

MAKING

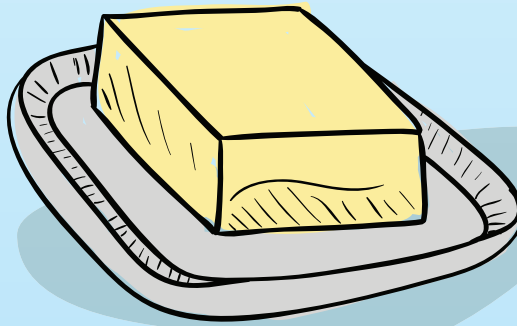
Cheese

- 1 THE MILK IS PUT INTO A VAT AND HEATED TO 32°C. CHEESE MAKING BACTERIA IS THEN ADDED
- 2 THE BACTERIA EATS THE SUGAR IN THE MILK AND PRODUCES LACTIC ACID, WHICH LOWERS THE PH LEVEL. RENNET IS ADDED WHICH THIS MAKES A CURD
- 3 THE CURD IS CUT UP INTO TINY PIECES, COOKED AND STIRRED. THE WHEY IS THEN REMOVED. THE CURD IS SALTED AND PRESSED, WHICH FORMS THE CHEESE



Butter

- 1 PASTEURISED CREAM IS COOLED DOWN UNTIL IT THICKENS AND FORMS CLUMPS OF BUTTER
- 2 THE BUTTER IS CHURNED WITH BIG BLADES TO MAKE IT SOFT



Yoghurt

- 1 THE MILK IS AT 40°C WHEN YOGHURT MAKING BACTERIA IS ADDED. THE BACTERIA GROWS BECAUSE IT IS SO WARM. THE BACTERIA THEN MAKES THE MILK FERMENT
- 2 THE BACTERIA EAT THE SUGAR IN THE MILK AND MAKE LACTIC ACID, WHICH MAKES THE YOGHURT THICK AND CREAMY. IT TAKES FIVE HOURS



Things that determine the type and taste of cheese

- THE LENGTH OF THE INITIAL SETTING OF THE CURD
- HOW MUCH COOKING AND STIRRING
- THE TYPE OF BACTERIA
- HOW MUCH SALT IS ADDED
- HOW MUCH FAT AND PROTEIN IS IN THE MILK
- HOW LONG IT IS PRESSED
- HOW LONG IT IS LEFT AFTERWARDS TO MATURE