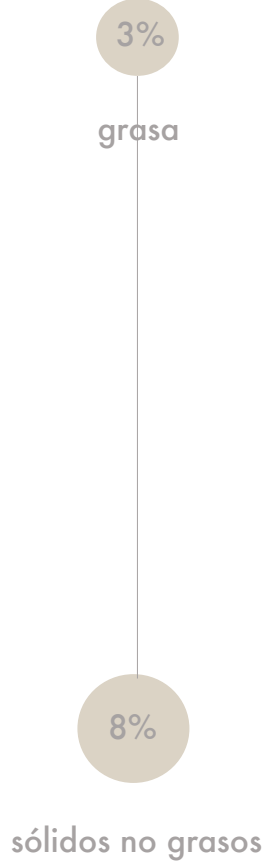


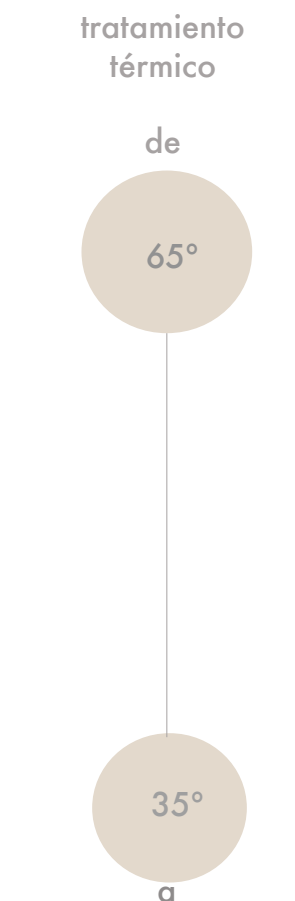
elaboración del queso



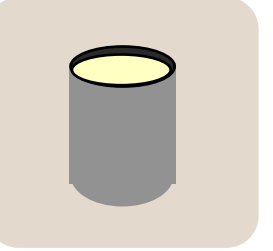
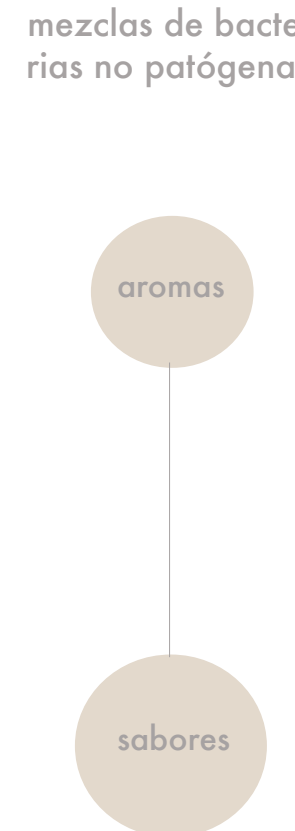
la leche como materia prima



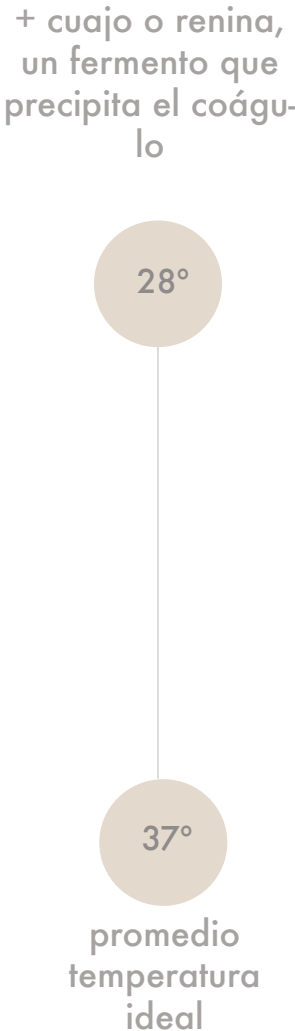
pasteurización de la leche



+ cultivos lácteos



coagulación de la leche



factores que afectan la cuajada



pH



calcio



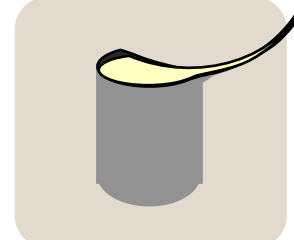
enzima



1°



corte de cuajada



agitación

separación del suero



10 min



20 min



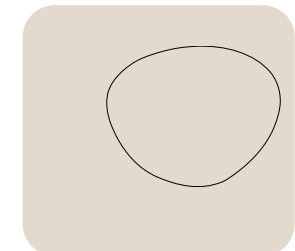
salado



fermentación

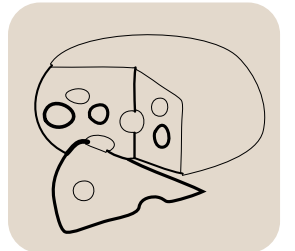


sazonar



moldear

forma el queso y le da consistencia



QUESO (producto)