Gouda, & Cheddar!
A great reference for the home cheesemaker; loaded with tips and techniques
to simplify the process.

DVD

CAN\$39.95

“The Cheesemaker’s Manual” By M. Morris, 250 pages.

This manual combines both the scientific and practical aspects
of small scale cheesemaking for both the home and on-farm cheesemaker!
Over 50 different recipes for fresh, soft, hard and washed rind cheeses.

CAN\$49.95

“Goats Produce Too” by Toth. 75 pages

Goat cheese, soap and candy recipes.

CAN\$23.95

Ordering, Shipping & Payment information

To contact us:



1-888-816-0903 or (613) 347-1141



(613) 347-1167

E-Mail info@glengarrycheesemaking.on.ca

Website www.glengarrycheesemaking.on.ca

Mail Canada: PO Box 190, 5926 Hwy#34, Lancaster, ON, K0C 1N0

USA: PO Box 92, Massena, NY, 13662

Canadian orders

Canadian orders are mailed out every second day. We use Canada Post Expedited Service unless otherwise instructed.

American orders

Glengarry Cheesemaking consolidates all Americans orders from NY State. For this reason, American orders are only shipped once or twice a week. Please plan ahead to allow adequate time for delivery of your order. Avoid last minute orders which impose difficulty for deadlines.

Method of payment



MasterCard, Visa & American Express

Checks and Money Orders.

For Canadian orders, we also ship COD.

Terms and conditions

Prices subject to change without prior notice

Shipping and handling charges

CANADA & USA (Applies to orders billed in Canadian dollars. For orders paid in US dollars, please contact us)

\$0.00-\$50.00	Add CAN \$10.00
\$50.01-\$100.00	Add CAN \$14.00
\$100.01-\$150.00	Add CAN \$15.00
\$150.01-\$200.00	Add CAN \$18.00
\$200.01-\$250.00	Add CAN \$22.00
\$251.00-\$300.00	Add CAN \$26.00
Over \$300.00	Add CAN \$35.00

NB Freight surcharges are applied to parcels over 10kg (22 lbs) and Insurance surcharges are applied to parcels over \$100.00. Please call for verification.