

The invention relates to dairy industry, in particular, to production of pressed rennet cheeses with low temperature of the second heating. The method for production of cheese provides introduction into normalized pasteurized milk of working bacterial ferment - mix of cultures *Streptococcus cremoris* or *Streptococcus lactis* with *Bacterium linens*, introduction into milk of calcium chloride solution, adding of 25 percent water solution of glutamic and 10 percent water solution of pepsin, cheddaring before molding to form monobasic calcium paracaseate, melting of cheese mass at the temperature of 60-65 °C, molding of cheese by drawing of cheese pieces in braids and forming separate tresses. The method provides acceleration of operations of milk processing, cheddaring and curing of cheese, which reduces term of technological process of cheese preparation. Method of cheese production and composition of cheese provide a cheese with strong, pronounced fillar structure on all mass, reduced contents of monobasic calcium paracaseate, lactose, lactic acid, protein, mineral substances, free amino acids and vitamins.