



4. Making Quark Opposition

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The Problem

Quark, cottage cheese, and similar varieties of white acid-set cheese can be produced from milk. Investigate this process experimentally and study the properties of the resulting product.



Addressing the problem

Explained why milk curdles	
Cheesemaking	
Product analysis	
Theoretical comparison	



Strengths

Theory

- Defined cheese

Practical

- Compared data
- 3 repeats
- Tested different milks
- Somewhat accurate measurements



Weaknesses

Theory

- Didn't explain why milk curdles
- Didn't explain difference in milk proteins
- Didn't explain change in milk pH
- Lack of theoretical predictions

Practical

- Not much data comparison
- Lack of many repeats
- Didn't guarantee repeatability
- Not enough data for comparison
- Didn't test many variables
- Didn't study relevant product parameters



Points for discussion

- Control variables (pH)
- Relevant parameters
- Why does cheese occur
- Comparisson

