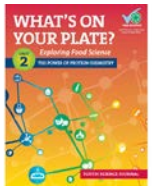
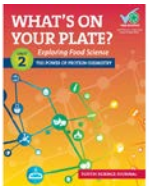


Exploring Food Science – What's On Your Plate?
Separating the Curds from the Whey
Queso Fresco Cheese
Activity 2.3 Glossary

Buttermilk	A thick, partially coagulated milk product made by adding acid-producing bacteria to milk.
Casein (**kā**-ˌsēn)	The major protein found in milk.
Catalyst (**ka**-tə-ləst)	A substance which facilitates and often speeds up a reaction.
Cheesecloth	A lightweight, thinly woven cotton fabric
Chymosin (**kī**-mə-səne)	An enzyme that serves as a catalyst in cheese production; causes the protein in milk to coagulate forming solids (curds).
Curd	The thickened (coagulated) part of milk which is protein.
Enzyme (**en**-zīm)	A protein that produces a chemical reaction.
Pasteurization	A high temperature process used for a period of time sufficient to destroy certain microorganisms, as those that can produce disease or cause spoilage or undesirable fermentation of food, without significantly altering the food's taste or quality.
Protease (**prōt**-ē-ˌās)	An enzyme which breaks apart protein such as in the process of cheese making when the solids (curd) separate from the liquid (whey).
Queso Fresco (**keh**-so ˈfres.ko)	A fresh cheese popular in Mexico. It is crumbly, mild-tasting, and often as a topping or ingredient in Mexican dishes. It is an unripened type of cheese.
Rennet (**re**-nət)	An enzyme that curdles milk, helping the coagulation process in cheese making.
Ripening	The process during which cheese is converted from a bland, tough, rubbery, curd into a unique, flavorful cheese. During ripening, cheeses are exposed to different temperatures and levels of humidity; it can take from four weeks to two years for this process to be complete.
Sanitation	Sanitation as applied in food safety is the second step after thorough cleansing and rinsing of a surface or utensil that comes into contact with food. The final step of sanitation uses a mild solution of water and bleach. This last step destroys most pathogenic (disease causing) bacteria.



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Vinegar	Vinegar is a mixture of acetic acid and water produced by fermentation. There are many types of vinegar such as white, apple cider, red wine, rice, and balsamic vinegar made from grapes.
Whey	A liquid protein component of milk often separated from casein during cheese manufacturing.