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Nota di contenuto	Processed Cheese and Analogues; Contents; Preface to the Technical Series; Preface; Contributors; 1 Processed Cheese and Analogues: An Overview; 1.1 Historical background; 1.2 Diversity of products; 1.2.1 Terminology and/or nomenclature; 1.2.2 Classification; 1.3 Patterns of production; 1.4 Principles of manufacturing stages; 1.4.1 Natural cheeses; 1.4.2 Formulation of a balanced mix; 1.4.3 Emulsifying salts; 1.4.4 Addition of miscellaneous additives; 1.4.5 Heat treatment; 1.4.6 Homogenisation; 1.4.7 Filling machines and packaging materials; 1.5 Conclusions; References 2 Current Legislation on Processed Cheese and Related Products2.1 Introduction and background; 2.2 Definitions and standards of identity; 2.2.1 Background and evolution; 2.2.2 Legislation in the European Union (EU); 2.2.3 Legislation in the UK; 2.2.4 Legislation in the Republic of Ireland; 2.2.5 Legislation in Germany; 2.2.6 Legislation in the Netherlands; 2.2.7 Legislation in France; 2.2.8 Legislation in Denmark; 2.2.9 Legislation in Sweden; 2.2.10 Legislation in Spain; 2.2.11 Legislation in Italy; 2.2.12 Legislation in the Czech Republic; 2.2.13 Legislation in Hungary 2.2.14 Legislation in the USA2.2.15 Legislation in Canada; 2.2.16 Legislation in Australia and New Zealand; 2.2.17 Legislation in Japan;

2.2.18 Legislation in Mercosur/Mercosul; 2.2.19 Legislation in Chile; 2.2.20 Legislation in some Middle Eastern countries; 2.2.21 Codex Alimentarius standards; 2.3 Summary and conclusions; 2.4 Acknowledgements; References; 3 Effects of Natural Cheese Characteristics and Processing Conditions on Rheology and Texture: The Functionality of Cheese Components in the Manufacture of Processed Cheese; 3.1 Definition of processed cheese products: an introduction
3.2 Overview of manufacture3.2.1 Background; 3.2.2 Manufacture; 3.3 Microstructure of PCPs; 3.4 Principles of processed cheese manufacture; 3.4.1 Destabilisation and dehydration of milk during the manufacture of natural cheese; 3.4.2 Characteristics of protein in natural cheeses; 3.4.3 Effects of heating/shearing cheese (protein); 3.4.4 The interaction of emulsifying salt with cheese protein during processing; 3.5 Effects of natural cheese characteristics on PCPs; 3.5.1 Calcium content; 3.5.2 pH; 3.5.3 Degree of maturity and intact casein content; 3.6 Effects of processing conditions
3.6.1 Time3.6.2 Temperature; 3.6.3 Shear; 3.7 Conclusions; References; 4 Functionality of Ingredients: Emulsifying Salts; 4.1 Introduction; 4.2 Main types of emulsifying salts; 4.2.1 Citrate; 4.2.2 Phosphate-based; 4.2.3 Other types of emulsifying salts; 4.3 Properties and roles of emulsifying salts used in processed cheese; 4.3.1 Calcium binding/ion exchange; 4.3.2 pH adjustment, buffering and titration behaviour; 4.3.3 Casein dispersion, protein hydration and fat emulsification; 4.3.4 Creaming and structure formation during cooling and storage; 4.3.5 Antimicrobial activity
4.3.6 Crystal formation and other properties of emulsifying salts

Sommario/riassunto

Part of the Society of Dairy Technology Series, this book deals with a commercially significant sector of dairy science. The book includes chapters on legislation, functionality of ingredients, processing plants and equipment, manufacturing best practice, packaging, and quality control. The chapters are authored by an international team of experts. This book is an essential resource for manufacturers and users of processed and analogue cheese products internationally; dairy scientists in industry and research; and advanced food science students with an interest in dairy science.