Çökelek cheese produced with heated, filtrated and salted yogurt is a traditional cheese belong to Turkey. In this study, Çökelek cheeses were produced from the coagulums prepared by using cultures including Lactobacillus helveticus, yogurt culture or the mixture of Lb. helveticus and yogurt cultures (1:1). The Çökelek cheeses produced with the cultures were prepared after heating of the coagulums at two different temperatures, 85°C or 95°C for 30 min. The produced Çökelek cheeses were stored at 4°C for 45 days. Therefore, in the Çökelek cheese production, using of Lb. helveticus (as a single or mix with yogurt starter cultures) as starter culture and heating at 85°C may be proposed.