



**Product Code . JL-EE-6866**

## **Biotech Cheesemaking**

### **Description**

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#### **Biotech Cheesemaking**

The ancient art of cheesemaking provides a perfect example of how biotechnology can be used to improve a process and its end-product.

Put one of the biotechnology's oldest applications to use in your own classroom.

Your class will get the opportunity to actually make cheese using enzymes produced through the advances of biotechnology.

In the process, they'll explore the science behind cheesemaking and observe the accompanying chemical and microbiological changes and the resulting physical changes.

Additional investigations are included which will allow students to further explore the complexities of cheesemaking by changing such variables as temperature, enzyme concentration, pH, milk fat content and more.

Class size - 40 students.

**Biotech Cheesemaking India, Biotech Cheesemaking Manufacturer, Biology Lab Equipments, Enzyme Equipments, Enzyme Equipments Biotech Cheesemaking, Biotech Cheesemaking Suppliers, Biotech Cheesemaking Export, Biology Equipments, Biology Equipments Biotech Cheesemaking, Biotech Cheesemaking Online, buy Biotech Cheesemaking, Biotech Cheesemaking Manufacturer, buy Biotech Cheesemaking Online India.**

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