**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.

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