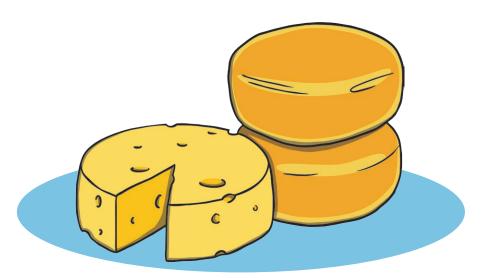
Turning Milk into Cheese

- 10 Cheese is made using milk. The milk of goats and
- 20 pigs can be made into cheese but most cheeses that
- 29 you would buy at your local supermarket are made
- 32 from cow's milk.
- 42 At the cheese factory, the milk is warmed in large
- 51 pots before a substance called rennet is added. This
- 60 makes the cheese go lumpy and slowly makes it
- 62 turn solid.
- 70 After that, other ingredients are added that change
- 82 the colour and taste of the cheese. It is often left to
- 92 age before being packaged up to be sold in shops.



Quick Questions



1. What is added to the cheese to make it go solid?



2. Which adjective has the author used to describe the pots that the milk is warmed in?



3. Why are other ingredients added to the cheese?



4. Why do supermarkets stock so many different kinds of cheese?

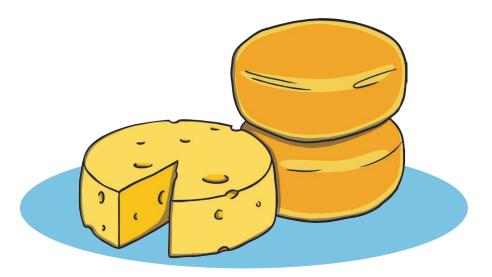






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Answers



What is added to the cheese to make it go solid?
rennet



2. Which adjective has the author used to describe the pots that the milk is warmed in? large



3. Why are other ingredients added to the cheese? **To change the cheese's taste and colour.**



4. Why do supermarkets stock so many different kinds of cheese?

Accept any sensible inferential statement, e.g. because not everyone likes the same kind of cheese/because different recipes require certain types of cheese.



