

COTTAGE CHEESE



The name of Cottage cheese is related to the fact that it is made on the sites and it can be found thin or added cream. When matured for a few days it is called clabber.

The mass is obtained by acid coagulation or enzymatic coagulation. The manufacturing process may be long, medium or fast and may also be added with acidifying or aromatic yeasts to impart the characteristic flavor.

The cottage cheese is made from cow's milk and has a white, shapeless, sour dough that is creamy and lumpy in texture.

Cheese has a maximum of 15% fat and there are brands that have 5% fat and is the lowest content among cheeses.

Cottage cheese is ideal for accompanying bread by substituting butter in salads and for lighter, less fat preparations.