1. Record Nr. UNINA9910790608503321

Autore	Tunick Michael
Titolo	The science of cheese / / Michael H. Tunick
Pubbl/distr/stampa	New York : , : Oxford University Press, , [2014] ©2014
ISBN	0-19-992231-4
Descrizione fisica	1 online resource (302 p.)
Disciplina	637/.3
Soggetti	Cheesemaking
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	In the beginning: milk -- Curds and whey : cheesemaking -- You're not getting older, you're getting better : aging cheese -- Fresh cheese, acids, and safety -- Whey and pickled cheeses, amino and fatty acids, and salt -- Stretched curd cheese, alcohols, and melting -- Surface mold cheese, sulfur compounds, and the senses -- Smear-ripened cheese, esters, and aroma -- Interior mold cheese, ketones, and strains -- Cheddared cheese, aldehydes, and texture -- Stirred curd cheese, lactones, and feed -- Cheese with eyes, furans, hydrocarbons, and food pairing -- Very hard cheese, terpenes, and terroir -- Process cheese and nutrition -- Analysis and flavor comparisons -- Laws, regulations, and appellations -- Do try this at home -- The cheese stands alone.
Sommario/riassunto	In an engaging tour of the science and history of cheese, Michael Tunick explores the art of cheese making, the science that lies underneath the deliciousness, and the history behind how humanity came up with one of its most varied and versatile of foods. Dr. Tunick spends his everyday deep within the halls of the science of cheese, as a researcher who creates new dairy products, primarily, cheeses. He takes us from the very beginning, some 8000 years ago in the Fertile Crescent, and shows us the accidental discovery of cheese when milk separated into curds and whey. This stroke of luck would