Monday 11 May 2009

MOLECULES TO MOZZARELLA: THE CHEMISTRY OF CHEESE

Michael Tunick
USDA

Coagulation of milk, removal of whey, and ripening are all required when making cheese, and chemistry is involved every step of the way. This non-technical talk describes the procedure from raw milk to final product, and illustrates the differences between cheese types, including the development of the many flavors in cheese.

6:00-7:00 pm Social Hour
7:00-8:00 pm Dinner
8:00-9:00 pm Presentation
Oklahoma School of Science and Math, library/administration building
1141 N Lincoln Blvd, Oklahoma City, OK, (405) 521-6436
http://www.ossm.edu/

Menu
chicken Breast Alfredo
dilled Salmon
wild rice
broccoli & corn
Caesar salad
rolls & butter
coffee, tea, and soda
carrot cake

Cost
$15 members
$5 students

RSVP Deadline
Tuesday, May 05th, 5 pm
Contact Fazlur Rahman
405-521-6436, Fazlur.Rahman@ossm.edu

Michael Tunick Biographical Sketch
Michael H. Tunick received a B.S. in Chemistry from Drexel University in 1977. He was a student trainee at the Eastern Regional Research Center of the U.S. Department of Agriculture in Wyndmoor, PA, and was hired as a chemist upon graduation. He performed research on treatment of tannery waste with the Hides and Leather Laboratory until 1983, when he was transferred to what is now the Dairy Processing & Products Research Unit. He pursued a Ph.D. in Physical-Analytical Chemistry on a part-time basis during this period, receiving the degree from Temple University in 1985. He also became a research chemist in that year and was involved in a number of projects, including detection of mislabeled cheese and development of low-fat Mozzarella for the National School Lunch Program. He currently relates the effects of processing to changes in composition, texture, and microstructure of cheese and extruded whey proteins. He is the Secretary and a Past Chair of the ACS Division of Agricultural and Food Chemistry, and is Councilor and Past President of the Thermal Analysis Forum of Delaware Valley.