TECHNOLOGICAL AND CHEMICAL STUDIES ON ROQUEFORT CHEESE





Introduction

chapter1

BLUE VEINED CHEESE IS ONE OF THE MOST POPULAR CHEESERIPENED BYMOULDS. IT WAS MADE PRIMARILY FROM SHEEP'S MILK IN THE NORTHERN PART OF FRANCE AD RIPENED IN NATURAL CAVES THAT PROVIDED IDEAL CONDITIONS OF TEMPERATURE AND RELATIVE HUMIDITY.

chapter2

USUALLY, BLUE VEINED CHEESE WAS MANUFACTURED FROM EWE'S OR GOAT'S MILK FOR MANY REASONS, BECAUSE THE CHARACTERISTIC OF THOSE MILKS, HIGH CONTENTS OF FAT, SOLIDS NOT FAT AND CERTAIN VITAMINS, ESPECIALLY FOR EWE'S MILK.

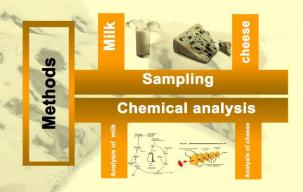
chapter3

Moreover, they have a higher content of certain lower fatty acids, which share in the characteristics of this type of cheese and its distinguishing flavor.

chapter4

The penicilliummoulds are strongly proteolytic and lipolytic and their action in cheese is mainly responsible for ripening and characteristic flavor development Imamura &kataoka (1963-a) and modler et al.,(1974)





Summary and conclusion

Roquefort cheese is usually made from new sheep's milk in france which contains higher total solids and short chain fatty acids.

in diferent countries in the world, blue chesse is made from pasteurized cow's or goat's milk or thier mixture. many countries manufacture blue cheese using cow's milk, bufalloe's one or thier mixture because of the shortage of goats' milk and sheep's one.

References