



THE 10 STEPS OF CHEESEMAKING

1 Milk → 2 Acid → 3 Coagulation



Heat

Composition

Cheesemakers have a lot of decisions when it comes to selecting the milk for cheesemaking—animal species, breed, time of year, etc. Milk can be also be heat treated (pasteurization), have fat added/removed (standardization), etc.



The two main methods to acidify milk is through culturing or direct acidification. Culturing refers of starter culture bacteria, which ferment lactose into lactic acid. A cheesemaker can also choose to add acid directly via vinegar, lactic acid, etc.

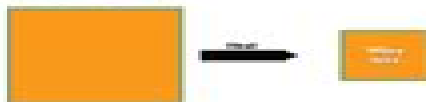


Coagulation is the step in the cheesemaking process that results in solid (or semi-solid) curd from the liquid milk (aka curdling). This process can be accomplished via: (1) Acid; (2) Enzymes (rennet), and/or (3) Heat. Often a combination of these.

4 Cutting → 5 Cooking → 6 Draining



Cutting is the first of many steps with the goal of removing moisture from the curd. After all, cheesemaking is really just the controlled dehydration of milk. Cutting increases the surface area drastically, encouraging whey loss.



In this case, "cooking" the curd means applying mild heat (90-120°F depending on cheese variety) and stirring the curds to encourage even heat distribution. Applying heat to the curd particles removes whey, continuing the trend of water loss.



The curds have been swimming in whey for the last several steps of the cheesemaking process. Now comes the time to remove the whey by draining it away. Rarely is whey allowed to go down the drain; it's usually processed further.

7 Salting → 8 Forming → 9 Pressing



The exact time and amount of salt added to cheese during the cheesemaking process is highly specific to the type being produced. Sometimes it is added to the curd, the cheese is soaked in brine, or is dry-rub salted.



Curds can be formed into the final shape of the desired cheese through a variety of methods. A variety of forms or "hoops" exist for cheese to take its final shape. Such as, large block forms, small round forms, or anywhere in between.



Some cheeses are pressed after their curds have been placed into a form or hoop. The pressing encourages curds to "knit" together forming a solid piece of cheese while simultaneously encouraging further whey to be drained. Some aren't pressed.

10 Age and Beyond...

Days →

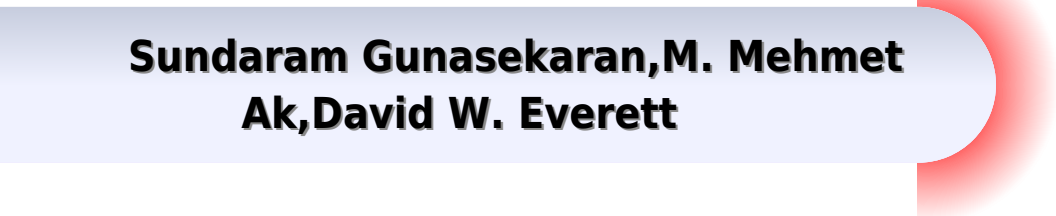
Years



The final step in the cheesemaking process is to age the cheese. The length of time a cheese needs to age depends greatly on the variety in question. Some cheeses are ready to consume almost immediately after they are made (fresh cheeses), whereas some require weeks/months/years in order to attain the proper flavor and texture profile that the cheesemaker is targeting.

Technology Of Cheesemaking

**Sundaram Gunasekaran,M. Mehmet
Ak,David W. Everett**



Technology Of Cheesemaking:

Technology of Cheesemaking Barry A. Law, Adnan Y. Tamime, 2011-06-24 Now in a fully revised new edition this book covers the science and technology underlying cheesemaking as practised today in the manufacture of hard semi soft and soft cheeses Emphasis is placed on the technology and the science and technology are integrated throughout Authors also cover research developments likely to have a commercial impact on cheesemaking in the foreseeable future within the areas of molecular genetics advanced sensor measurement science chemometrics enzymology and flavour chemistry In order to reflect new issues and challenges that have emerged since publication of the first book the new chapters are included on milk handling prior to cheesemaking packaging and major advances in the control of the end user properties of cheese using key manufacturing parameters and variables The volume has been structured to flow through the discrete stages of cheese manufacture in the order in which they are executed in cheese plants from milk process science through curd process science to cheese ripening science and quality assessment Overall the volume provides process technologists product development specialists ingredients suppliers research and development scientists and quality assurance personnel with a complete reference to cheese technology set against the background of its physical chemical and biological scientific base

