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Education

Phase 1

How is cheese made?



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Do you know what this is?



This is Cheddar cheese.

How is it made?





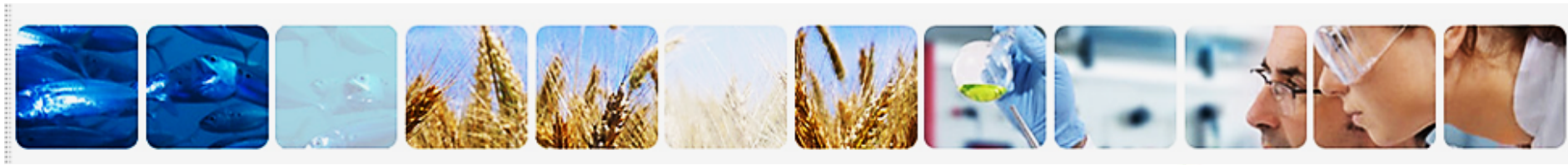
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Cheese is made from milk.



To make cheese, first, milk has to be changed to curds (thick parts) and whey (liquid).

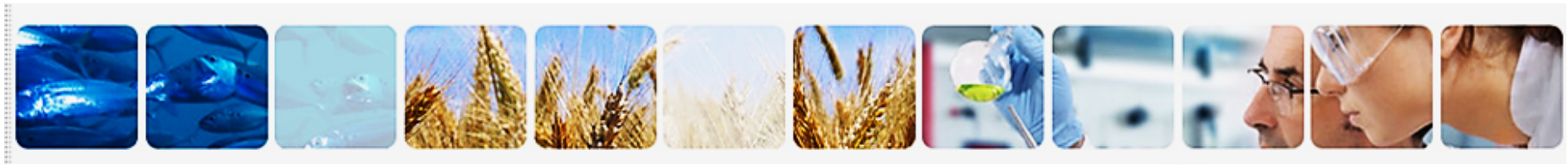




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To do this, the milk is first ripened by adding a starter of special bacteria to thicken the milk.





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Then rennet is added to the milk – this makes the milk separate into curds and whey.





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The next stage is where the whey is removed from the curds. First, the curds are cut to release the whey, which is then drained off.





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To make Cheddar, the curds are cut into blocks which are then piled on top of each other.





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The curd is then milled into crumbs and salt is added. Do you know why?



This flavours the cheese and helps it keep better.



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The curd is then pressed into moulds – this forces out more whey and gives the cheese its final shape.

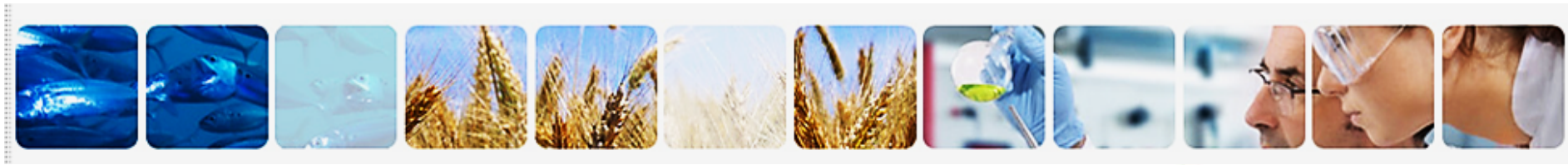




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The last stage is where the cheese is ripened – this helps to develop the flavour of the cheese.

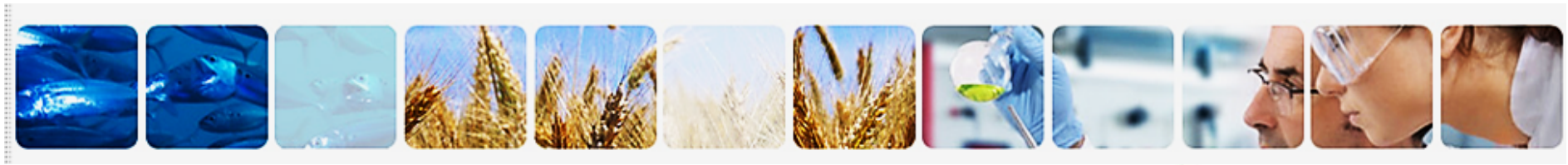




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The cheese is placed in special storage rooms for anything from 2 months to 2 years!





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Do you like cheese?





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