

## MICROBIOLOGY AND BIOCHEMISTRY OF CHEESE AND FERMENTED MILK

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This revised edition of the book 'Advances in the microbiology and biochemistry of cheese and fermented milk', first published in 1984, continues the comprehensive survey of research relating to the major stages of cultured milk product manufacture. It discusses new research in introduces new approaches to the subject matter under the same

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Microbiology and Biochemistry of Cheese and Fermented Milk Second edition Edited by B.A. LAW Research Consultant Burghfield Common Berkshire, UK

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Biochemistry of cheese ripening PAUL L. H. McSWEENEY Department of Food and Nutritional Sciences, University College, Cork, Ireland Rennet-coagulated cheeses are ripened for periods ranging from about two weeks to two or more years depending on variety. During ripening, microbiological and biochemical changes occur that result in the development of the flavour and texture characteristic of the

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Description : The first edition of *Advances in the Microbiology and Biochemistry of Cheese and Fermented Milk* was aimed at the gap in the literature between the many excellent technical texts on the one hand, and the widely scattered scientific literature on the other. We tried to present the state of the art in pre-competitive research in a predigested, yet scientifically coherent form, and