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is the generic name for a
group of fermented milk
based food products produced
worldwide in a wide range of
flavours and forms although
there is no reliable
estimate of the number of
cheese varieties produced
throughout the world well
over 1000 named varieties
are recognized'

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like most other solid and
semi solid foods that
contain moisture and solids
such as protein fat and or
carbohydrate exhibit the
characteristics of both an
elastic solid and a viscous
fluid and are thus termed
viscoelastic the rheological
behaviour of cheese can be
measured by an array of

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'**dairy product cheese britannica**

june 3rd, 2020 - dairy product dairy product cheese primitive forms of cheese have been made since humans started domesticating animals no one knows exactly who made the first cheese but according to one ancient legend it was made accidentally by an arabian merchant crossing the desert the merchant put his drinking milk in a bag made from a sheep s stomach' 'cheese ripening

May 30th, 2020 - cheese ripening

alternatively cheese maturation or
affinage is a process in cheesemaking it
is responsible for the distinct flavour of
cheese and through the modification of
ripening agents determines the features
that define many different varieties of
cheeses such as taste texture and body the
process is characterized by a series of
plex physical chemical and
microbiological

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is essentially a method for preserving the
nutritive value of milk through
fermentation removal of moisture and
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