

IIS GIOVANNI DALMASSO



Progetto: CLIL e progettazione Web 2.0

MIUR A00DPIT Dipartimento dell'Istruzione

FROM MILK TO CHEESE

MILK PROCESSING

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MILK

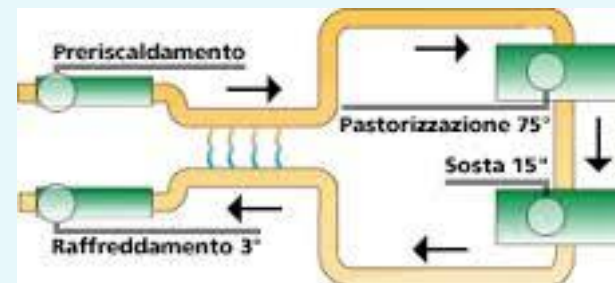
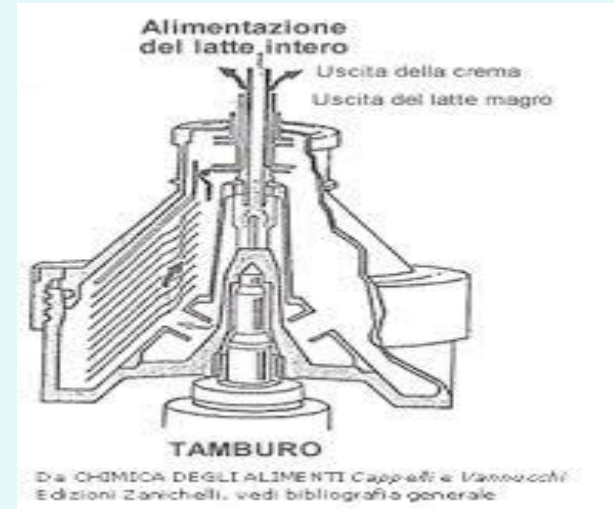
Quality cheese begins with quality milk

When milk arrives into a milk factory is immediately tested for quality and purity

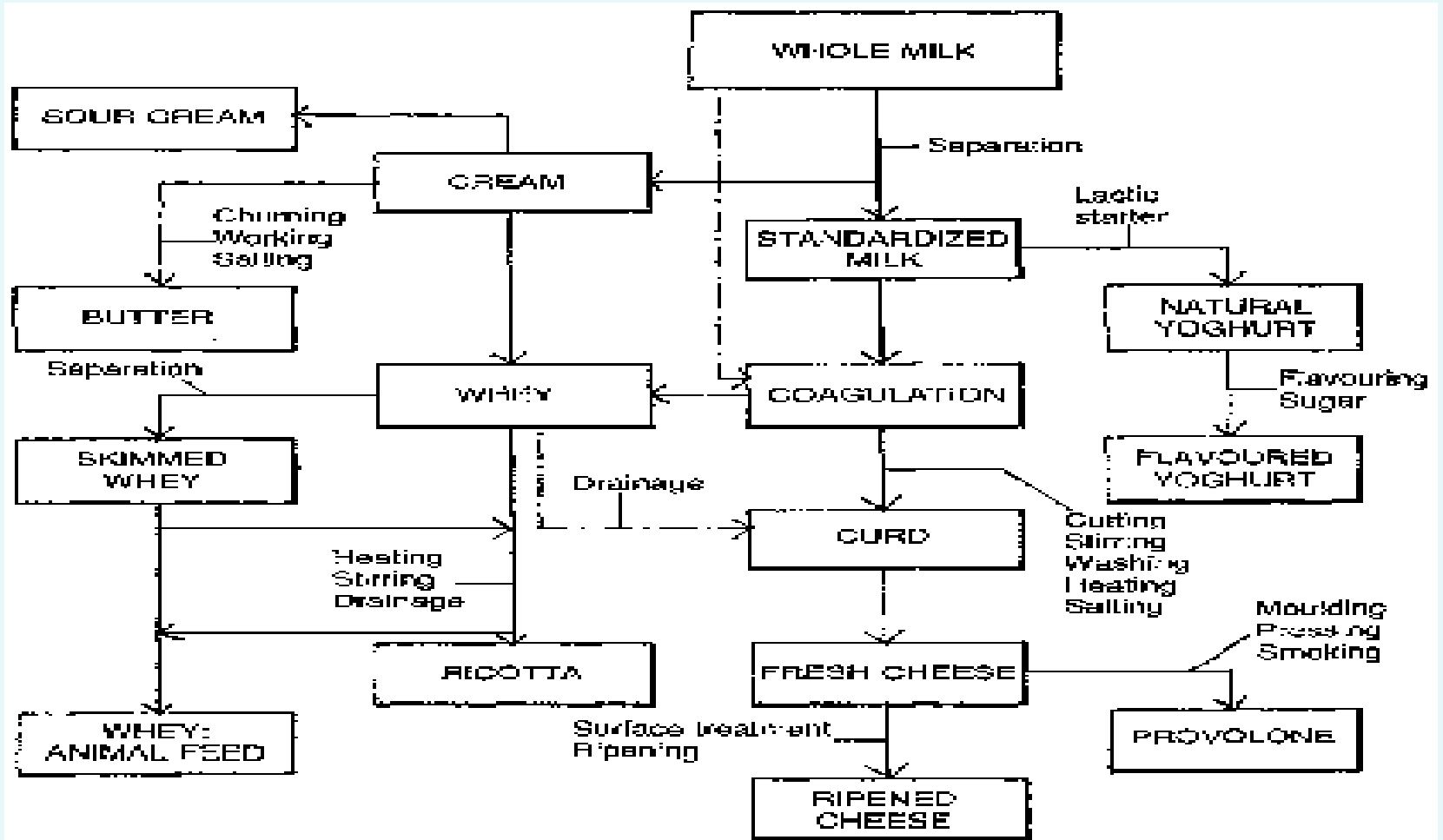


STANDARDIZATION

Milk can be skimmed, heat treated or pasteurized to ensure product safety and uniformity



Cheese process flow chart



STARTER CULTURE

Starter culture are added to start the cheese making process.

They help determine the ultimate flavour and texture of the cheese.

Next, a milk-clotting enzyme called rennet is added to coagulate the milk forming a custard-like mass



CUTTING

The mass is cut into small pieces with particular tools such as harps and special knives .

Now it begins the process of separating the whey (liquid) from the curds (jelly mass).



STIRRING, HEATING AND DRAINING

Cheese makers cook and stir the curds and whey until the right temperature and firmness of the curds is achieved.

The whey is then drained off, leaving a tightly formed curd.



DRAINING

The curds then is put into plastic basket with small holes for draining soft cheeses quickly or into wooden or plastic cheese boxes



PRESSING AND BRINE

Cheese before ageing is put into a press to remove whey again from 3 to 12 hours then it is put into a vat of brine or cover with dry salt



CURING

Depending on the variety and style of cheese, another step may be curing.

It is used for aged cheeses and help fully develop its flavour and texture.

The cheese is moved to a room that is carefully controlled for required humidity and temperature and may be aged for 10 months or more

