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TRIALS TO IMPROVE THE QUALITY OF SOFT CHEESE MANUFACTURED FROM GOAT'S MILK

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ABSTRACT

The present study aimed to improve the production of Domiati cheese from goat's milk. Goat's milk manufactured to Domiati cheese as control. Also goat's milk retentate was divided to 4 portions, the first one manufactured to Domiati cheese (T1), the second portion was manufactured to Domiati cheese using direct acidification (DA) to pH 5.9 prior to renneting (T2), the third portion was heated by 1% freeze-shocked (f.sh) culture L. helveticus (T3), the rest portion was treated with combination of 1% (f-sh) of L. helveticus addition and DA to pH 5.9. The obtained cheeses were pickled in whey 15% salt at 15°C for 90 days. Samples of cheeses were analyzed chemically, microbiology and organoleptically. The maximum yield and fat obtained from T2. On the other hand, the addition of (f-sh) culture of L. helvaticus did not affected T3 or gross chemical composition while increased the value of SN/TN , TVFA, microbiological groups, flavour intensity and improved the body characteristic at the first month. But after 60 days of ripening, it became apparently defected in flavour and texture and were not acceptable. It could be concluded that the quality of Domiati goat's milk cheese was improved by using UF technique followed by DA with lactic acid and addition of (f-sh) culture of L. helveticus.