

Author(s)	Variable	Parameter	Environment
_at_Brighenti2018	high pressure pre-treatment fermentation temperature	viscoelastic properties	Acid induced cream cheese
_at_Berta2016	high Temperature	viscoelastic properties	natural cheese vs processed cheese
Sadlikova et al. (2010)	salt concentration	viscoelastic properties	tbc
_at_Salek2015b, Salek et al. (2017)	salt content	texture viscoelastic properties	spreadable processed dM = 35 % fat in dM melting salts: DSP T
_at_Brickley2008	salt composition	texture pH	non-fat processed cheese
_at_Hougaard2015	salt content	viscoelastic properties pH	processed cheese during holding
_at_Chen2012	salt concentration	viscoelastic properties degree of dissociation	processed cheese
_at_Cunha2013	fat type	viscoelastic properties consumer acceptance	spreadable cheese fat: butter, plant oils or hydrated plant fat
_at_Soowiej2014	fat content	texture	processed cheese w. whey proteins inulin
_at_Cernikova2018a	addition of rework	viscoelastic properties	processed cheese
_at_El-Bakry2011	salt reduction processing time	Casein hydration fat emulsification	processed cheese
Noronha et al. 2008(1), 2008(2), 2008(3)	additives processing time	Texture T2 relaxation FTIR	processed cheese
_at_Sharma2016	shear work input	viscoelastic properties	model mozzarella
_at_Kosfa2018	fat reduction salt reduction	physicochemical properties	cheese emulsions
_at_Vogt2015	temperature increase	free water meas. w. DWS	Mozzarella medium Cheddar aged Cheddar