Advances in Food and Nutrition Research

The Technology of Making Cheese from Camel Milk (Camelus Dromedarius)

Vegan leben für Dummies

Brined Cheeses

Cheese Problems Solved
Cheesemaking

The second edition of this successful book highlights the widespread use of enzymes in food processing improvement and innovation, explaining how they bring advantages. The properties of different enzymes are linked to the physical and biochemical events that they influence in food materials and products, while these in turn are related to the key organoleptic, sensory and shelf life qualities of foods. Fully updated to reflect advances made in the field over recent years, new chapters in the second edition look at the use of enzymes in the reduction of acrylamide, in fish processing and in non-bread cereal applications such as flour confectionery.

Genetic modification of source organisms (GMO) has been used to improve yields of purer enzymes for some time now but the newer technology of protein engineering (PE) of enzymes has the potential to produce purer, more targeted products without unwanted side activities, and a chapter is also included on this important new topic. Authorships have been selected not only for their practical working knowledge of enzymes but also for their infectious enthusiasm for the subject. The book is aimed at food scientists and technologists, ingredients suppliers, geneticists, analytical chemists and quality assurance personnel.

Microbial Enzyme Technology in Food Applications

This food's Special Issue contains seven papers on a range of technical dairy topics. Three involve beneficial uses of proteolytic enzymes, two involve the use of membrane technology in cheese making, while two deal with the role of ingredients, raw milk in the UHT paper and apricot fibre in the yogurt paper, in product quality. In all, the papers demonstrate the breadth of on-going research for an industry based on just one raw material, milk.

Emerging Dairy Processing Technologies

Cheese Rheology and Texture is the first reference to bring together the essential information on the rheological and textural properties of cheese and state-of-the-art measurement techniques. This comprehensive resource begins with an overview of cheesemaking technology and detailed descriptions of fundamental rheological test methods. Then it presents uniaxial testing and fracture mechanics, the theory and applications of linear viscoelastic methods (dynamic testing), and the nonlinear viscoelasticity of cheeses. The book focuses on mechanics in its examination of cheese texture, while it emphasizes measurement methods in its discussion of cheese meltability and stretchability. Finally it addresses the effects of various factors, such as the properties of milk, cheesemaking procedures, and post-manufacturing processes, on the functional properties of cheese. Summarizing the vast literature available on the subject, Cheese Rheology and Texture helps those in the dairy industry and in academia choose the proper technique to measure properties that directly relate to food applications and ensure that cheese in their formulations will function as intended.

Technology of Cheesemaking

V. 1. General aspects -- v. 2. Major cheese groups.

Instruction Manual on Technology of Cheesemaking

Global Cheesemaking Technology: Cheese Quality and Characteristics reviews cheesemaking practices, and describes cheeses and the processes from which they are manufactured. In addition, the book examines new areas to stimulate further research in addition to the already established knowledge on the scientific principles on cheesemaking. Part I provides an account on the history of cheese, factors influencing the physicochemical properties, flavour development and sensory characteristics, microbial ecology and cheese safety, traceability and authentication of cheeses with protected labels, and traditional wooden equipment used for cheesemaking, while an overview of the cheesemaking process is also presented. Part II describes 100 global cheeses from 17 countries, divided into 13 categories. The cheeses described are well-known types produced in large quantities worldwide, together with some important locally produced, in order to stimulate scientific interest in these cheese varieties. Each category is presented in a separate chapter with relevant research on each cheese and extensive referencing to facilitate further reading.

Dairy Fats and Related Products

Cheese: Chemistry, Physics and Microbiology, Fourth Edition, provides a comprehensive overview of the chemical, biochemical, microbiological, and physico-chemical aspects of cheese, taking the reader from rennet and acid coagulation of milk, to the role of cheese and related foods in addressing public health issues. The work addresses the science from the basic definition of cheese, to the diverse factors that affect the quality of cheese. Understanding these fermented milk-based food products is vital to a global audience, with the market for cheese continuing to increase even as new nutritional options are explored. Additional focus is provided on the specific aspects of the ten major variety cheese families as defined by the characteristic features of their ripening. The book provides over 1000 varieties of
Technology of Cheesemaking, Second Edition

Advances in Food and Nutrition Research recognizes the integral relationship between the food and nutritional sciences and brings together outstanding and comprehensive reviews that highlight this relationship. Contributions detail the scientific developments in the broad areas encompassed by the fields of food science and nutrition and are intended to ensure that food scientists in academic and industry as well as professional nutritionists and dieticians are kept informed concerning emerging research and developments in these important disciplines.

