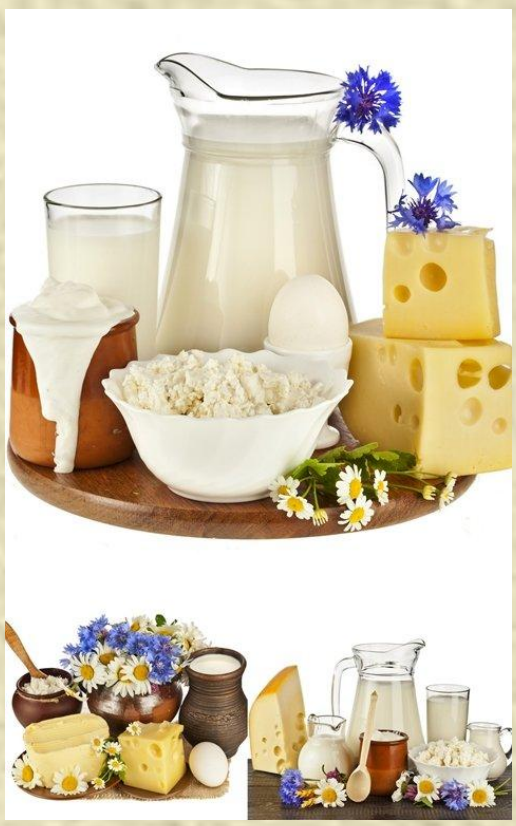
Milk and milk products

Vocabulary

- ***Цельное молоко - whole milk***
- ***Топленое молоко - baked milk***
- ***Сгусток - coagulate***
- ***Молозиво - beestings***
- ***Термообработка - heat treatment***
- ***Стерилизация - sterilization***
- ***Восстановление - recovery***
- ***Нормализация - normalization***
- ***Пастеризация - pasteurization***
- ***Молоко питьевое - whole drinkable***
- ***Молоко цельное сухое - whole milk powder***

- *Закваска – leaven, yeast*
- *Сгущение – condensed*
- *Сквашивание - fermentation*
- *Свертывание – coagulation*
- *Сушка - drying*
- *Ряженка - fermented baked milk*
- *Сливки – cream*
- *Коктейль - cocktail*
- *Обогащение - enrichment*
- *Текучесть - fluidity*
- *Сыворотка - serum*
- *Пахта - buttermilk*
- *Творог – curd*
- *Молочные консервы - canned milk*



MILK

Product of the normal secretion of breast animals used for direct human consumption (drinking milk and the production of various dairy products). In the milk has more than 200 components, the main ones are fat, protein, lactose and minerals. Milk of animals differs mainly in fat and protein

- **Types of Milk**
- **Goat's Milk**
- Sweeter than cow's milk, goat's milk is high in calcium (1 cup has 32.7% DRV), but has more fat (10 grams) than cow's milk.
- **Soy Milk**
- Made by soaking and grinding soybeans in water, soy milk often comes in flavors like chocolate and vanilla. It is protein-rich and has zero saturated fat.
- **Almond Milk**
- Made by soaking almonds in water, almond milk comes in flavors like vanilla. Has just 60 calories and 2.5 grams of fat, and is a great source of vitamin E (an antioxidant). However, it's low in protein and has no vitamin D.
- **Rice Milk**
- Made from ground rice, rice milk contains 1 to 2 grams of fat, but has very little protein and is high in carbs.

Insert the words to the correct values:

a) 7,2%; 3,9%; 18,7%; 1,7%

Fat content:

Reindeer - ?

sheep - ?

cow - ?

mare – ?

