

This characterises both processes of

- separation of whey from milk and
- boiling of Zieger from whey.

*Ricotta vaccina* indicates its origin from cow's milk.

### 7.1.1.3 Milk Zieger cheese

Protein contained in skim milk is precipitated by heating to ~90 °C and addition of acidic whey (German *Sauer*). Milk zieger obtained after separation of clear whey, which consists mainly of casein, but also some whey protein, is processed into *Schabzieger*\* (Glerner Kräuterkäse).

\* In Switzerland, it is commonly written as Schabziger.

Basics for the manufacture of these various types of cheese are shown in Fig. 7.1.

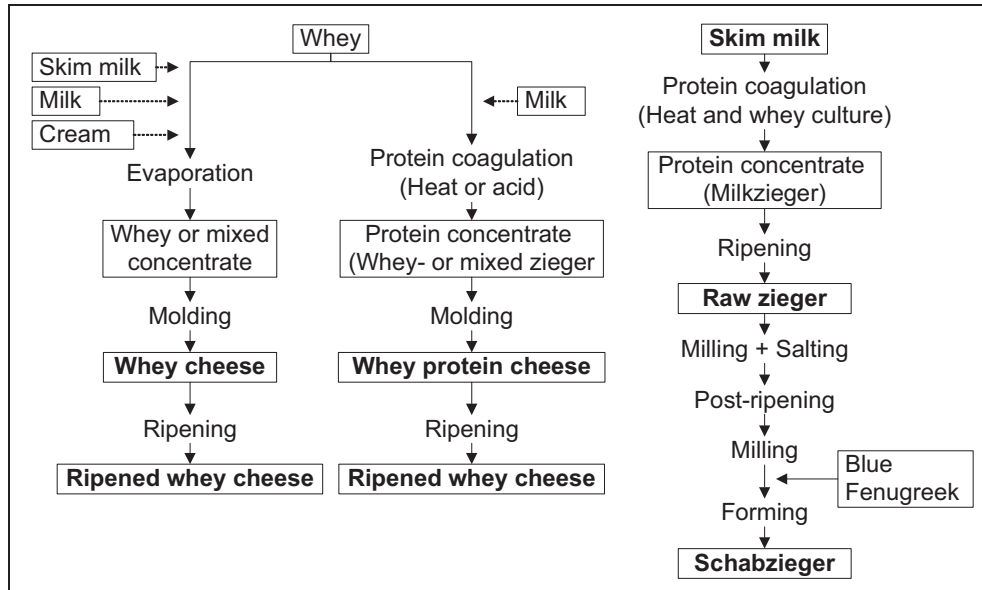


Fig.7.1 Flowsheet: Whey cheese –whey protein cheese – Schabzieger (Milk zieger cheese)

### 7.1.2 Whey- and Zieger cheese varieties – Attributes

Whey cheese is at home in Scandinavian countries, mainly Norway. Subject to the concentrated raw material, a classification is performed (Tab. 7.1).

KESSLER describes them as “Brown whey cheese”.

Norwegian *Gjetost* has been manufactured originally from goat milk, as the name (*Gjet* = goat herdsman, *Ost* = cheese) indicates. The Norske Meierier now manufactures a whey hard cheese with 35% fdm prepared from mixed milk (10% goat milk and 90% cow's milk). *Gjetost* contains an abundance of lactose, milk protein and minerals (mainly iron). It is distinctive due to its brown colour and a slight caramel taste. Brown colour and sweetish taste are exclusively due to caramelised lactose. Neither colorants nor sugars are added.

Attributes of *Surprim*:

Exterior: Without rind  
 Interior (Colour): Light brown to brown