

## **COMPOSITION AND SOME PHYSICAL PROPERTIES OF MILK AND MILK CHEESE OBTAINED FROM THOROUGHbred AND STAROPLANINSKI TSIGAI SHEEP BREEDS**

**Docho Genkovski**

*Research Institute of Mountain Stockbreeding and Agriculture  
281, Vasil Levski Str., Troyan, BULGARIA*

### **SUMMARY**

The study on the approximate composition and some physical properties of sheep milk and white brined cheese produced from it was conducted using 25 dairy ewes of the following breeds: Thoroughbred (Introduced) Tsigai and Staroplaninski Tsigai. The sheep were reared together in one flock under the conditions of a fore mountain grazing land.

In May and June milk samples of 10 Liter were collected from the trial groups for processing white brined cheese, without preliminary standardization the casein/fat ratio ration casein vs. milk fat. The maturing of cheese was conducted in compliance with the technological guidelines, in rooms of the milk laboratory at RIMSA – Troyan, together with other cheese samples.

The findings of the study showed that over the grazing season the depending on the lactation month and the changes in grassland association composition during the growing season.. Regarding these traits, the Staroplaninski Tsigai breed and the differences are mathematically unproved The milk obtained proved suitable as raw material for the production of white brined cheese.

Since the milk lacked standardization regarding the casein/fat ratio , the matured cheese samples obtained had higher value for fat in total mass, ranging from 32.04% to 34.20%, and from 58.59% to 63.45% on the dry matter.

**KEYWORDS:** *milk composition, milk cheese, staroplaninski tsigai sheep breeds*