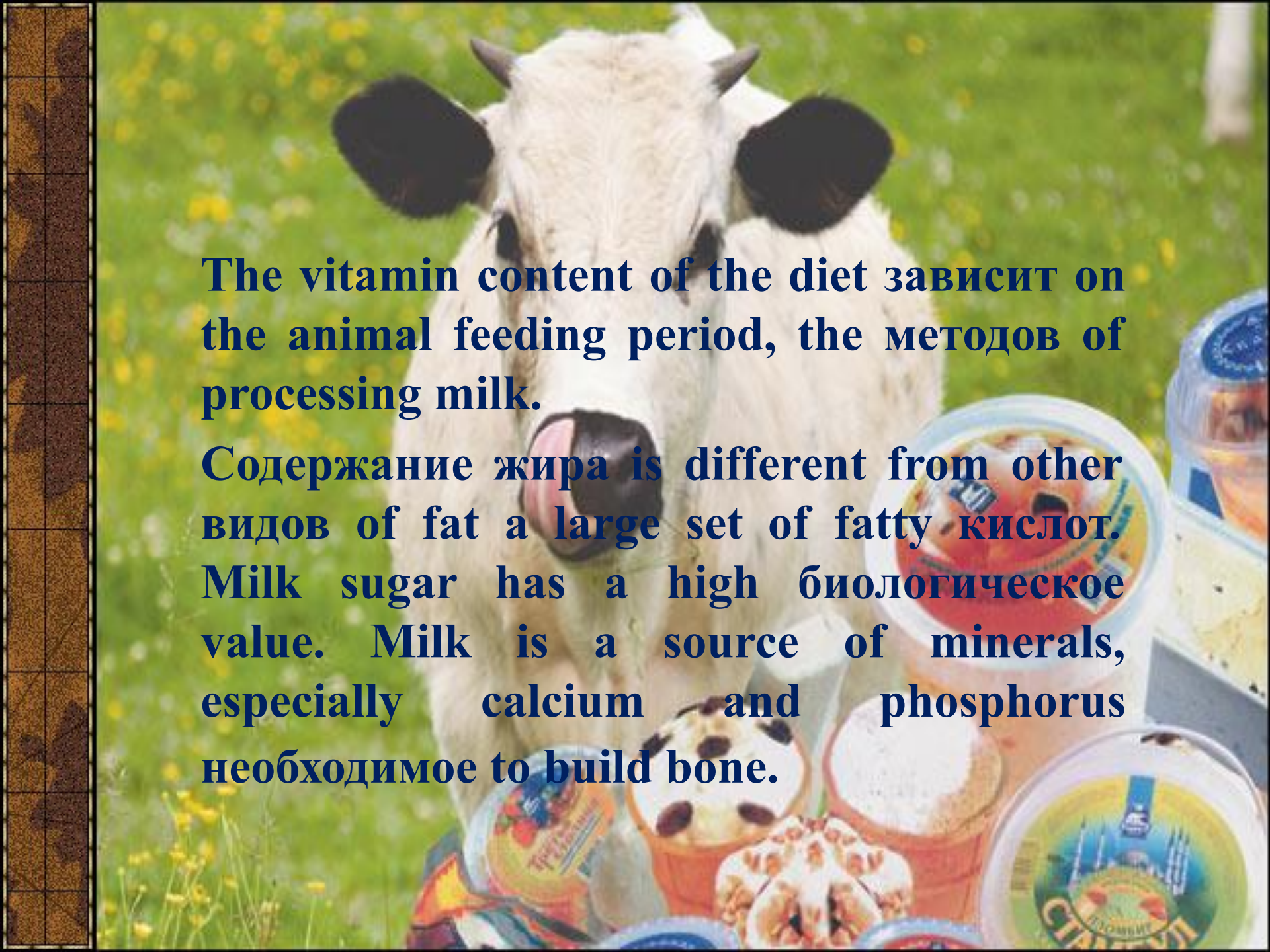
b) 8,7%; 4,5%; 2,7%

Protein content of:

deer – ?

sheep – ?

cow - ?



The vitamin content of the diet зависит on the animal feeding period, the методов of processing milk.

Содержание жира is different from other видов of fat a large set of fatty кислот. Milk sugar has a high биологическое value. Milk is a source of minerals, especially calcium and phosphorus необходимое to build bone.

