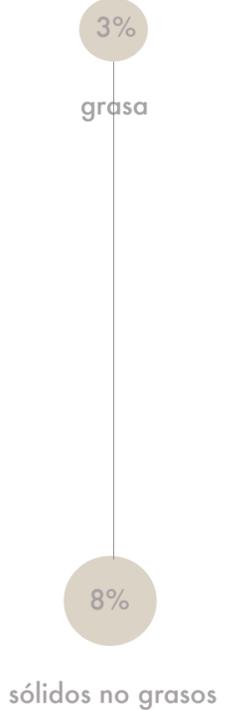


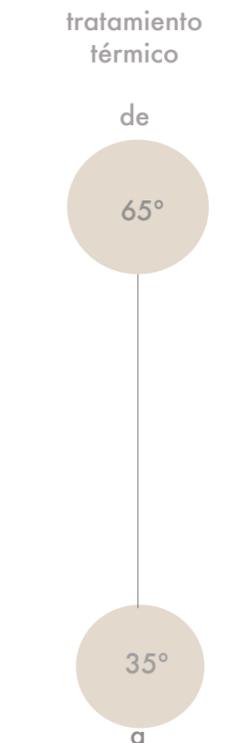
elaboración del queso



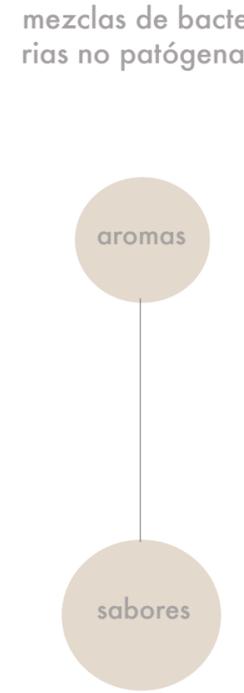
la leche como materia prima



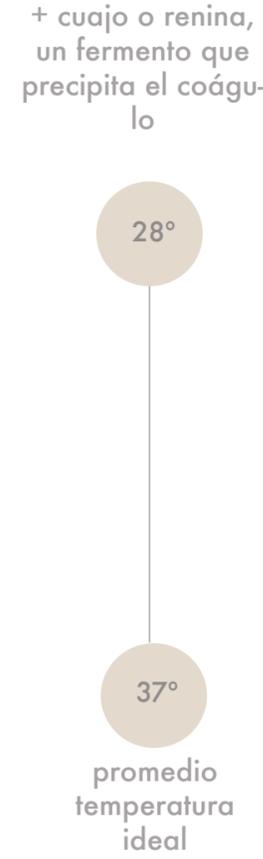
pasteurización de la leche



+ cultivos lácteos



coagulación de la leche



factores que afectan la cuajada



calcio

enzima

1°



corte de cuajada



agitación

separación del suero

10 min

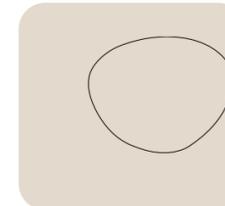
20 min



salado

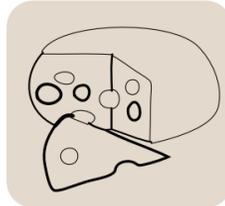
fermentación

sazonar



moldear

forma el queso y le da consistencia



QUESO (producto)