

Master's Thesis

Investigation of the production of cheeses with a long shelf life



Topic:

Cheese is a traditional food which has a high culinary value in many cultures, but a limited shelf life. Therefore, the possibility of producing cheeses with a long shelf life shall be studied, using conventional thermal and new processing technologies, and investigating the effects of different treatments on microbiological shelf life and cheese quality.

Methods:

- Treatment of cheese with different conventional and novel technologies
- Microbiological analyses
- Food quality measurements

Prerequisites:

- Experience with microbiological and food quality analyses
- Background knowledge in the fields of food process engineering
- Experience with cheese-production is a plus

Language: English

Location: BOKU, Institute of Food Technology, Muthgasse 18

Start: Immediately / by arrangement



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