Fundamentals of Cheese Science

Patrick F. Fox, Timothy P. Guinee, Timothy M. Cogan, Paul L. H. McSweeney
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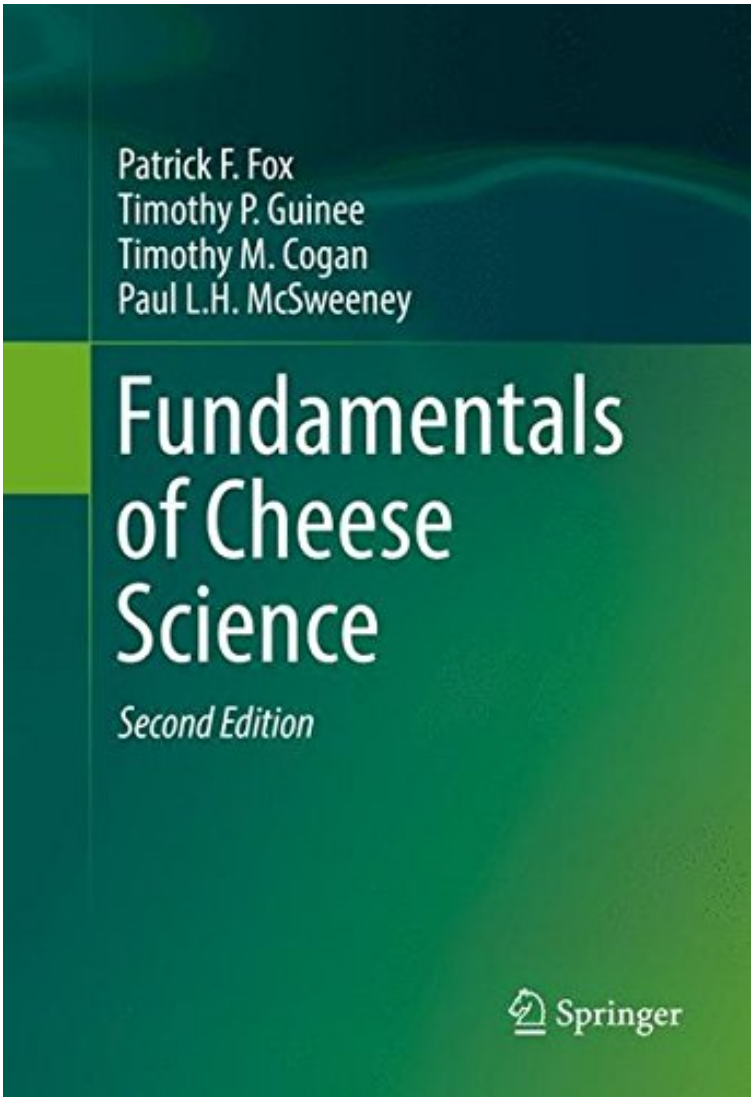

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Patrick F. Fox, Timothy P. Guinee, Timothy M. Cogan, Paul L. H. McSweeney : Fundamentals of Cheese Science before purchasing it in order to gage whether or not it would be worth my time, and all praised Fundamentals of Cheese Science:

4 of 4 people found the following review helpful. Blinded by ScienceBy SarcasticbastardVery in-depth book on cheese-making. This is for the professional who is trying to learn the intricacies of milk, and cheese-making. A thorough background in biology and chemistry is needed. I have a year of so, of both, with a little micro (3-4 years ago), and I'm struggling to read this book, half of which I really don't understand. Have never made cheese, but want to make it well when I do make my first pound or two.In the end, don't buy this book if you're not a biology science

major interested in milk and cheese, if you need to know what makes milk and cheese tick, I'd have to say this book is for you.2 of 4 people found the following review helpful. Excellent bookBy Khaldoun Ben SmailBroad and very scientific reference book. Should be on every book shelf of dairy lovers/experts. Extremely useful for students, teachers, professional and anybody interested in cheese.

This book provides comprehensive coverage of the scientific aspects of cheese, emphasizing fundamental principles. The book's updated 22 chapters cover the chemistry and microbiology of milk for cheesemaking, starter cultures, coagulation of milk by enzymes or by acidification, the microbiology and biochemistry of cheese ripening, the flavor and rheology of cheese, processed cheese, cheese as a food ingredient, public health and nutritional aspects of cheese, and various methods used for the analysis of cheese. The book contains copious references to other texts and review articles.

From the Back CoverThis book provides comprehensive coverage of the scientific aspects of cheese, emphasizing fundamental principles. The book's updated 22 chapters cover the chemistry and microbiology of milk for cheesemaking, starter cultures, coagulation of milk by enzymes or by acidification, the microbiology and biochemistry of cheese ripening, the flavor and rheology of cheese, processed cheese, cheese as a food ingredient, public health and nutritional aspects of cheese, and various methods used for the analysis of cheese. The book contains copious references to other texts and review articles.