Rural Dairy Technology

When the late Reg Scott wrote the first edition of this book in 1981, his intention was 'to produce a script generally interesting to those readers requiring more information on cheese'. It was not conceived as a book that covered the most recent developments with respect to lipid or protein chemistry, for example, but rather it was hoped that the text would reveal cheesemaking as a fascinating, and yet technically demanding, branch of dairy science. The fact that the author had some 50 years' experience of cheesemaking gave the book a very special character, in that the 'art' of the traditional cheesemaker emerged as a system that, in reality, had a strong scientific basis. Today, cheesemaking remains a blend of 'art and science', while much cheese is made in computer-controlled factories relying on strict standardization to handle the large volumes of milk involved. The production of top-quality cheese still relies on the innate skill of the cheesemaker. It was considered appropriate, therefore, that this revised edition of Cheesemaking Practice should include, at one end of the spectrum, details of the latest technology for curd handling and, at the other, simple recipes for the production of farmhouse cheeses. Obviously a student of dairy science will need to consult other texts in order to complete his/her knowledge of the cheesemaking process, but if this revised edition stimulates its readers to delve more deeply, then the task of updating the original manuscript will have been worthwhile.

Technology of Cheesemaking

Cheese is a unique food product which requires a significant amount of scientific knowledge to be produced successfully. However, due to the many, complex and interrelated changes which occur during cheese manufacture and ripening, it is still not possible to guarantee the production of premium quality cheese. Written by an international team of renowned contributors, cheese problems solved provides responses to over 200 of the most frequently asked questions about cheese and the cheesemaking process in a unique and practical question-and-answer format. Opening chapters concentrate on queries regarding the preparation of cheese milk, the conversion of milk to curd, the ripening process, pathogens, cheese analysis and nutritional aspects of cheese amongst other issues. The latter half of the book discusses particular types of cheeses such as Cheddar, Grana-type cheeses, Mozzarella, Dutch-type, Swiss and Blue cheeses, to name but a few. Edited by a leading expert and with contributions from specialists within the field, Cheese problems solved is an essential reference and problem solving manual for professionals and trainees in the cheese industry. Provides responses to over 200 of the most frequently asked questions about cheese and the cheese-making process. An essential reference and problem solving manual for professionals and trainees in the cheese industry. Benefit from the knowledge of leading specialists in the field.

Cheesemaking Practice

Milk as a food; The composition of milk; Genetic factors; Breed and individuality of the cow; Environmental factors; Milk chemistry; Physical status of milk; pH and acidity; Milk constituents; Microbiology; Bacteria; Moulds; Yeasts; Viruses; Milk microbiology; Microbiology of butter; Clean milk production; Sources of contamination; Cooling milk; Milk reception, dairy accounting and record keeping; Reception; Dairy accounting and record keeping; Milk processing; Milk separation; Buttermaking with fresh milk or cream; Buttermaking with sour whole milk; Ghee, butter oil and dry butterfat; Cheesemaking using fresh milk; Cheesemaking with sour skim milk; Milk fermentations; Cleaning, sanitising and sterilising dairy equipment; Dairy water supplies; Chemical used for cleaning; Cleaning procedure; Sampling and analysis of milk, milk products and water; Sampling; Milk pH; Titratable acidity test; Alcohol test; Clot-on-boiling test; Fat determination; Specific gravity of milk; Total solids (TS) in milk; Formaldehyde in milk; Methylene blue reduction test; Resazurin 10-minute test; Sediment or visible dirt test; Moisture content of butter; Salt content of butter; Protein content of milk by formaldehyde titration; Estimation of hardness in water; Dairy building design and construction; Site selection; Type of building; Arrangement and installation of equipment.

