

How cheese is made

in the old times and now

Cheese is made from milk



Simonas Dekas, Zasliai Basic School



In the old times

Simonas Dekas, Zasliai Basic School



Cows are milked by hand

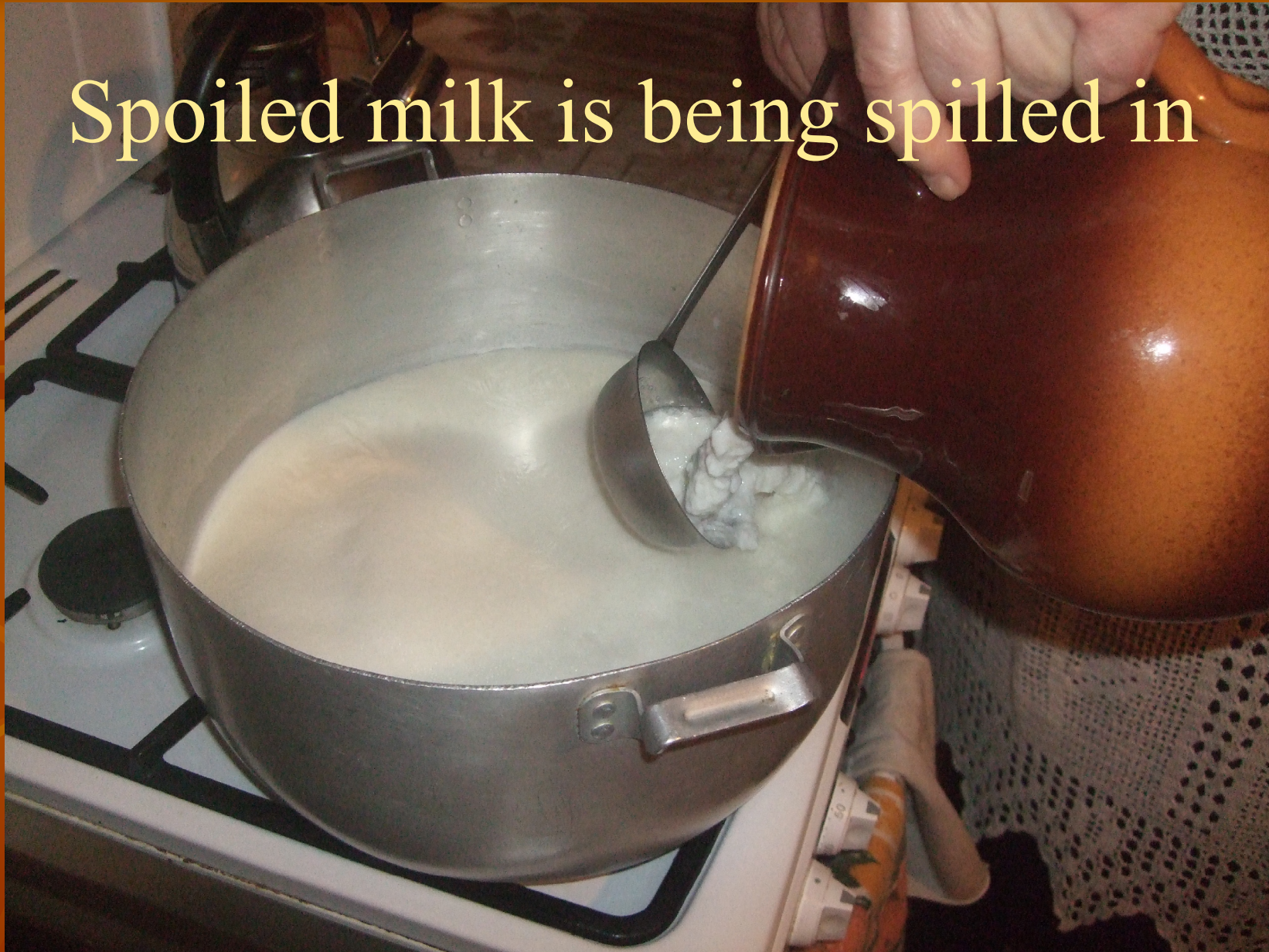
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Milk is heated

