

Method for artisanal cream cheese production involves milk reception, filtration, and pasteurization; cooling to a specified temperature; inoculation with mesophilic *Lactococcus* and *Leucococcus* cultures; addition of rennet preparation and milk coagulation; separation of whey and pressing of curd; cooling curd, adding salt, shaping finished product, packaging it in airtight containers, and storing it at low temperatures. Combination of four strains of mesophilic bacteria is used for souring: *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *lactis*, *Leuconostoc mesenteroides* subsp. *cremoris*, and *Lactococcus lactis* subsp. *diacetylactis*. Coagulation is carried out at a temperature of 30 ± 2 °C for 22-24 hours. Rennet is added directly to soured milk. Cheese balls with a diameter of 2 cm are formed, rolled in pre-pasteurized spices, placed in glass containers with a volume of 250330 ml, and topped with sunflower oil.