

DINAMICS OF RIPPENING OF CHEESE, TYPE CHEDDAR

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Abstract

The aim of the study was to determine the dynamics and period of maturation in terms of used rennet enzymes and starter cultures, and their influence on the cheese quality.

During the research, was investigated the influence of some proteolytic enzymes as rennet enzymes and *Lactobacillus casei*, as auxiliary starter culture on the rate of proteolytic breakdown in cheese ripening, type Cheddar. Were produced and followed four varieties of cheese produced according to procedure and technology of production of Kosikowski [1].

Variants were monitored during the 90 days of ripening, with three repetitions and were analyzed in terms of chemical composition, in the Institute of Animal Science, Laboratory for milk and milk products quality.

From the results, the mean value of the contents of total nitrogen at the end of ripening (90 days) ranged from 3,741% - 3,914%. The process of maturing, was monitored through the content of soluble nitrogen, which ranged from 0.745-0.753% and a deeper changes of proteolysis in soluble nitrogen content of 0.915% (var. 2) and 0.948% (var. 4). Through the results of the primary nitrogenous materials that ranged from 0.429% -0.514% nitrogen and secondary materials from 0.332% -0.434%, we get a realistic picture that Cheddar is a cheese with prolonged and profound proteolysis.

Key words: Cheddar cheese, Ripening, Nitrogen materials.