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Autore	PIROVINE, , Eugenio
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Nota di contenuto

Technology of Cheesemaking; Contents; Preface to the Technical Series; Preface to the Second Edition; Preface to the First Edition; Contributors; 1 The Quality of Milk for Cheese Manufacture; 2 The Origins, Development and Basic Operations of Cheesemaking Technology; 3 The Production, Action and Application of Rennet and Coagulants; 4 The Formation of Cheese Curd; 5 The Production, Application and Action of Lactic Cheese Starter Cultures; 6 Secondary Cheese Starter Cultures; 7 Cheese-Ripening and Cheese Flavour Technology
8 Control and Prediction of Quality Characteristics in the Manufacture and Ripening of Cheese
9 Technology, Biochemistry and Functionality of Pasta Filata/Pizza Cheese; 10 Eye Formation and Swiss-Type Cheeses; 11 Microbiological Surveillance and Control in Cheese Manufacture; 12 Packaging Materials and Equipment; 13 The Grading and Sensory Profiling of Cheese; Index

Sommario/riassunto

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