

Title:

Cheese Making Through the Ages

Word Count:

546

Summary:

Cheesemaking has evolved over the years. Here is a brief history.

Keywords:

cheese, cheesemaking, history of cheesemaking

Article Body:

The many different types of cheeses available mean there is something to suit every taste. It

Early cheeses were not the solid products we eat today. They were simple curds and whey, like

Workmen making cheese are depicted in Egyptian hieroglyphics. In ancient times, the whey was e

While most cheeses are mass produced today, some artisanal cheeses are still made by hand using

How cheese is made today

Cheese can be made from the milk of cows, goats, sheep and even buffaloes. The basic principle

The least sophisticated types of cheese for sale are the fresh, unripened varieties like cotta

For more complex cheeses, bacterial cultures are used to lower the pH or acidify the cheese. I

The curd is then heated and cut, allowing whey to escape. The curd hardens before it is salted

Cheese rinds are formed during the ripening process, often naturally. The rind's main function

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