



## Proteolytic Changes in the Ripening of Camembert Cheese (Classic Reprint)

By Arthur W Dox

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Excerpt from Proteolytic Changes in the Ripening of Camembert Cheese Until comparatively recent years the changes that take place in the ripening or curing of the different varieties of cheese were but little understood. Although the practice of cheese making has been carried on for centuries, all of our knowledge of the chemical changes involved in the ripening process and the various factors that bring about these changes has come to us within the past fifty years. The earliest record we have of any discussion of this subject from a chemical point of view was published only a century ago. In this paper the French chemist, Chaptal, discusses the ripening of Roquefort cheese and advances certain theories to account for the changes in appearance and flavor which this cheese undergoes during its sojourn in the natural ripening caves. Biological factors were, of course, not taken into account in Chaptal's paper, for that phase of the subject was unknown until the time of Pasteur. No scientific study of the subject, however, was made until the latter half...



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*This publication may be really worth a go through, and a lot better than other. It really is written in simple terms and never difficult to understand. Once you begin to read the book, it is extremely difficult to leave it before concluding.*

-- Natalie Abbott

*This book will not be simple to get going on reading but extremely exciting to read through. Yes, it can be playful, still an interesting and amazing literature. I am very easily could possibly get a delight of reading a written book.*

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