

## CAE Listening Cheese

You will hear a report on the radio about cheese and how it is made. For questions 1- complete the notes.

### CHEESE

1. Made from :
  - a. Goats
  - b. Sheep
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
2. Bacteria effects milk:
  - a. \_\_\_\_\_
  - b. Define the texture and flavor
3. Different bacteria and molds:
  - a. Result in \_\_\_\_\_
4. Other factors
  - a. Animal diet
  - b. \_\_\_\_\_
  - c. Forms of Pasteurization
5. Cheese is :
  - a. Cooked and \_\_\_\_\_
6. Others cheeses curdle:
  - a. \_\_\_\_\_
  - b. Lemon juice
7. Rennet traditionally comes from
  - a. \_\_\_\_\_
8. Modern Rennet
  - a. \_\_\_\_\_

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## TRANSCRIPT AND ANSWERS

Cheese is a solid food made from the curdled milk of 1) **cows, goats, sheep, water buffalo or other mammals**. The milk is curdled using some combination of rennet (or rennet substitutes) and acidification. Bacteria 2) **acidify the milk** and play a role in defining the texture and flavor of most cheeses. Some cheeses also feature molds, either on the outer rind or throughout.

There are hundreds of types of cheese produced all over the world. 3) **Different styles and flavors of cheese are the result of using different species of bacteria and molds**, different levels of milk fat, variations in length of aging, differing processing treatments (cheddaring, pulling, brining, mold wash) and different breeds of cows, sheep, or other mammals. Other factors include animal diet and the addition of 4) **flavoring agents** such as herbs, spices, or wood smoke. Whether the milk is pasteurized may also affect the flavor. Cheeses are 5) **eaten both on their own and cooked into various dishes**; most cheeses melt when cooked.

For a few cheeses, the milk is curdled 6) **by adding acids such as vinegar or lemon juice**. Most cheeses, however, are acidified to a lesser degree by bacteria, which turn milk sugars into lactic acid, followed by the addition of rennet to complete the curdling. 7) **Rennet is an enzyme traditionally obtained from the stomach lining of young cattle**, but now also 8) **laboratory produced**. Substitute "vegetable rennets" have been extracted from various species of the Cynara thistle family.