



IMPACT OF REFRIGERATED CURD ON KASHKAVAL QUALITY I. CHEMICAL CHARACTERISTICS

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ABSTRACT

The present study examined the impact of refrigerated curd (1 °C, 2 months), so called “Cagliata” on Kashkaval cheese chemical characteristics. Changes of cheese components during ripening as well as proteolysis, biogenic amines formation, fatty acid profile, lipolysis and oxidation of milk fat were investigated. Kashkaval cheese samples were characterized by similar dry matters and protein contents but the results obtained for the components such as milk fat, minerals, salt and active acidity were significantly different ($P < 0.05$). A more pronounced proteolysis was found in the cheese produced from refrigerated curd but no accumulation of biogenic amines in both analyzed samples was established. A greater lipolysis and oxidation of milk fat was observed in the cheese obtained from fresh milk. Cheese produced from refrigerated curd could be successfully used as a cheaper alternative of traditional Kashkaval or when a fresh curd is not available without compromising on its quality.
