

1. Record Nr.	UNINA9910816266203321
Titolo	Cheese [[electronic resource]] : chemistry, physics, and microbiology . Volume 1 General aspects // edited by Patrick F. Fox ... [et al.]
Pubbl/distr/stampa	Amsterdam ; ; London, : Elsevier, 2004
ISBN	1-280-90283-3 9786610902835 0-08-050093-5
Edizione	[3rd ed.]
Descrizione fisica	1 online resource (645 pages)
Altri autori (Persone)	FoxP. F
Disciplina	637.3 637/.3 22
Soggetti	Cheese Cheese - Varieties Cheese - Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Previous ed.: 1993.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front Cover; Cheese: Chemistry, Physics and Microbiology; Copyright Page; Contents; Foreword; List of Contributors; Preface to the First Edition; Preface to the Second Edition; Preface to the Third Edition; Chapter 1. Cheese: An Overview; Chapter 2. Rennets: General and Molecular Aspects; Chapter 3. Rennet-induced Coagulation of Milk; Chapter 4. The Syneresis of Rennet-coagulated Curd; Chapter 5. Formation, Structural Properties and Rheology of Acid-coagulated Milk Gels; Chapter 6. Starter Cultures: General Aspects; Chapter 7. Starter Cultures: Genetics Chapter 8. Starter Cultures: Bacteriophage; Chapter 9. Secondary and Adjunct Cultures; Chapter 10. Salt in Cheese: Physical, Chemical and Biological Aspects; Chapter 11. Application of Membrane Separation Technology to Cheese Production; Chapter 12. The Microbiology of Cheese Ripening; Chapter 13. Raw Milk Cheeses; Chapter 14. Biochemistry of Cheese Ripening: Introduction and Overview; Chapter 15. Metabolism of Residual Lactose and of Lactate and Citrate; Chapter 16. Lipolysis and Catabolism of Fatty Acids in Cheese; Chapter 17. Proteolysis in Cheese during Ripening

Chapter 18. Catabolism of Amino Acids in Cheese during Ripening; Chapter 19. Sensory Character of Cheese and its Evaluation; Chapter 20. Cheese Flavour: Instrumental Techniques; Chapter 21. Rheology and Texture of Cheese; Chapter 22. Growth and Survival of Microbial Pathogens in Cheese; Chapter 23. Toxins in Cheese; Chapter 24. Nutritional Aspects of Cheese; Chapter 25. Factors that Affect the Quality of Cheese; Index; Color Plate Section

Sommario/riassunto

The market for cheese as a food ingredient has increased rapidly in recent years and now represents upto approximately 50% of cheese production in some countries. Volume one is entitled General Aspects which will focus on general aspects on the principles of cheese science. This title contains up-to-date reviews of the literature on the chemical, biochemical, microbiological and physico-chemical aspects of cheese in general. Cheese: Chemistry, Physics, and Microbiology Two-Volume Set, 3E is available for purchase as a set, and as well, so are the volumes individually.
