



Cheese: Chemistry, Physics and Microbiology, Volume 2


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This two-volume work was first published in 1987. This second edition covers all the subjects treated in the first edition with many revisions and updates, and the addition of several new topics. Cheese production is a long-established art but considerable progress has been made in recent years on the scientific aspects of cheese manufacture and ripening. Although still not totally controllable, cheese production is now a highly developed biotechnological industry. One of the interesting features of cheese is that from essentially the same raw material, milk, it is possible to produce several hundred recognizably different products. Quantitatively, cheese production is dominated by a few varieties, such as Cheddar, Gouda, Emmental, Cottage/Quarg, Camembert/Brie, but to the connoisseur, the attractiveness of cheese lies in the great diversity of types. This two-volume work is a comprehensive treatise on the scientific aspects of cheese manufacture and ripening. The first volume is devoted to the general physical, chemical, biochemical and microbiological aspects of cheese while the specific aspects of the principal cheese groups are reviewed in volume two. All the subjects treated in the first edition are retained and in addition to revising and updating these, several new topics have been introduced, including methods for the chemical analysis of cheese, an overview of the biochemistry of cheese ripening, the use of membrane technology in cheese production, acid coagulated cheeses, Mozzarella, cheeses from northern and eastern Europe and cheeses produced from sheep's and goat's milk. Each chapter is written by a recognized expert on that subject. The books are primarily directed at lecturers, senior students, researchers, production and quality control personnel. Each chapter is extensively referenced and this serves as a reference source. These books are comprehensive texts on the scientific aspects of cheese and although recipes for, and the engineering aspects of, cheese manufacture are not included, sources of this information are referenced.

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