



Glossary

Whey: it is the liquid remaining after cheese manufacture

Pasteurization: a method of treating food by heating it to below 100°C to kill pathogenic organisms.

Annatto: a popular food colorant, made from the seeds of the achiote tree.

Codex alimentarius: is a collection of international food safety standards

Rheology: is the study of flow and deformation of materials under applied forces

Casein: is the name for a family of related phosphoproteins (α S1, α S2, β , κ), found in milk.

Viscoelasticity: is the property of materials that exhibit both viscous and elastic characteristics when undergoing deformation

Chymosin: protease found in rennet

Rennet: is a complex of enzymes produced in the stomachs of ruminant mammals

Microflora: bacteria and microscopic algae and fungi, especially those living in a particular site or habitat.

Cheddaring: is a cheesemaking process that cheese must go through to become cheddar and gives cheese a dense, layered texture.

Syneresis: extraction or expulsion of a liquid from a gel.

Homogenization: is a process that breaks up and disperses the fat, or cream, evenly throughout the milk, making the consistency uniform.