

THE METABOLIC CASCADE

How taste and flavour active compounds develop from milk in cheesemaking

UPPER CASCADE

Macro-molecules are broken down to essential building blocks amino acids and fatty acids. Some peptides (short chains of amino acids) may also arise

Proteins and fats are untasteable

Outcomes are predominantly (oral) tastes

MIDDLE CASCADE

Fatty acids, amino acids, citrates and lactates metabolised

Amino acids can also be created

(Oral) taste and (nasal) flavour active compounds generated.

LOWER CASCADE

Fatty acids and amino acids and resultant volatiles from bacterial metabolism.

Majority (nasal) flavour-active resultant compounds

Outcomes are predominantly (nasal) flavours volatiles.

DECAY

Very small molecules being generated by extensive metabolism

Resultant volatiles can have fecal or decay aromas and flavours

