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IMPACT OF MANUFACTURING PROCESSES ON THE INDUSTRY SOFT CHEESE FROM CAMEL MILK

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ABSTRACT

Camel milk was used in manufacture traditional and UF soft cheese. Both of cheeses were stored at 5±1°C for 4 weeks. The physico-chemical, rheological, yield and sensory properties of cheeses were determined. The rheological properties of cheeses were correlation to their chemical composition. Fat/DM, Salt/DM, Ash/DM and syneresis of traditional and UF camels' milk soft cheeses were increased, while a pH value was decreased during storage period. After 15 days of storage, traditional soft cheese occurs slimy and sticky due to a lower pH, high moisture content and proteolysis. The ripening index including WSN, WSN/TN, tyrosine and tryptophan were somewhat affected by an increase in the storage period of traditional and UF soft cheeses. The actual yield cheese was higher in the UF soft cheese camels' milk than the traditional soft cheese camels' milk during the storage. UF soft cheese camels' milk increased in hardness, cohesiveness, gumminess and chewiness, while adhesiveness and springiness decreased due to the increase in syneresis and TS. Due to proteolysis of traditional cheese, the hardness was affected during the storage period, which affected all other values. The acceptability of cheese was higher of UF soft cheese than traditional soft cheese during storage period. The results showed that ultrafiltration technique could help in the enhancement of soft cheese quality parameters such as chemical composition, yield, texture profile and sensory properties during storage period.

Key words: Camel milk, UF- soft cheese, texture profile