

Product Name :
Biology Lab Biotech Cheesemaking

Product Code :
NLAB-EDUSCHOOOLEQ22004



Description :

Biology Lab Biotech Cheesemaking

Technical Specification :

The ancient art of cheesemaking provides a perfect example of how biotechnology can be used to improve a process and its end-product.

Put one of the biotechnology's oldest applications to use in your own classroom.

Your class will get the opportunity to actually make cheese using enzymes produced through the advances of biotechnology.

In the process, they'll explore the science behind cheesemaking and observe the accompanying chemical and microbiological changes and the resulting physical changes.

Additional investigations are included which will allow students to further explore the complexities of cheesemaking by changing such variables as temperature, enzyme concentration, pH, milk fat content and more.

Class size - 40 students.

Naugralabequipments

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