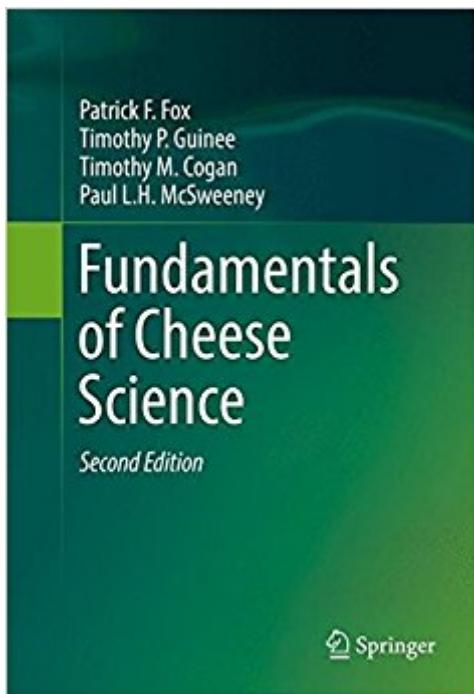


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# Fundamentals Of Cheese Science



## 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

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PF Fox PhD DScPatrick Fox is Professor Emeritus of Food Chemistry in University College, Cork, Ireland. His research over the last 55 years has focussed on dairy chemistry and biochemistry with emphasis on milk proteins and enzymes. He is the editor or author of a large number of

publications which have become highly cited.PLH McSweeney PhD DScPaul McSweeney is Professor of Food Chemistry in University College, Cork, Ireland. The overall theme of his research is dairy biochemistry with particular reference to factors affecting cheese flavour and texture. He is the co-author or co-editor of a number of books on dairy chemistry and cheese science in addition and research papers and reviews.T.P. Guinee, PhDTimothy P. Guinee is a Principal Research Officer in Food Chemistry and Technology at Teagasc Food Research Centre, Moorepark, Fermoy, Cork, Ireland and adjunct professor at University College Cork. His interests include the study of the rheology and functional properties of composite high protein food matrices, and the exploitation of these properties in food manufacture and assembly/formulation, with particular emphasis on gels and cheese-based systems. T.M. Cogan, PhDTimothy Cogan is an emeritus Senior Principal Research Officer at the Moorepark Research Centre, Teagasc, Fermoy, Ireland and emeritus professor in the Department of Food Microbiology, University College Cork. His main Research interests during his research career were starters and the microbiology of cheese and butter, particularly lactic butter.

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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