The Use of Ultrafiltration Technology in Cheesemaking

Whilst milk fat has always been appreciated for its flavour, the market had suffered from concerns over cardiovascular diseases associated with the consumption of...
animal fats. However, recent clinical studies have indicated benefits, particularly in relation to conjugated linoleic acids (CLA), in the prevention of certain diseases. The range of spreads has also increased, including the addition of probiotic organisms and/or plant extracts to reduce serum cholesterol levels. The primary aim of this publication is to detail the state-of-the-art manufacturing methods for: Cream Butter Yellow fat spreads, both pure milk fat based and mixtures with other fats. Anhydrous milk fat and its derivatives. Coverage of the manufacturing technologies is complemented by examinations of the relevant nutrition issues and analytical methods. The authors, who are all specialists in their fields in respect to these products, have been chosen from around the world. It is hoped that the book will provide a valuable reference work for dairy scientists and technologists within the dairy industry and those with similar processing requirements, as well as researchers and students, thus becoming an important component of the SDT’s Technical Series. The Editor Dr Adnan Y. Tamime is a Consultant in Dairy Science and Technology, Ayr, UK. He is the Series Editor of the SDT’s Technical Book Series. For information regarding the SDT, please contact Maurice Walton, Executive Director, Society of Dairy Technology, P.O. Box 12, Appleby in Westmorland CA16 6YJ, UK. email: execdirector@sdt.org Also available from Wiley-Blackwell Milk Processing and Quality Management Edited by A.Y. Tamime ISBN 978 1 4051 4530 8 Cleaning-in-Place Edited by A.Y. Tamime ISBN 978 1 4051 5503 8 Advanced Dairy Science and Technology Edited by T. Britz and R. Robinson ISBN 978 1 4051 3618 1 International Journal of Dairy Technology Published quarterly Print ISSN: 1364 727X Online ISSN: 1471 0307

So einfach ist Fermentieren

As with the products and processes described in Volume I of this book, many of the technical changes associated with, for example, the manufacture of cheeses or fermented milks have been subtle rather than dramatic. Nonetheless, the importance for the dairy industry has often been profound. The market demand for dairy products containing ‘health-promoting’ cultures is a development that was barely discernible 10 years ago, and yet many manufacturers are now generating a whole range of bio-fermented milks. For example, the legislation covering food hygiene has been modified to place additional demands upon manufacturers, a move that has in turn encouraged the further development of analytical methods for quality control. These modifications to manufacturing practices are, along with many others, reflected in this second edition, and I acknowledge with gratitude the enthusiastic co-operation of all the authors associated with this project in bringing their disparate contributions up-to-date. R. K. ROBINSON v Preface to the First Edition Retail sales of most dairy products are still on the increase world-wide, and this expansion is, at least in part, a reflection of the fact that prices have tended to remain at a competitive level.

Enzymes in Food Technology

UNDERSTANDING FOOD: PRINCIPLES AND PREPARATION is a best-selling food fundamentals text ideal for an undergraduate course that covers the basic elements of food preparation, food service, and food science. Contemporary and comprehensive in coverage, it introduces students to the variety of aspects associated with food preparation. The Fifth Edition thoroughly explores the science of food selection and evaluation, food safety, and food chemistry. Food preparation, classification, composition, selection, purchasing, and storage for a range of traditional food items are discussed, and the various aspects of food service are covered: meal planning, basic food preparation, equipment, food preservation, and government regulations. A rich illustration and photo program and unique pedagogical features make the information easily understandable and interesting to students. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Cheese

THE ONLY SINGLE-SOURCE GUIDE TO THE LATEST SCIENCE, NUTRITION, AND APPLICATIONS OF ALL THE NON-BOVINE MILKS CONSUMED AROUND THE WORLD Featuring contributions by an international team of dairy and nutrition experts, this second edition of the popular Handbook of Milk of Non-Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non-bovine dairy species. Milks derived from domesticated dairy species other than the cow are an essential dietary component for many countries around the world. Especially in developing and under-developed countries, milks from secondary dairy species are essential sources of nutrition for humanity. Due to the unavailability of cow milk and the low consumption of meat, the milks of non-bovine species such as goat, buffalo, sheep, horse, camel, Zebu, Yak, mare and reindeer are critical daily food sources of protein, phosphate and calcium. Furthermore, because of hypoallergenic properties of certain species milk including goats, mare and camel are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies. This book: Discusses key aspects of non-bovine milk production, including raw milk production in various regions worldwide; Describes the compositional, nutritional, therapeutic, physio-chemical, and microbiological characteristics of all non-bovine milks; Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products; Expounds characteristics of non-bovine species milks relative to those of human milk, including nutritional, allergenic, immunological, health and cultural factors; Features six new chapters, including one focusing on the use of non-bovine species milk components in the manufacture of infant formula products. Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of the acclaimed first edition, Handbook of Milk of Non-Bovine Mammals, 2nd Edition is an essential reference for dairy scientists, nutritionists, food chemists, animal scientists, allergy specialists, health professionals, and allied professionals.

