

QUALITY CONDITIONS OF AN ASSORTMENT OF SEMI-HARD CHEESE – CACIOTTA

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Abstract

In our country, there is no tradition of processing semi-hard products, but the cheese assortments included in this category are quite appreciated by consumers. From this category, the most common on store shelves are Tilsit Cheese, Edam Cheese, Gouda Cheese, and Trappist Cheese. This paper presents the technological stages and the quality of Caciotta cheese, an assortment of semi-hard cheese produced in the mountainous areas of Italy. The cheese was obtained at the USV Milk Processing Workshop. To analyze the product from a qualitative point of view, sensory and physicochemical determinations were performed, namely the determination of water content%, S.U. %, fat content%, protein level, and pH value. The determinations were performed after the cheese matured for 30 days. Regarding the dry matter content, the average value was $54.01 \pm 0.12\%$, the protein level was $18.11 \pm 0.09\%$ and the pH value was $5.28 \pm 0.09\%$. The sensory characteristics totaled a weighted average score of 20 points, which places the assortment in the very good quality category. Given the results obtained and the positive impact on the tasters, we can say that this assortment can be successful on the market in our country.

Key words: cheese, quality, matured