

EXPERIMENT 15 VISIT TO CHEESE FACTORY

Structure

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15.1 INTRODUCTION

Visit to a place where things are actually practiced answers many unclear questions in the mind of a person and satisfies the curiosity. By visiting a cheese factory the students will get an opportunity to observe actual cheese-making that they have learnt in class-room. They will learn the details of cheese-making methods including ripening of cheese. They can collect information on the source and the method of preparation and maintenance of starter culture used in cheese. The students will also observe the location of the factory, space requirements, and collect information on equipment, their capacity and source, raw materials etc. required for cheese making. Visit also may provide information on the methods of utilization of whey. The students may also have an opportunity to observe the working of an effluent treatment plant.

15.2 OBJECTIVE

- i To familiarize with the procedure adopted to test the purity and activity of the starter
- i To study manufacture and storage of cheddar cheese
- i To study manufacture and storage of processed cheese

15.3 EXPERIMENT

i. Procedure

Visit the cheese factory

Observe and record the following observations:

i) Starter culture

I Source of starter culture and frequency of change

- i Freeze dried
- i Fluid culture

I Type of organisms

i Active acid producers

ii Heat resistant iii

Bacteriophage resistant iv

Proteolytic activity v Aerobic

contaminants 1 **Starter**

activity test

i Rate of acid production ii Dye reduction test 1

Microscopic examination of the starter ii)

Cheddar - cheese

1 Location of cheese manufacturing section/factory

1 Types of cheese made

1 Equipment used

1 Cow/Buffalo milk used

1 Quality of milk

1 Source of milk

1 Quantity of milk used for cheese making

1 Fill up the proforma attached

1 Packaging and storage

a. Condition of storage

b. Storage period

1 Disposal of whey

Production chart:

Particulars of milk

Type of milk _____ Quantity _____ Fat _____
%

Lactometer reading _____ at °C

Amount of fat _____ Kgs Solid not fat _____ %

Total solids _____ % Casein _____ %

Total protein _____ % Acidity _____ % lactic