Standardisation of Dhaka Cheesemaking Technology
Dhaka cheese is a semi-hard artisanal variety originating from Bangladesh, made mainly from bovine milk. Cheeses were produced in a pilot plant with different degrees of curd kneading to quantify the curd manipulation process in terms of pressure and to standardise the length of operation. Dhaka cheeses were also made with different levels of cheese surface pressure to evaluate the effects of pressing. A novel method of salting was also tested. The effect of manipulation on the composition, rheology, texture and microstructure of fresh cheese were studied. The results indicated that while manipulation had little effect on the composition, there were significant effects (P 0.05 to 0.001) on most of the other parameters. One minute of manipulation was found to be sufficient for Dhaka cheesemaking. Curd was pressed at 0.00, 5.2, 10.4, 15.6, 20.8, 26.0, and 31.2 kPa of gauge pressure for 12 hours at 24°C. Pressing at 15.6 kPa produced cheese with significantly (P 0.05 to 0.001) better composition, texture and microstructure. The traditional salting method for Dhaka cheese, stuffing salt through 2 or 3 centrally bored holes extending from surface to centre, was compared with other methods. Dhaka cheeses were made using dry salting (1 & 2%, w/w), brining (23% brine, w/w), salt stuffing (1 & 2%, w/w), and salt stuffing (1 & 2%, w/w) plus brining. A significant variation (P 0.001) in composition and texture was observed over seven days of observation. Three days of salting was found to be sufficient for the brined cheeses. The level of dry salt added to cheese should be at least 2%, w/w. The efficacy of the method of salting could be ranked as brining salt stuffing plus brining salt stuffing dry salting.

Cheese Technology

The first edition of this book was very well received by the various groups (lecturers, students, researchers and industrialists) interested in the scientific and techno logical aspects of cheese. The initial printing was sold out faster than anticipated and created an opportunity to revise and extend the book. The second edition retains all 21 subjects from the first edition, generally revised by the same authors and in some cases expanded considerably. In addition, 10 new chapters have been added. Cheese: Methods of chemical analysis; Biochemistry of cheese ripening; Water activity and the composition of cheese; Growth and survival of pathogenic and other undesirable microorganisms in cheese; Membrane processes in cheese technology, in Volume 1 and North-European varieties; Cheeses of the former USSR; Mozzarella and Pizza cheese; Acid-coagulated cheeses and Cheeses from sheep's and goats' milk in Volume 2. These new chapters were included mainly to fill perceived deficiencies in the first edition. The book provides an in-depth coverage of the principal scientific and techno logical aspects of cheese. While it is intended primarily for lecturers, senior students and researchers, production management and quality control personnel should find it to be a valuable reference book.

Although cheese production has become increasingly scientific in recent years, the quality of the final product is still not totally predictable. It is not claimed that this book will provide all the answers for the cheese scientist/technologist but it does provide the most comprehensive compendium of scientific knowledge on cheese available.

Cheese

Cheese: Chemistry, Physics and Microbiology

The Society of Dairy Technology (SDT) has joined with Blackwell Publishing to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into starter cultures alongside technological developments, widening the range of brined cheese products available to consumers worldwide. The third title in the SDT series, Brined Cheeses gathers research on this important range of cheese varieties from around the world into a single volume, offering the reader: A practically-oriented and user-friendly guide Key commercially important information Coverage of all the major stages of manufacture Background to each variety Review of how different varieties are utilised in different countries Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

Understanding Food: Principles and Preparation

Dairy Science includes the study of milk and milk-derived food products, examining the biological, chemical, physical, and microbiological aspects of milk itself as well as the technological (processing) aspects of the transformation of milk into its various consumer products, including beverages, fermented products, concentrated and dried products, butter and ice cream. This new edition includes information on the possible impact of genetic modification of dairy animals, safety concerns of raw milk and raw milk products, peptides in milk, dairy-based allergies, packaging and shelf-life and other topics of importance and interest to those in dairy research and industry. Fully reviewed, revised and updated with the latest developments in Dairy Science Full color inserts in each volume illustrate key concepts Extended index for easily locating information

