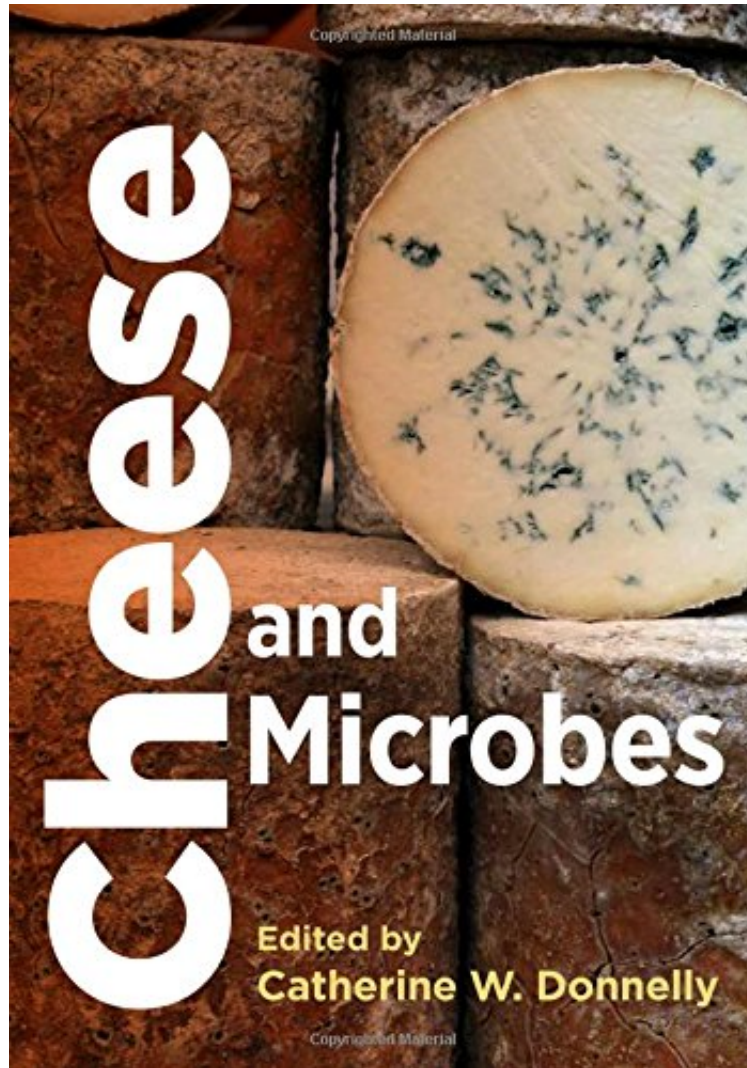


Cheese and Microbes

From ASM Press

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#1366069 in Books 2014-04-30 Original language: English PDF # 1 10.00 x .90 x 7.20l, 1.80 #File Name: 1555815863350 pages | File size: 66.Mb

From ASM Press : Cheese and Microbes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cheese and Microbes:

0 of 0 people found the following review helpful. For the serious cheesemakers By K. Rowe Oh, this book is not cheap, but if you are serious about cheese and what's growing on (or in) it. This is a textbook that will answer really deep questions. 0 of 0 people found the following review helpful. Great find for the super pro cheese / microbiology geek By CheeseMaker An essential for any cheese/ dairy professional. Well researched by the best authority figures on artisan cheese and dairy science and written alas some information isn't across the board such as explanation of the process of many Italian styles and none of the French, Spanish or Swiss types. Still a five star book in my opinion and a real

cheese geek find. 2 of 3 people found the following review helpful. Awesome for the Uber-cheese dork! By Cheesalady This is a hardcore, in-depth book that will make a true cheese geek very happy.

A scientific overview of the association of microbes with cheese, through the lens of select cheese varieties that result due to surface mold ripening, internal mold ripening, rind washing, cave aging, or surface smear rind development. Over the past decade, there has been explosive growth in the U.S. artisan cheese industry. The editor, Ms. Donnelly, was involved in developing a comprehensive education curriculum for those new to cheese making, which focused on the science of cheese, principally to promote cheese quality and safety. Many of the chapters in this book focus on aspects of that requisite knowledge. Explains the process of transformation of milk to cheese and how sensory attributes of cheese are evaluated. Provides an overview of cheese safety and regulations governing cheese making, both in the US and abroad, to ensure safety. Explores how the tools of molecular biology provide new insights into the complexity of the microbial biodiversity of cheeses. Examines the biodiversity of traditional cheeses as a result of traditional practices, and overviews research on the stability of the microbial consortium of select traditional cheese varieties. Key text for cheese makers, scientists, students, and cheese enthusiasts who wish to expand their knowledge of cheeses and traditional foods.

This book invites readers to explore cheese from its early discovery to the complex interaction between cultures and milk to why stinky cheeses smell to the aging process all governed by microbes. Whether you are a cheese lover, a scientist, or both, the book is a remarkable resource to understand this delicious transformation. Jeff Roberts, Owner and President of Cow Creek Creative Ventures; Adjunct Faculty at the New England Culinary Institute; and, Visiting Faculty at the University of Gastronomic Sciences