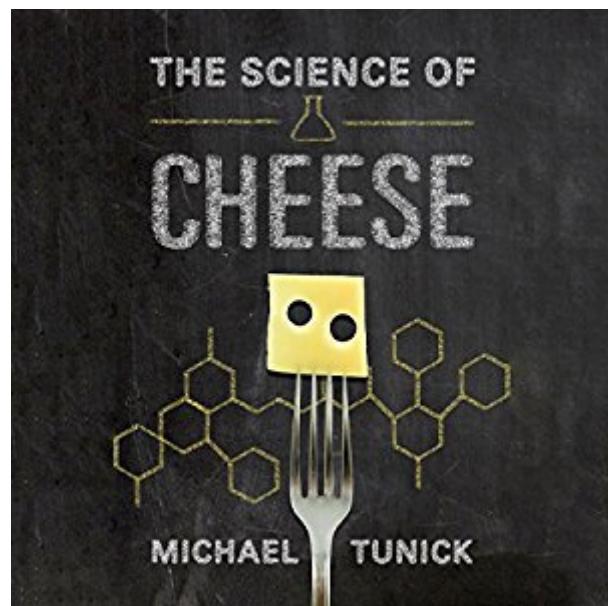


The book was found

The Science Of Cheese



Synopsis

In an engaging tour of the science and history of cheese, Michael Tunick explores the art of cheese making, the science that lies underneath the deliciousness, and the history behind how humanity came up with one of its most varied and versatile of foods. Dr. Tunick spends his everyday deep within the halls of the science of cheese, as a researcher who creates new dairy products, primarily, cheeses. He takes us from the very beginning, some 8000 years ago in the Fertile Crescent, and shows us the accidental discovery of cheese when milk separated into curds and whey. This stroke of luck would lead to a very mild, and something akin to cottage, cheese-deemed delicious enough by our traveling cheese maker that he or she did it again another day. Today we know of more than 2,000 varieties of cheese from Gorgonzola, first noted in year 879, to Roquefort in 1070 to Cheddar in 1500. But Tunick delves deeper into the subject to provide a wide-ranging overview that begins with cows and milk and then covers the technical science behind creating a new cheese, milk allergies and lactose intolerance, nutrition and why cheese is a vital part of a balanced diet. The Science of Cheese is an entertaining journey through one of America's favorite foods.

Book Information

Audible Audio Edition

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Version: Unabridged

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Customer Reviews

Very good book for a science cheese nerd like myself

I own a Cheese Distributorship and loved this book. I graduated in Biology but do agree with the author that this book can easily be read by the general public. It is filled with fantastic information. I highly recommend buying this if you are very inquisitive regarding cheese.

Really enjoyed this journey into cheese, anyone with any interest in the subject will find that the information, and the way it is presented, will greatly enhance their knowledge of CHEESE!

A fantastically thorough book for cheesemaking enthusiasts.

Super helpful and very detailed. Would recommend to any aspiring food scientist! :)

Interesting, and full of great information science and some historical as well. Wonderfully geeky.

Excellent study for anyone wanting to know more about cheese.

Great for Beginners like me!

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