



Wiskerchen Cheese Inc. SOP

Title: Brine Checks # 2.010

Issue Date: 4/5/11	Written By: Jesse Norton	Approved By: John Wiskerchen	Revision # 2	Revision Date: 4/7/2020	Revised By: Nicole Stricker	Supersedes: 4/18/18	Page 1 of 1
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Responsible Party: Trained Operators

I. Salinity

Feta brine shall be checked daily for salinity from the brine canal and make tank. Feta brine shall be between 75-80 % as read by the salometer.

Blue brine shall be checked twice daily, 1st shift brine shall read between 80 – 90% and 2nd shift brine shall be between 85 – 90% as read by the salometer.

1. To check the salinity of brine the operator shall fill a 250 ml graduated cylinder with brine and place it on a flat, level surface.
2. Place the salometer into the cylinder.
3. Allow the salometer to come to a rest.
4. Read the % salinity as marked where the brine crosses the markings on the salometer.
5. Record the time of check and results on the production make sheet for that day then initial the check.
6. If the salinity is out of the acceptable range contact quality assurance. Addition of salt and water can be used to bring the salinity back to normal. Document what actions were taken.
7. The operator shall perform a temperature check on the brine during the salinity check and record the results. Contact maintenance and quality assurance if the temperature is not in the specified range on the make record.
8. For Kosher brine, see SOP #2.011 Brine Make Procedures.

II. pH of Brine

Feta brine from the canal and make tank shall be between 4.6 -4.8 as read on the pH meter.

Blue brine shall be between 4.8 -5.0 as read on the pH meter.

1. To check the pH of brine, collect a sample of the brine in a small cup.
2. Take the sample to a pH meter.
3. Rinse/tap the probe off gently before swirling it in the sample.
4. After 1-2 swirls allow the pH to stabilize.
9. Record the pH of the brine on the production make sheet for that day then initial the check.
10. If the pH is out of the acceptable range contact quality assurance. Addition of lactic acid can be used to bring the pH back to normal. Document the lot number of the lactic acid used, how much was used, and any other actions that were taken.

Approved By: _____

Date: _____