**Cheese**

Use the following homepage to answer the questions below.

<http://www.milkfacts.info/Milk%20Processing/Cheese%20Production.htm>

**Research:**

What determines the type of cheese?

What kinds of milk can be used to make cheese?

What categorization is cheese subject to?

What special microorganisms are added to obtain special colors and flavors?

**Arrange:**

Put the production steps of cheddar cheese in the right order.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
10. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
11. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
12. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Definitions of cheddar production (use the words from the box):**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = to optimize the protein to fat ratio

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = milk may be pasteurized or mildly heat-treated to reduce the number of spoilage organisms and improve the environment for the starter cultures to grow.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = to bring it to the temperature needed for the starter bacteria to grow

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the ripening step allows the bacteria to grow and begin fermentation

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the rennet is the enzyme that acts on the milk proteins to form the curd

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the curd is then cut with cheese knives into small pieces and heated to help separate the whey from the curd

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the whey is drained and there are left over cheese crumbs.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the cheese crumbs are piled on top of each other. This step is called cheddaring. It helps to expel more whey and form a tighter structure. The cheese crumbs are then milled into smaller pieces.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = for cheddar cheese the curd pieces are salted and mixed with salt

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the salted curd pieces are placed in cheese hoops and pressed into blocks to form the cheese

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = the cheese is stored until the desired age is reached. Cheese can be aged from several months to several years.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ = cheese may be cut and packaged into blocks, or it may be waxed