



A Study of the Gases of Emmental Cheese (Classic Reprint) (Paperback)

By William Mansfield Clark

Forgotten Books, 2015. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from A Study of the Gases of Emmental Cheese The eyes of Swiss or Emmental cheese are its most striking characteristic. Their formation is a fascinating subject to the biological chemist, because of a supposed localization of reactions generating considerable quantities of gas, and because of the production of a plasticity among the colloids of the cheese, which makes possible the peculiar mold of the cavities. To the cheese maker the formation of the eyes is a matter of great importance, since their size and proper spacing determine in large measure the commercial value of the cheese. In certain districts of Wisconsin visited by the writer the dealers rely almost entirely upon these features, and, shortly after the eyes have reached their proper development, relieve the maker of further care. The American makers of Swiss cheese are, therefore, unable to attend to their cheeses in that mellow old age upon which so much of the fine flavor of a true Emmental cheese depends. However much this quick marketing is to be deprecated, the fact remains that it raises the relative importance of...



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