Define the adjectives

Properties of milk

It is a complex physical, chemical and biological indicators. To determine the quality of the milk using the following indicators:

- **Density - mass per unit volume of milk at 20°C, dilution of milk H_2O density decreases, removal or addition of cream skim milk density decreases;**
- **Temperature C;**
- **Color - optical property, determine color of milk, its intensity depends on the fat content.**
- **content of milk fat on it is determined by the price of milk.**
- **acidity - indicator defining acidic nature of milk, which is caused by the presence of proteins, phosphate and citrate salts, and the carbonic acid soluble.**

Insert the words to the right place:
its, %, determined, cattle, acidity, produce

The …….of raw milk depends on …… composition, breeds of…….., feed composition, and on the presence of lactic acid bacteria that …….an enzyme - lactose and increase the accumulation of lactic acid. Acidic character ……by the total (titratable) acidity, expressed in…… of Turner.

Nutritional value of processed milk is not very different from the raw.

Determine the correct name of dairy products:

sour cream, clotted cream, smetana, kefir, kumis, powdered milk, butter, ice cream, yogurt, cheese, yogurt

slightly fermented cream - ?

thick, spoonable cream made by heating - ?

Central and Eastern European variety of sour cream - ?

fermented milk drink from the Northern Caucasus -?

slightly fermented mares' milk popular in Central Asia -?

produced by removing the water from (usually skim) milk -?

mostly milk fat, produced by churning cream - ?

frozen cream, milk, flavors and emulsifying additives -?

concentrated protein foods high in fat -?

fermented milk drink with a high content of low-fat milk solids, sugar, fruit syrups and mowed lactic streptococci -?

Find a description of the kind of cheese Bonbel Cheese, Blue Cheese, Asiago Cheese

- **This semi-firm cheese has a rich, nutty flavor. Made from whole or part-skim cow's milk. Young Asiago cheese is used as a table cheese. After it has aged for over a year, it is suitable for grating.**
- **This type of cheese has been treated with molds that form blue or green veins that give it its characteristic flavor. Blue cheeses, including Danablu, Gorgonzola, Roquefort and Stilton, tend to increase in flavor and aroma with age.**
- **A mild-flavored semi-soft cheese sold in small paraffin-coated rounds. It is pale cream in color. Its smooth, buttery texture makes it popular with fruit, sandwiches, and salads.**

Find a description of the kind of cheese

Brie Cheese, Brick Cheese

- This pale yellow semi-soft cheese comes from Wisconsin and is brick shaped. When young, it has a mild flavor; as it ages, however, it becomes almost as strong as Limburger cheese.
- This cheese has an edible white rind and a cream-colored, buttery soft inside that should ooze when ripe. French brie is considered the world's best. Made from whole or skim milk.

- **Camembert Cheese -** This cow's milk cheese has a white, downy rind and a smooth creamy inside. When ripe, the cheese should ooze thickly. When overripe, it is bitter and rank.
- **Cheddar Cheese -** This firm cow's milk cheese originated in the English village of Cheddar. Color ranges from natural white to pumpkin orange. Flavor ranges from mild to sharp. Orange cheddars are dyed with a natural dye called "annatto."
- **Cheshire Cheese -** A rich, cow's milk cheese that originated in Cheshire county England. This cheese is semi-firm, mild, and has a tangy cheddar flavor. The blue Cheshire has a golden interior veined with blue.
- **Colby Cheese -** A mild, whole-milk cheddar cheese with a softer, more open texture than regular cheddar. Because it is a high-moisture cheese, it doesn't keep as well as many other cheeses.

- **Ice Cream -** America's most popular dessert, a frozen food made from milk products, sweeteners, and flavorings. The first ice cream was served by King Charles I, around 1640. He ordered the cook to keep the recipe a secret forever.

Put the numbers in the appropriate place: 9 to 12%, 12 to 16%, 0,2 to 0,5%, 55% to 64%

- In the USA, ice cream may have the following composition:
- greater than 10% milkfat and usually between 10% and as high as 16% fat in some premium ice creams
- ……..milk solids-not-fat
- ……..sweeteners
- ……..tabilisers and emulsifiers
- ……..water

I wish you health!