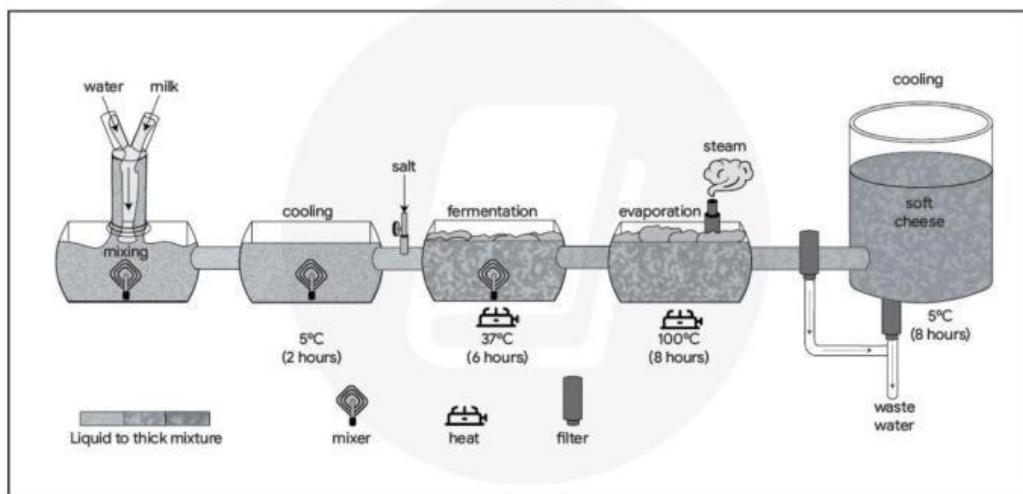


This diagram below shows how soft cheese is made.

Process for making soft cheese



undergoes	stage	commences	heated	improve
during	indispensable	flavour	transferred	following

The diagram illustrates the process (which/ by which) soft cheese is produced.

..... (Overview/ Overall), (it/ as) can be seen from the pictures, there are five main stages in this process and it takes(approximate/ approximately) 24 hours to complete it, beginning (at/ with) the mixing of raw ingredients and ending (at/ with) cooling the final product.

..... (In detail/ For detail), the process with the mixing of water and milk in a chamber (with a view to/ so that) they are thoroughly blended. (Subsequently/ Consequently), the mixture a cooling phase at 5°C for two hours, (during that/ during which) it is stirred continuously. The stage is that salt is added through a valve with a view to (improve/ improving) the of the cheese, (following/ followed) by the heating of the mixture to 37°C while being stirred for over six hours. Once (having/ having been) fully fermented, the thickened mixture is to an evaporator, (which/ in which) it is to 100°C for eight hours for the steam to escape from the chamber.

In the final....., the condensed mixture is directed to a cooling tank, (where/ which) it is kept at 5°C for another eight hours, turning into soft cheese. This step plays a(n) role in this process since it helps the overall quality of the product. this stage, wastewater is removed through two filtering devices (connecting/ connected) to the transfer pipe and the tank.