

TABLE OF CONTENTS

Chapter	Page	
1	Origins and Potentials	1
2	The Fermentation of Milk	8
3	Starters	14
4	Fermented Milks	28
5	Cultured Milk Products	37
6	Fundamentals of Cheese Making and Curing	65
7	Principles of Cottage Cheese	84
8	Baker's, Neufchatel, and Cream Cheese	119
9	Latin-American White Cheese	142
10	Soft, Uncured Italian Cheese	153
11	Hard Italian Cheese	182
12	Cheddar Cheese and Related Types	194
13	Cheese With Eyes	224
14	Bacterial Surface Ripened Cheese	242
15	Mold Ripened Cheese	258
16	Condensing and Drying	279
17	Processed Cheese and Related Types	290
18	Heat Treatment, Peroxide Treatment, and Bacterial Centrifugation of Cheese Milk	304
19	Waxing and Packaging Ripened Cheese	313
20	Rodents, Post, and Mold Control	323
21	Analysis	337
22	Standards of Identity and Standards for Grades	376
23	Cheddar Cheese Yields	384
24	Mechanized Developments	388
25	Nutrition	400
26	Public Health and Safety	407
27	Production and Consumption	413
	Index	422