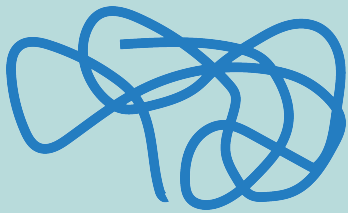


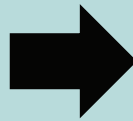
There are many factors that affect cheese texture. Cheese composition, acid development, and protein breakdown are some of the most important factors.

As proteins break down, cheese structure is weakened and gets softer

Intact protein



Protease



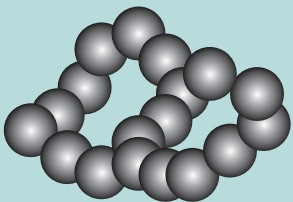
Protein fragments



Acid development effects the calcium “glue” that holds protein structure together.

Low acid

lots of calcium “glue”

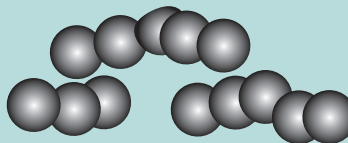


Restricted melt

e.g. bread cheese

Medium acid

less calcium “glue”

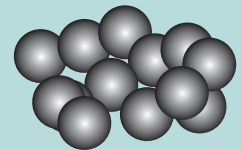


Good melt

e.g. mozzarella

High acid

caseins attract



Restricted melt

e.g. feta

Acid goes up, pH goes down