

ASSIGNMENT

1. What are the different classes of cheese on the basis of moisture content? Define each of the class.
2. What are the various factors that affect coagulation?
3. What is syneresis?
4. What are the different methods of cheese salting?
5. What is process cheese?
6. Give the schematic representation of general cheese making process.
7. Enlist some hard cheese varieties.
8. Describe in detail the processing technology of mozzarella cheese.
9. What is enzyme modified cheese?