Tabelle 0.1: Studies on processed cheese relevant for this work.

Author(s)	**Investigation/Key findings**
@Brighenti2018	Acid induced cream cheese and the effect of low or high pres
@Berta2016	Small amplitude oscillatory shear rheology of natural cheese
Sadlikova et al. (2010)	Effects of Phosphate salts on the viscoelastic properties of pr
@Salek2015b, Salek et al. (2017)	Textural and viscoelastic properties of spreadable model pro
@Awad2002	Different ratios of emulsifying salt mixtures and their effect
@Brickley2008	Effect of emulsifying salts and special ratios on non-fat proce
@Hougaard2015	Stability of hot processed cheese mass improved by addition
@Chen2012	Increase of pH, hardness and casein dissociation with higher
@Guinee2004	Overview of pasteurised or processed cheese products in tern
@Cunha2013	Effects of different types of fat (butter, plant oils and hydrat
@Soowiej2014	Fat replacement with inulin in model processed cheeses with
@Cernikova2018a	Effects of the addition of rework (i.e. pre-processed cheese) f
@El-Bakry2011	Casein hydration and fat emulsification investigated during p
Noronha et al. (2008(1), 2008(2), 2008(3))	Textural properties, effect of additives monitored parameters
@Ramel2018	Replacement of milk fat with canola oil to increase nutrition
@Sharma2016	Model mozzarella cheeses and the effect of different amounts
@Lee2003a	Ground work for many subsequent study like this one, step v
@Gogaev2009	Analysis of varying amounts of protein and fat concentration
Nagyova et al. (2014)	Effect of ternary mixtures of emulsifying salts on viscoelastic
@Barth2017	Effect of pH and polyphosphate on the cheese structure, mea
@Kosfa2018	Effect of fat and emulsifying salt reduction on physicochemic
@Vogt2015	Dissfusing wave spectrometry (DWS) and small amplitude os
@Fox2016	Fundamental principles on cheese, recent review on processed