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Technological Advances and Trends in Cheese Making Syed Mansha Rafiq,2025-07-22 This book provides a comprehensive overview of the cheese making process from the roles of various starter cultures and coagulants through to the advanced cheese ripening process The focus will be on technological advances in the manufacturing process with attention devoted to varieties of stretch hybrid whey vegan and dry milk cheeses Other varieties discussed include low fat and low sodium cheese Presenting the latest innovations regarding methods of preparation and modification as well as packaging and preservation this text is an essential guide to novel technologies in the cheese making process Pertinent to this discussion will be considerations of quality and functionality and the use of approaches such as infrared spectroscopy and electronic nose to assess these aspects Novel cheese making methods including precision fermentation have also been discussed A discussion of the history of cheese making also provides a rich entryway into the industry s contemporary iterations For researchers and those with an interest in the cheese making industry Technological Advances and Trends in Cheese Making will elucidate relevant methods and expand perspectives

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The Use of Ultrafiltration Technology in Cheesemaking R. C. Lawrence,1989 **Cheesemaking Practice** R. Scott,Richard K. Robinson,R. Andrew Wilbey,1998-09-30 The widely used previous edition has been brought fully up to date by authors with a worldwide reputation for excellence From the basic descriptions of how to complete each stage of the process right through to the details of the causes and remediation of faults this book covers all the areas required by the professional cheesemaker

including raw materials separation texturing and draining equipment molding machinery and presses and other types of equipment and packaging machinery This highly practical book is written specifically for those involved with commercial cheesemaking either directly or as ingredient or equipment suppliers

The Cheeses of Italy: Science and Technology Marco Gobbetti, Erasmo Neviani, Patrick Fox, 2018-05-28 The book will contain a detailed description on the historical aspects of cheese manufacture a culmination of historical information on the most traditional and worldwide popular Italian cheese varieties An overview on cheese production is also included covering the main general aspects An overall classification of Italian cheeses will follow aiming to categorize all the cheese varieties that have a tradition and or an economic importance Based on a large literature review the core of the book will include descriptions cheese making traits which are unique to Italian cheese biotechnology In particular the milk chemical composition the use whey or milk natural starters some technology options e g curd cooking the microbiota composition and metabolism during curd ripening especially for cheese made with raw milk and the main relevant biochemical events which occur during the very long time ripening will be described The last part of the book will consider a detailed description of the biotechnology for the manufacture of the most traditional and popular cheeses worldwide

Cheese Rheology and Texture Sundaram Gunasekaran, M. Mehmet Ak, David W. Everett, 2025-02-04 Research on the rheological and textural aspects of cheeses has continued to progress with new measurement methods and technological and physiochemical insights having been developed since the publication of the first edition over 20 years ago The second edition of Cheese Rheology and Texture continues to bring together essential information on the rheological and textural properties of cheese and state of the art measurement techniques including the most up to date findings This comprehensive resource begins with an overview of cheesemaking technology and provides a detailed description of fundamental rheological test methods including uniaxial testing and fracture mechanics the theory and applications of linear viscoelastic methods dynamic testing and nonlinear viscoelasticity of cheeses The book focuses on mechanics in the examination of cheese texture while emphasizing measurement methods in the discussion of cheese meltability and stretchability Finally it addresses the effects of various factors such as the composition and properties of milk cheesemaking procedures and post manufacturing processes on the structure of cheese and the impact on functional properties Key Features Includes new and updated figures and tables Presents new studies and developments in measurement methods instruments used and data analysis techniques Includes rearranged and updated chapters with improved clarity and the latest research Summarizing the vast literature available on the subject and including the most current developments Cheese Rheology and Texture Second Edition continues to help those in the dairy industry and academia choose the proper techniques to measure properties that directly relate to food applications and ensure that cheese in their formulations will function as intended

Handbook of Fermented Functional Foods Edward R. (Ted) Farnworth, 2008-05-28 For centuries people around the world have used fermentation to preserve and enhance the flavor of a

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