

GLOSSARY

Amphoteric compound: An amphoteric compound is a molecule or ion that can react both as an [acid](#) as well as a [base](#).

Cheese ripening: The process of storing cheese blocks for a period of 2 to 10 months under controlled temperature and humidity for proteolysis and lipolysis for development of body & texture and flavour in the cheese

Cultured Milks: The milk products which are produced by fermenting the milk with lactic acid bacteria. Examples are curd, yoghurt,

Hydrolytic rancidity: the breakdown of fat to glycerol and fatty acids in the presence of lipase enzyme

Isoelectric point: The pH point where both positive and negative ions are in Equilibrium

Meltability: the result of breakdown of proteins to peptide and smaller fractions during ripening of cheese which due to which the cheese melts down like butter during baking

Non-enzymatic Maillard Browning: the release of browning compounds in milk products due to reaction between lactose and casein particularly Lysine

Rennet: A proteolytic enzyme consisting of rennin and pepsin which is widely used to coagulate milk in short time during production of cheese

UHT treatment: Ultra High Temperature treatment of milk wherein the milk is

heated to 135 – 150⁰C for 3 to 5 seconds to kill all the bacteria including spores to increase the shelf life of milk at room temperature to more than 90 days

Whey proteins: Also known as milk serum proteins present in whey obtained after precipitation of casein. They do not precipitate at isoelectric point.