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Nota di contenuto	Brined Cheeses; Contents; Preface to Technical Series; Preface; Contributors; 1 Constituents and Properties of Milk from Different Species; 1.1 Introduction; 1.2 Chemical composition of milk; 1.3 Constituents of milk; 1.3.1 Lactose; Introduction; Biosynthesis of lactose; Physical properties of lactose; Reactions of lactose; Significance of lactose in dairy products; 1.3.2 The milk salts; Introduction; Partitioning of milk salts between the colloidal and soluble phases of milk; Factors affecting the salt balance in milk; 1.3.3 Lipids; Introduction; Composition and fatty acid profile Milk fat globulesStability of the milk fat emulsion; 1.3.4 Proteins; Introduction; Whey proteins; Caseins; Casein micelles; 1.3.5 Indigenous milk enzymes; Plasmin; Lipoprotein lipase; Alkaline phosphatase; Lactoperoxidase; Other indigenous milk enzymes; 1.4 Rennet-induced coagulation of milk; 1.4.1 Introduction; 1.4.2 Primary stage of rennet-induced coagulation of milk; 1.4.3 Secondary stage of rennet-induced coagulation of milk; 1.4.4 Factors that infiuence rennet-induced coagulation of milk; Milk pH; Calcium concentration; Ultrafiltration (UF); Cold storage; Heat treatment of milk

High-pressure treatment of milk1.5 Conclusions; References; 2 Feta and Other Balkan Cheeses; 2.1 Background; 2.2 Feta cheese; 2.2.1 Introduction; 2.2.2 Production methods; 2.2.3 Manufacturing stages; Milk for cheese production; Treatment of the cheese milk; Renneting; Cutting and moulding; Salting; Packaging and maturation of the cheese; 2.2.4 New trends in Feta cheese manufacture; 2.2.5 Properties of Feta cheese; 2.2.6 Defects of Feta cheese; 2.2.7 Feta cheese whey; 2.3 Miscellaneous brined Greek cheeses; 2.3.1 Sfela cheese; 2.3.2 Batzos cheese; 2.3.3 Kalathaki Limnou cheese
2.4 Telemes (Telemea cheese)2.4.1 Manufacturing stages; 2.4.2 Characteristics of Telemes cheese; 2.5 Some examples of Balkan brined cheeses; 2.5.1 Bjalo Salamureno Sirene (white brined cheese); 2.5.2 Belir Sir U Kriskama (white cheese in pieces); 2.6 Turkish brined cheeses; Acknowledgement; References; 3 Industrial Manufacture of Feta-Type Cheeses; 3.1 Background; 3.2 The cheesemaking process; 3.2.1 Composition and hygiene quality of raw milk; 3.2.2 Milk reception and storage; 3.2.3 Optional preliminary treatments; Bactofugation; Microfiltration (MF)
3.2.4 Standardisation of the casein-to-fat ratio3.2.5 Tetra Tebel process; Pretreatment; Module 1; Module 2; Module 3; Packaging; 3.2.6 Tetra Tebel Casofi ll® glucono-d-lactone (GDL); 3.2.7 Tetra Tebel Casofill® cast Feta-type; 3.3 Miscellaneous additives and treatments related to Feta-type cheeses; 3.3.1 Starter cultures; 3.3.2 Calcium chloride; 3.3.3 Decolorising agents; 3.3.4 Lipase; 3.3.5 Preservatives; 3.4 Recombined Feta-type cheeses; 3.4.1 Introduction; 3.4.2 Recombination of powders; 3.4.3 Mimic the traditional method of production; 3.4.4 Ultrafiltration of recombined powders
3.4.5 Miscellaneous recombination methods

Sommario/riassunto

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 larged-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 ran