**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?

The variety determines the ingredients, processing, and characteristics of the cheese. For example, how much water it contains, or whether it becomes a hard cheese or a cream cheese, or how much dry matter it contains.

What kinds of milk can be used to make cheese?

Cheese can be made using pasteurized or raw milk.

What categorization is cheese subject to?

Cheese can be broadly categorized as acid or rennet cheese.

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

Yeasts and molds are used in some cheeses to provide the characteristic colors and flavors of some cheese varieties.

**Arrange:**

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

1. Standardize milk
2. Pasteurize or heat treat milk
3. Cool milk
4. Inoculate and ripen
5. Add rennet and form curd
6. Cut curd and heat
7. Drain whey
8. Texture curd
9. Dry salt or brine
10. Form cheese into blocks
11. Store and age
12. package

*cool milk / add Rennet and form curd / store and age / standardize milk / inoculate and ripen / cut curd and heat / pasteurize or heat treat milk / drain whey / package / texture curd / form cheese into blocks / dry salt or brine*

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

1. Standardize milk = to optimize the protein to fat ratio
2. Pasteurize or heat treat milk = 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.
3. Cool milk = to bring it to the temperature needed for the starter bacteria to grow
4. Inoculate and ripen = the ripening step allows the bacteria to grow and begin fermentation
5. Add rennet and form curd = the rennet is the enzyme that acts on the milk proteins to form the curd
6. Cut curd and heat = the curd is then cut with cheese knives into small pieces and heated to help separate the whey from the curd
7. Drain whey = the whey is drained and there are left over cheese crumbs.
8. Texture curd = 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.
9. Dry salt or brine = for cheddar cheese the curd pieces are salted and mixed with salt
10. Form cheese into blocks = the salted curd pieces are placed in cheese hoops and pressed into blocks to form the cheese
11. Store and age = the cheese is stored until the desired age is reached. Cheese can be aged from several months to several years.
12. Package = cheese may be cut and packaged into blocks, or it may be waxed