

1. Record Nr.	UNISA996215345403316
Titolo	Technology of cheesemaking [[electronic resource] /] / edited by Barry A. Law and A.Y. Tamime
Pubbl/distr/stampa	Malden, MA, : Blackwell, 2010
ISBN	1-283-17802-8 9786613178022 1-4443-2374-1 1-4443-2375-X
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (514 p.)
Collana	Society of Dairy Technology series
Altri autori (Persone)	LawBarry A TamimeA. Y
Disciplina	637.3 637/.3
Soggetti	Cheesemaking Dairy processing
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	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 Cheese9 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 publicati

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