Käsetechnologie
Cheesemaking Practice

The aim of food processing is to produce food that is palatable and tastes good, extend its shelf-life, increase the variety, and maintain the nutritional and healthcare quality of food. To achieve favorable processing conditions and for the safety of the food to be consumed, use of food grade microbial enzymes or microbes (being the natural biocatalysts) is imperative. This book discusses the uses of enzymes in conventional and non-conventional food and beverage processing as well as in dairy processing, brewing, bakery and wine making. Apart from conventional uses, the development of bioprocessing tools and techniques have significantly expanded the potential for extensive application of enzymes such as in production of bioactive peptides, oligosaccharides and lipids, flavor and colorants. Some of these developments include extended use of the biocatalysts (as immobilized/encapsulated enzymes), microbes (both natural and genetically modified) as sources for bulk enzymes, solid state fermentation technology for enzyme production. Extremophiles and marine microorganisms are another source of food grade enzymes. The book throws light on potential applications of microbial enzymes to expand the base of food processing industries.

Food Science and Technology Abstracts

Cheeses are one of the most diverse food commodities known. They have a wide range of regional and geographical differences in manufacture, taste, texture, colour and contribution to the diet. Because cheese is an important source of macro- and micro-nutrients it can be seen as a valuable product in human nutrition. However, some consider that traditionally manufactured cheeses may not contribute to optimal health. For this reason, there is a drive to produce types with reduced or modified fat or salt contents. Another aspect that affects human health is that cheese may also harbour harmful pathogens in some circumstances. To gain a holistic understanding of cheese in health, nutritionists and dieticians have a fundamental need to grasp the process of cheese manufacture, while cheese manufacturers benefit by understanding the health related aspects of cheese. This handbook bridges the intellectual and trans-disciplinary divide and provides a balanced overview of cheese in relation to health. Further, it provides extensive coverage of subjects in relation to cheese production, nutrition and medical sciences, such as composition and health benefits, toxicology, metabolic and nutritional effects and microbiology.

Processing and Technology of Dairy Products

Now in a fully-revised new edition, this book covers the science and technology underlying cheesemaking, as practised today in the manufacture of hard, semi-soft and soft cheeses. Emphasis is placed on the technology, and the science and technology are integrated throughout. Authors also cover research developments likely to have a commercial impact on cheesemaking in the foreseeable future within the areas of molecular genetics, advanced sensor / measurement science, chemometrics, enzymology and flavour chemistry. In order to reflect new issues and challenges that have emerged since publication of the first book, the new chapters are included on milk handling prior to cheesemaking; packaging; and major advances in the control of the end user properties of cheese using key manufacturing parameters and variables. The volume has been structured to flow through the discrete stages of cheese manufacture in the order in which they are executed in cheese plants - from milk process science, through curd process science, to cheese ripening science and quality assessment. Overall, the volume provides process technologists, product development specialists, ingredients suppliers, research and development scientists and quality assurance personnel with a complete reference to cheese technology, set against the background of its physical, chemical and biological scientific base.

Encyclopedia of Dairy Sciences

Dairy Engineering

For centuries, people around the world have used fermentation to preserve and enhance the flavor of a wide variety of foods. Today, complex interactions of microbiota in the digestive tract are found to influence proper digestion, metabolism, and disease resistance. With greater emphasis on natural products and the role of food in health and wellbeing, food manufacturers are once again turning to fermentation not just for extending shelf life, but to create functional food products that take an active part in maintaining overall health. Featuring five new chapters and updating all data to reflect the latest research findings, Handbook of Fermented Functional Foods, Second Edition examines the health benefits of fermented foods as well as the processes and production techniques involved in manufacturing fermented food products. Maintaining the highest quality information and the easily accessible format of its predecessor, this edition includes new chapters on olives, tempeh, and the traditional fermented foods of China, Thailand, and India. It looks at the history of fermented foods and reveals the specific benefits of fermented milk, Kefir, yogurt, and cheese. Contributions cover fermented soy products, including Natto and Miso, as well as the fermentation of other vegetables such as Korean Kimchi and...
Read Online Technology Of Cheesemaking

Doenjang and German sauerkraut. The book also explains the bioactivity and bioavailability of microorganisms and investigates the more recent practice of producing probiotic cultures to add to fermented foods for increased health benefit. Presenting new findings and interpretations that point even more clearly to the important role fermented foods play in our diet and overall health, this second edition demonstrates the current knowledge of fermented food production and reflects the growing credibility of probiotics in health maintenance.

