**National 4 Biology**

Cell Biology





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| **C:\Users\Marjorie\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\MLJ3XKKZ\MC900215775[1].wmf Rennet Investigation**  |

 A very important part of cheese production is the use of rennet.

The way in which rennet works is affected by many different factors or variables such as:

* The type of rennet which is used
* The pH of the production mixture
* The temperature of the milk
* The type of milk which is used
* The concentration of calcium chloride which is used in the production mixture
* The amount of salt which is added to the production mixture

In this investigation you need to find out about some of these variables and decide on which one you will investigate.

For more information cheese making help cards are available and the following film <http://www.youtube.com/watch?v=RIfRnjf1CCM> shows the cheese manufacturing process. This link gives an overview of cheese making <http://www.rsc.org/chemistryworld/2013/11/cheese-chemistry>.

