We Claim:

1. A method of preparing a restructured natural cheese, said method comprising:

providing a proteinaceous natural cheese produced by enzymatic action;

treating said natural cheese with a protein structure modification component comprising a base, said modification component in an amount and of a pH to modify the protein structure of said natural cheese, said modification providing a pH greater than 8.0 to 12.5 and a liquidity to said natural cheese; said modification treatment without cooking during said modification treatment and without cooking before acid treatment; and

treating said modified natural cheese with a flavoring composition comprising an acid, said flavoring composition in an amount and of a pH to restructure said modified natural cheese and provide a natural cheese product with a desired flavor characteristic.

2. The method of claim 1 wherein said base is a food grade hydroxide.

3. The method of claim 1 wherein said pH is greater than 8.0 to 10.0.

4. The method of claim 1 wherein said acid is selected from food grade protic acids.

5. The method of claim 1 wherein said pH of said restructured natural cheese is 3.5 to 7.5.

6. The method of claim 5 wherein said pH of said restructured natural cheese product is 4.5 to 6.0.

7. The method of claim 1 wherein a protein component is introduced to affect the moisture content of said restructured natural cheese product, said protein component selected from vegetable proteins, dairy proteins and combinations thereof.

8. The method of claim 1 wherein said flavoring composition comprises a flavor component selected from parmesan, feta, gouda, camembert, and blue cheese flavorings.

9. The method of claim 1 wherein said natural cheese is selected from by-products of natural cheese production and handling operations.

10. A method of preparing a restructured natural cheese, said method comprising:

providing a natural cheese produced by enzymatic action, said natural cheese selected from mozzarella and cheddar cheeses;

treating said natural cheese with a protein structure modification component comprising an aqueous food grade base, said modification component in an amount and of a pH to provide said natural cheese a liquid consistency and a pH greater than 8.0 to 12.5, said modification treatment without cooking during said modification treatment and without cooking before said acid treatment; and

treating said modified natural cheese with a flavoring composition comprising an aqueous food grade protic acid, said flavoring composition in an amount and of a pH to restructure said modified natural cheese and provide a natural cheese product with a desired flavor characteristic.

11. The method of claim 10 wherein said modification component comprises aqueous food grade sodium hydroxide.

12. The method of claim 11 wherein said pH of said modified natural cheese is greater than 8.0 to 10.0.

13. The method of claim 10 wherein said protic acid is selected from food grade organic and mineral acids.

14. The method of claim 13 wherein said pH of said restructured natural cheese product is 4.5 to 6.0.

15. The method of claim 10 wherein said natural cheese product has a flavor characteristic distinct from the flavor of said natural cheese.

16. The method of claim 15 wherein said flavoring composition comprises a flavor component selected from parmesan, feta, gouda, camembert and blue cheese flavorings.

17. A method of using protein structure modification to prepare natural cheese product, said method comprising:

providing a natural cheese produced by enzymatic action;

treating said natural cheese with a modification component comprising an aqueous food grade base, said modification component in an amount and of a pH to modify a protein structure of said natural cheese; said modification providing said natural cheese a pH greater than 8.0 to 12.5, said modification treatment without cooking during said modification treatment and without cooking before said acid treatment; and

treating said modified natural cheese with a flavoring composition comprising an aqueous food grade acid, said flavoring composition in an amount and of a pH to restructure the protein of said modified natural cheese and provide a natural cheese product.

18. The method of claim 17 wherein said modified natural cheese has a liquid consistency.

19. The method of claim 18 wherein said restructure restores the protein structure of said natural cheese.

20. The method of claim 18 wherein said restructure provides a said natural cheese product distinct from said natural cheese.

21. The method of claim 19 wherein said natural cheese is selected from mozzarella and cheddar cheeses; and said natural cheese product is selected from parmesan, feta, gouda, camembert and blue cheeses.