

Curd Observation Sheet

While you curdle your other samples, note the qualities of the curd sample you just finished.

- Color: Compare your curds to a sheet of white printer paper. Would you say it is white, off-white, cream, or yellow?
- Opaque or Translucent: Does it look like no light can pass through or some light could pass through?
- Relative moisture: After you have squeezed excess moisture. Compare the moistness of the different samples.
 - Rank them 1 to 4 (1= most moisture, 4= least moisture).
- Yield (g): Use a balance to measure the mass of curds produced.

Type of Milk	Color	Opaque or Translucent?	Relative Moisture	Yield (g)