

Fig. S1. Flow chart for the production of Zacazonapan añejo cheese in dairy A

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Resting time 1–2 h	Raw whole milk	
100 L of milk without 1 L cream	Skimmed milk	
30–31 °C, 1 h	Renneting and coagulation	Skin curd 3 %
Cutting and resting time 20 min, twice	Curd cutting	
1 h	Curd stirring	
	↓ Whey drained	
4× every 30–40 min/stone press	↓ Cutting and pressing the curd	
Resting time 12–24 h	Grinding and salting	Fresh Araro salt 3 % cheese
Resting time 2 h	Grinding/rounding/salt adjustment	
	Moulding	
3–15 days	Fermenting on a shelf	
	↓ Demoulding	
20–180 days	↓ Ripening	
	Covering surface with chili	
	↓ Storage	
chart for the production of Zacazonanan añoio chaosa in dairy P		

Fig. S2. Flow chart for the production of Zacazonapan añejo cheese in dairy B