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TECHNOLOGICAL FEATURES OF GOAT'S AND COW'S HARD CHEESE PRODUCTION USING BIOLOGICAL PROCESSING OF MILK

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Received:	The article presents a study of biological processing of milk of cows, goats
15 June 2022	and the mixture of cow's and goat's milk (50:50) by applying the cultures
Accepted:	of L. acidophilus during the production of cheeses with a low temperature
15 December 2022	of the second heating. This approach accelerates the technological process
Keywords:	by 3-4 times and guarantees a long-term storage of products without
Benzoic acid;	deteriorating their quality.
Biological treatment of milk;	The reduction of the time of rennet curd formation, whey removal, kneading,
Hard cheese;	hot self-pressing, salting and ripening were specific features of the
L. acidophilus;	production process.
Nitrogen-containing materials;	The study showed the dynamics of fermenting microbial flora's quantity as
Pressing.	well as the content of benzoic and sorbic acids, which guarantee the long-
	term storage of cheeses.
	We have studied the influence of our technology on physicochemical and
	rheological parameters of cheeses in relation to the type of milk