



# Processed Cheese and Analogues

Edited by A.Y. Tamime

SOCIETY OF DAIRY TECHNOLOGY

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# Processed Cheese and Analogues

Edited by

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## **Processed Cheese and Analogues**

*The Society of Dairy Technology (SDT) has joined with Wiley-Blackwell to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry, from practitioners to technologists, working in both traditional and modern large-scale dairy operations. For information regarding the SDT, please contact Maurice Walton, Executive Director, Society of Dairy Technology, PO Box 12, Appleby in Westmorland, CA16 6YJ, UK. email: [execdirector@sdt.org](mailto:execdirector@sdt.org)*

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# Preface to the Technical Series

For more than 60 years, the Society of Dairy Technology (SDT) has sought to provide education and training in the dairy field, disseminating knowledge and fostering personal development through symposia, conferences, residential courses, publications, and its journal, the *International Journal of Dairy Technology* (previously published as the *Journal of the Society of Dairy Technology*).

In recent years, there have been significant advances in our understanding of milk systems, probably the most complex natural food available to humans. At the same time, improvements in process technology have been accompanied by massive changes in the scale of many milk processing operations, and the manufacture a wide range of dairy and other related products.

The Society has embarked on a project with Wiley-Blackwell to produce a Technical Series of dairy-related books to provide an invaluable source of information for practising dairy scientists and technologists, covering the range from small enterprises to modern large-scale operations. This tenth volume in this series, on *Processed Cheese and Analogues*, provides a timely and comprehensive update of the principles and practices involved in the production of these products, from raw materials and processing technology to assurance of the quality of the final product. Processed cheese and its analogues have found many uses in both domestic consumption and in the catering and fast food sectors, providing functional properties beyond those that can normally be achieved with traditional cheeses.

Andrew Wilbey  
Chairman of the Publications Committee, SDT

# Preface

There is a wide range of processed cheese products, i.e. natural products made from blending different cheeses to form a range of solid and spreadable products, and cheese analogues (made not from cheese, but from dairy and non-dairy ingredients) available to the food market worldwide. Some of these products are extensively used in the fast food/catering chains (e.g. as 'shredded' cheeses), and are of increasing economic value in the industrialised and developing countries.

The purpose of this book, which is written by a team of international scientists, is to review the latest scientific developments in this field. The authors, who are all specialists in these products, have been chosen from around the world. The scientific aspects reviewed in this publication include (a) the functionality of ingredients, including the natural cheeses, emulsifying salts, stabilisers, flavourings and colourings, (b) the interactions between natural cheese and processing conditions in developing the rheology and final texture of the product, (c) current processing equipment and manufacturing practices, (d) the current statutory regulations (national and international) of these products because an appreciable percentage of the internationally traded 'natural' cheese includes processed cheese varieties and (e) quality assurance of processed cheese (in terms of chemical, physical and microbiological properties and sensory profiling) to ensure the safety of the product for the consumer.

Some key scientific aspects of processed cheese manufacture can be manipulated to control and maintain the consistency and quality of the final product, and coverage of this topic has produced some overlap with those sections dealing with, for example, the interaction of emulsifying salts with natural cheese components. I have felt justified in allowing this overlap because it emphasises the prime importance of the ingredients used during the preparation of the cheese blend including the effects of processing on the quality and consistency of processed cheese for the end-user.

There is no doubt that the book will have an international recognition by dairy technologists, students, researchers and processors, and will become an important component of the Technical Series promoted by the Society of Dairy Technology.

A.Y. Tamime

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