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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #9

Homework Questions:

1. What are some of the steps required to make cheese?
2. If you had to describe in chemical terms, what happens when you make cheese?
3. How does the process of making cheddar cheese differ from what we did?
4. What is the "blue" in blue cheese?
5. What are the health benefits of cheese?
6. Why did we not make cheddar cheese?