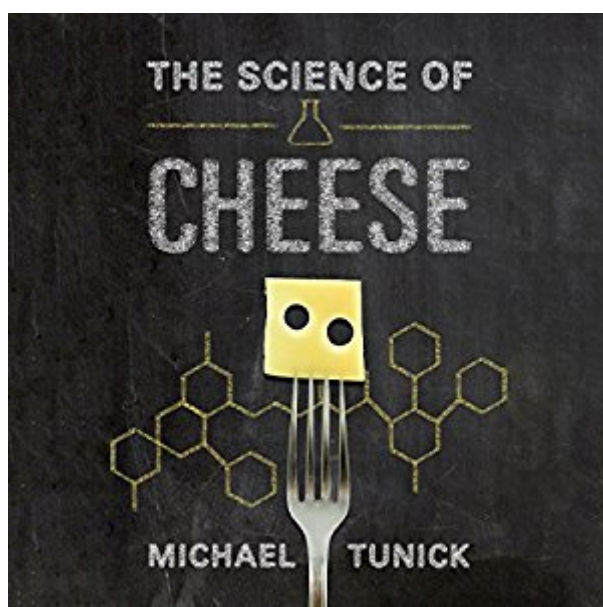


The book was found

The Science Of Cheese



Synopsis

In an engaging tour of the science and history of cheese, Michael Tunick explores the art of cheese making, the science that lies underneath the deliciousness, and the history behind how humanity came up with one of its most varied and versatile of foods. Dr. Tunick spends his everyday deep within the halls of the science of cheese, as a researcher who creates new dairy products, primarily, cheeses. He takes us from the very beginning, some 8000 years ago in the Fertile Crescent, and shows us the accidental discovery of cheese when milk separated into curds and whey. This stroke of luck would lead to a very mild, and something akin to cottage, cheese-deemed delicious enough by our traveling cheese maker that he or she did it again another day. Today we know of more than 2,000 varieties of cheese from Gorgonzola, first noted in year 879, to Roquefort in 1070 to Cheddar in 1500. But Tunick delves deeper into the subject to provide a wide-ranging overview that begins with cows and milk and then covers the technical science behind creating a new cheese, milk allergies and lactose intolerance, nutrition and why cheese is a vital part of a balanced diet. The Science of Cheese is an entertaining journey through one of America's favorite foods.

Book Information

Audible Audio Edition

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Customer Reviews

"Science, Humor, Education and Brilliance"StoryWould you consider the audio edition of The Science of Cheese to be better than the print version?I am blind so the Audio version is my choice. I have read thousands of books over the years. I found that Dennis Holland, the narrator of this book to be one of the top readers I have come across. I think that he understands what he is reading and he especially has portrayed the ideas of the author if fine form.Who was your favorite character and

why? Michael is the favorite character in this book. His wry sense of humor and his brilliance as a scientist comes forth in his words. What does Dennis Holland bring to the story that you wouldn't experience if you just read the book? Dennis Brings Michael's personality into focus. Was this a book you wanted to listen to all in one sitting? "The Science of Cheese" would be best purchased and read in three cycles. Once for the general information and enjoyment of quips and quotes. Two for Memory of terms and formulas and the Third as a reference textbook. Any additional comments? I have already been recommending this book to others. I am looking forward to finding other books by Michael Tunick in the future. A special note: Michael is writing this book with immense scientific knowledge, experience in the field and his expanded knowledge of literature, humor and human nature. This is all relevant in making this book stand out over others. Read enjoy and learn.

A research chemist with the USDA Agricultural Research Service, Michael Tunick has spent 30 years developing new dairy products and finding new markets for existing products. In this book Tunick tries to strike a balance between writing clear enough for a non-technical audience while providing the substance that more technical readers desire. Although he does discuss the major varieties of cheese, this is not a book about what kind of cheese to serve with your bottle of Cabernet. This is a book about why a cheese tastes a certain way, not about how a cheese tastes. Tunick describes how cheeses are made and explains the chemical and biological reactions responsible for the different characteristics of the cheese. I particularly enjoyed how he links these reactions to the chemistry of taste. Tunick also does a good job explaining various cheese descriptors for texture, flavor, aromas, mechanical properties, and defects. While I thoroughly enjoyed the book, I have some issues with its organization. The author provides a lot of information in tables and text boxes and some of these are quite long. Often these are inserted in the middle of a section and it is easy to get lost. That said, I checked the book out of a library. I liked it enough to go out and buy it.

This is essentially a textbook about the science of cheese. If you are serious about making cheese and want to take your craft to the next level, you will benefit from this book.

Really enjoyed this journey into cheese, anyone with any interest in the subject will find that the information, and the way it is presented, will greatly enhance their knowledge of CHEESE!

Interesting, and full of great information science and some historical as well. Wonderfully geeky.

Very approachable, even for a non-scientist--probably especially for a non-scientist.

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