



QUALITY PARAMETERS IN KAYMAK PRESERVED AT DIFFERENT TEMPERATURES

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ABSTRACT

Kaymak is a high-fat dairy product produced from buffalo or cow's milk. Due to the high oil content, it can easily deteriorate under improper conditions. Therefore, the storage temperature is quite important for kaymak. In this study, which was conducted for this reason, some quality parameters were studied in kaymak samples stored in two different temperature degrees (A:4±2°C; B:25±2°C). According to the results of the analysis, total aerobic mesophilic bacteria and yeast/mold during storage increased to the level of 2.00 log cfu/g in group A; 3 log cfu/g in group B. The levels of proteolytic and lipolytic bacteria were found to have increased to 2 log cfu/g in both groups. While the PH values of the samples were 6.03 at the beginning, they decreased to 5.78 in group A and 5.67 in group B. Peroxide and malondialdehyde (MDA) values increased more in group B than in group A. While the L* value, which is the color parameters decreased in both groups, a* and b* values increased. In the organoleptic properties of kaymak samples were found acceptable until the 15th day in group A, 7th day in group B. Consequently, the production and storing conditions in producing an easily-perished product, kaymak, should be ensured optimally from the quality of raw materials.