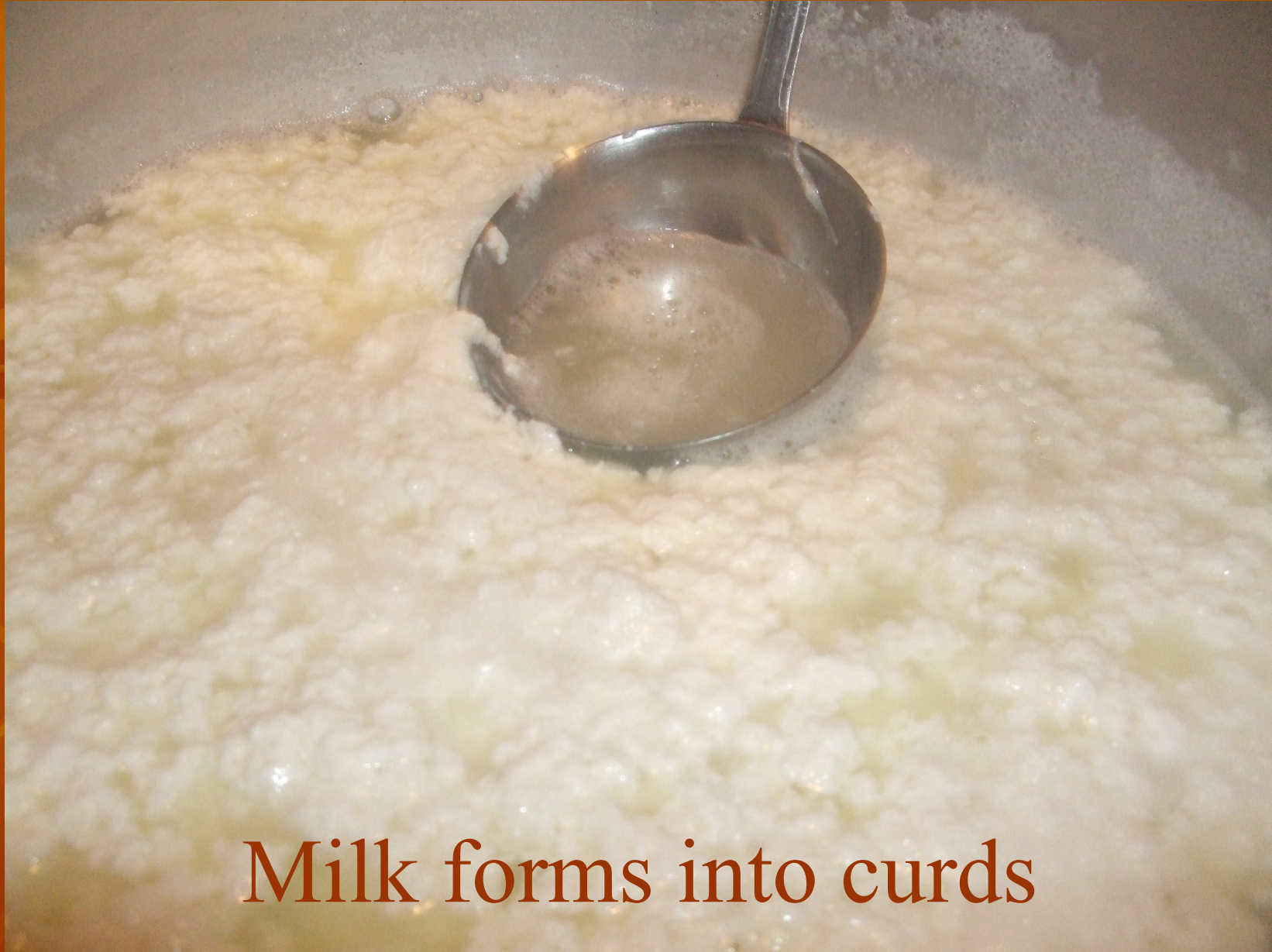


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Spoiled milk is being spilled in



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Milk forms into curds

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Curds are strained



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Cheese is being formed

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Traditional Lithuanian cheese

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Now

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Cows are milked by machine



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Milk is transported to the factory



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Curds are produced



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Curds are produced



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Cheese is being formed



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Matured



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Enjoy the cheese!



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