Handbook of Milk of Non-Bovine Mammals

Cheese: Chemistry, Physics and Microbiology, Fourth Edition, provides a comprehensive overview of the chemical, biochemical, microbiological, and physico-chemical aspects of cheese, taking the reader from rennet and acid coagulation of milk, to the role of cheese and related foods in addressing public health issues. The work addresses the science from the basic definition of cheese, to the diverse factors that affect the quality of cheese. Understanding these fermented milk-based food products is vital to a global audience, with the market for cheese continuing to increase even as new nutritional options are explored. Additional focus is provided on the specific aspects of the ten major variety cheese families as defined by the characteristic features of their ripening. The book provides over 1000 varieties of this globally popular food. Features new chapters on Milk for Cheesemaking, Acceleration and Modification of Cheese Ripening, Cheesemaking Technology, Low-Fat and Low Sodium Cheesemaking, and Legislation Offers practical explanations and solutions to challenges Content presented is ideal for those learning and practicing the art of cheesemaking at all levels of research and production

Cheese-making Technology

Feta & Related Cheeses

The widely used previous edition has been brought fully up-to-date by authors with a worldwide reputation for excellence. From the basic descriptions of 'how to' complete each stage of the process, right through to the details of the causes and remediation of faults, this book covers all the areas required by the professional cheesemaker, including raw materials; separation; texturing and draining equipment; molding machinery and presses; and other types of equipment and packaging machinery. This highly practical book is written specifically for those involved with commercial cheesemaking - either directly or as ingredient or equipment suppliers.

Global Cheesemaking Technology

Monthly. References from world literature of books, about 1000 journals, and patents from 18 selected countries. Classified arrangement according to 18 sections such as milk and dairy products, eggs and egg products, and food microbiology. Author, subject indexes.

Handbook of Fermented Functional Foods, Second Edition

Modern Dairy Technology

This is a guide to the current science utilized in the manufacture of hard, semi-soft, and soft cheeses. Emphasis is placed on the integration of technology and technique as well as research developments likely to have a commercial impact on the process Technology of Cheesemaking discusses the stages of cheese manufacture at industrial cheese plants from milk process science through curd process science, to cheese ripening science and quality assessment. Molecular genetics, advanced sensor/measurement science, chemometrics, enzymology and flavor chemistry are also discussed. This book provides process technologists, product developers, and research scientists with a complete reference to cheese technology, including the physical, chemical and biological aspects. Features

Cheese Rheology and Texture

Feta cheese has become popular in recent years as part of a broad consumer demand for ethnic foods which are perceived to be natural, wholesome, and tasty. Today Feta cheese is readily available in the cheese section of most food retailers. This book provides a detailed guide to Feta and other white brined cheese: raw materials, processes, manufacture, equipment, and packaging. Both traditional and modern industrial methods are covered. Specifications, chemistry, microbiology and sensory considerations are also examined. The book is well illustrated with flow charts, diagrams, photographs and microphotographs. Extensive technical reference data is provided in the many tables. The authors are all specialists in cheese and other dairy products. This is a basic guide and reference for dairy product and other food

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product personnel involved in product development and processing. Copies are now available for prompt delivery. An order form follows the detailed table of contents on
the reverse. From the Preface White brined cheeses are the main varieties of cheese consumed in the Middle East and along the shores of the Mediterranean, and yet the
literature describing the manufacture and/or properties of the major types is extremely sparse. The aim of this book is to provide a detailed guide to the cheeses in
this category, and to review the available information relating to their production, their maturation and their distribution to the consumer. In most cases, the cheese
are still produced on a small scale, and only one variety, Feta, has achieved real popularity outside its land of origin. One of the reasons for this single success is
the degree of mechanization that can now be employed in the manufacture of Feta, including the latest technological developments such as ultra-filtration.

Handbook of cheese in health: production, nutrition and medical sciences

Lebensmitteltechnologie

Cheese: Chemistry, Physics and Microbiology, Volume 1