



Processed Cheese and Analogues

By Adnan Y. Tamime

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Part of the *Society of Dairy Technology Series*, this book deals with a commercially significant sector of dairy science. The book includes chapters on legislation, functionality of ingredients, processing plants and equipment, manufacturing best practice, packaging, and quality control. The chapters are authored by an international team of experts.

This book is an essential resource for manufacturers and users of processed and analogue cheese products internationally; dairy scientists in industry and research; and advanced food science students with an interest in dairy science.

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Editorial Review

From the Back Cover

The main stages of manufacture of processed cheese consist of melting and heating blends of natural cheeses, the addition of emulsifying salts, agitation to produce a homogenous mixture, followed by packaging and cooling or vice versa. Processed cheese is made in the form of blocks, slices, spreads, and sauces. Processed cheese slices account for 75% of total sales at the supermarket in the United States of America. By contrast, “imitation” processed cheeses, known as analogues, are made from mixtures of dairy and non-dairy proteins, fats and oils, and are widely used in the fast food and catering industries, or as ingredients in other food products. **Processed Cheese and Analogues**, which is written by a team of international specialists, comprehensively reviews the latest scientific developments in this field. It examines the functionality of ingredients (including emulsifying salts, stabilisers, flavourings and colouring matter), and the interactions between the natural cheeses and the processing conditions during manufacture of processed cheese and analogues. It looks at current processing equipment and

manufacturing practices, and the current statutory regulations – both national and international – surrounding the production of these cheeses. The book also considers the issue of quality assurance for processed cheese, in terms of its chemical, physical, microbiological properties and sensory profiling, to ensure the safety of the product for the consumer.

The book is aimed at manufacturers and users of processed cheese and analogue products internationally. It is also an essential resource for dairy scientists working in industry and research institutes, and advanced food science students with an interest in dairy science.

About the Author

A.Y. Tamime is Consultant in Dairy Science and Technology, Ayr, UK. He is the Series Editor of the SDT's Technical Book Series.

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