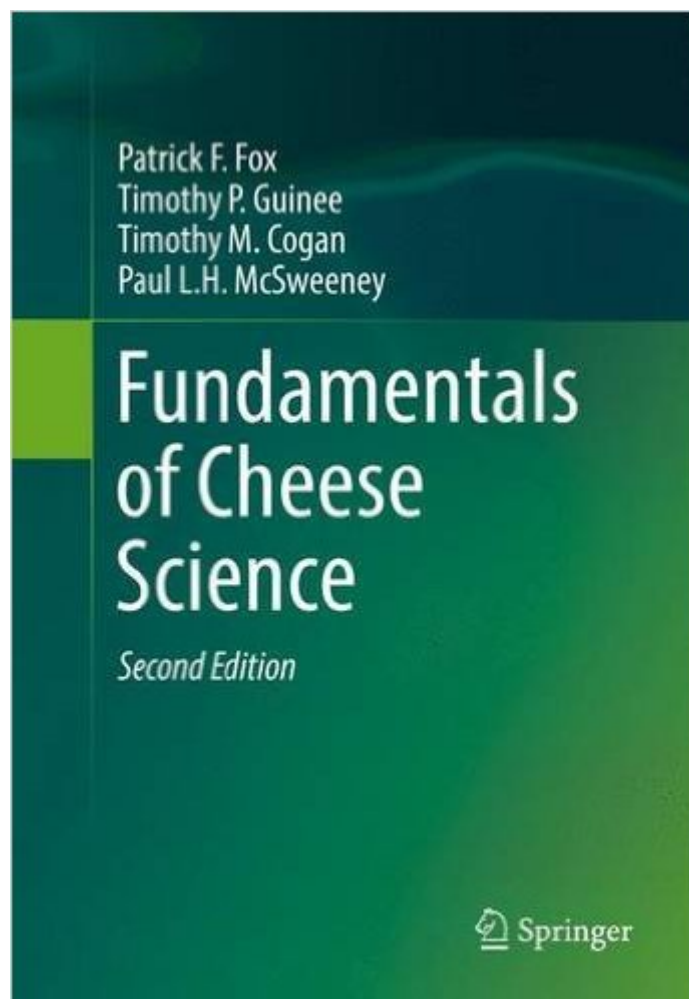


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# Fundamentals Of Cheese Science



## Synopsis

This book provides comprehensive coverage of the scientific aspects of cheese, emphasizing fundamental principles. The book's updated 22 chapters cover the chemistry and microbiology of milk for cheesemaking, starter cultures, coagulation of milk by enzymes or by acidification, the microbiology and biochemistry of cheese ripening, the flavor and rheology of cheese, processed cheese, cheese as a food ingredient, public health and nutritional aspects of cheese, and various methods used for the analysis of cheese. The book contains copious references to other texts and review articles.

## Book Information

Hardcover: 799 pages

Publisher: Springer; 2nd ed. 2017 edition (August 23, 2016)

Language: English

ISBN-10: 1489976795

ISBN-13: 978-1489976796

Product Dimensions: 6.1 x 1.7 x 9.2 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

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## Customer Reviews

Very in-depth book on cheese-making. This is for the professional who is trying to learn the intricacies of milk, and cheese-making. A thorough background in biology and chemistry is needed. I have a year of so, of both, with a little micro (3-4 years ago), and I'm struggling to read this book, half of which I really don't understand. Have never made cheese, but want to make it well when I do make my first pound or two. In the end, don't buy this book if you're not a biology science major interested in milk and cheese, if you need to know what makes milk and cheese tick, I'd have to say this book is for you.

Broad and very scientific reference book. Should be on every book shelf of dairy lovers/experts. Extremely useful for students, teachers, professional and anybody interested in cheese.

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