



EFFECT OF VARIATION IN REGION AND SEASONS ON SENSORY, CHEMICAL AND MICROBIA CHARACTERISTICS OF LABNEH MANUFACTURED BY TRADITIONAL METHODS

Nazieh I. Al Khalaileh^{1*}, Sofyan Maghaydah², Walid M. Al-Rousan³, Radwan Y. Ajo³

¹*Department of Nutrition and Food Science, Faculty of Agriculture, Mu'tah University, P.O. Box 61710, Karak, Jordan*

²*Department of Nutrition and Food Technology, Faculty of Agriculture, Jordan University of Science and Technology, P.O. Box 3030, Irbid 22110, Jordan*

³*Department of Nutrition and Food Technology, Al-Huson University College, Al-Balqa' Applied University, P.O. Box 50, Al-Huson 21510, Jordan*

* naziehal@yahoo.com

ABSTRACT

This work investigated the chemical, physical, microbiological, and sensory characteristics of labneh, made from fresh cow's milk in the northern, middle and southern regions of Jordan, in the spring and summer seasons. The chemical composition (%) fell within the limits specified for labneh by the Jordanian standards. where the data shows that the mean moisture levels ranged from 72.40 - 73.22 % , fat between 8.73 - 9.38 and protein between 12.66 – 13.30, for the samples from the northern, middle and southern regions, respectively. also the results for all chemical composition values, showed no significant ($p > 0.05$) differences between both the seasons and the regions .

Palmitic acid (33.32–36.22%) was the predominant fatty acid, followed by oleic acid (19.68–23.34%). fifty-six samples contained coliforms, *Escherichia coli* and yeast, due to the production method. However, all samples were free of *Salmonella* and *Staphylococcus aureus*. The sensory evaluation results showed that all labneh samples met the panellists' satisfaction, Where the data showed that the scores for all the samples ranged between 3.0 - 4.03 of 5 scores. for flavour , texture , appearance and colour.

Keywords:

Chemical analysis

Labneh

Microbial analysis

Sensory analysis