

## Glossary :

- 1. Coagulation:** To cause transformation of (a liquid or sol, for example) into or as if into a soft, semisolid, or solid mass. The grouping together of small particles in a solution into larger particles. Such a solution eventually coagulates with the particles forming either a precipitate or a gel.
- 2. Skimmed milk:** Skimmed milk or skim milk is made when all the cream (also called milkfat) is removed from whole milk. Sometimes, only half the cream is removed, resulting in semi-skimmed milk instead.
- 3. Butter milk:** The more or less acidulous liquid remaining after butter has been separated from milk or cream.
- 4. Pasteurization:** The act or process of heating a beverage or other food, such as milk or beer, to a specific temperature for a specific period of time in order to kill microorganisms that could cause disease, spoilage, or undesired fermentation.
- 5. Aging:** To store or mature, as wine, cheese, or wood: to grow old: to bring to maturity or a state fit for use: to store (a permanent magnet, a capacitor, or other similar device) so that its electrical or magnetic characteristics become constant.
- 6. Perishable:** Perishable is a process in which subject to decay, ruin, or destruction.
- 7. Grating cheeses:** To reduce to small particles by rubbing on something rough <grate cheese>.
- 8. Kneading process:** To work (dough, clay, cheese etc.) into a uniform mixture by pressing, folding, and stretching.
- 9. Whey:** It is the watery part of milk that is separated from the coagulable part or curd especially in the process of making cheese and that is rich in lactose, minerals, and vitamins and contains lactalbumin and traces of fat.
- 10. Starter cultures:** Starter cultures are those microorganisms that are used in the production of cultured dairy products such as yogurt and cheese. The natural microflora of the milk is either inefficient, uncontrollable, and unpredictable, or is destroyed altogether by the heat treatments given to the milk. A starter culture can provide particular characteristics in a more controlled and predictable fermentation.

- 11. Rennet:** Rennet is a complex of enzymes produced in the stomachs of ruminant mammals. Chymosin, its key component, is a protease enzyme that curdles the casein in milk. Rennet can also be used to separate milk into solid curds for cheese making and liquid whey. In addition to chymosin, rennet contains other important enzymes such as pepsin and a lipase.
- 12. Brine:** It is a mixture of salty water used especially to preserve or add flavor to food.
- 13. Cheddaring:** A process during cheesemaking when blocks of curds are piled on top of each other to expel moisture. The curds are then put through a mill and ground into small pieces then poured into molds and pressed. This gives cheese a dense, often crumbly texture. This process is used to make cheeses like Cheddar, Cheshire and Lancashire.
- 14. Knit:** To become closely and firmly joined together; grow together, as broken bones do.
- 15. Curd:** A thick substance that forms when milk becomes sour and that is used to make cheese.