

## ABSTRACT

Cheese is a food with high nutritional value. It takes three months for ripening.

Studies were carried out on cheese making procedure to see the Bio-Chemical changes taking place during the ripening period.

At first, milk tasting methods were studied to determine the suitability of milk for the manufacture of different milk production.

Fat percentage and moisture content during the ripening period of cheese were tested and a graph was drawn to show the variation at different stages. Further taste were carried out to determine the variation of taste and colour during the ripening period.