

SENSORY AND PHYSICO-CHEMICAL CHARACTERISTICS OF A NEW ASSORTMENT OF CHEESE OBTAINED IN THE MILK AND MILK PRODUCTS MICRO PRODUCTION WORKSHOP WITHIN IULS

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Abstract

As more and more people place a high value on their health and well-being, taking into consideration all of the variables that contribute to it, the food business sector has been forced to enhance its goods, as the food diet plays an extremely significant part. By examining the chemical makeup of the food they consume, today's customers are paying more attention to product ethics. Additionally, sectoral considerations play a major part in the procurement of food, with the food being purchased only after doing a much more thorough study. Cheeses play a significant part in the diets of consumers, since they are a commodity that is extensively consumed both internationally and in our own country. For many years, producers have defined cheese quality as cheese that is made consistently and inexpensively. Consumers had fewer options in the past, and as a result of this limited experience, their palates were less discriminating. Today's cheese markets are global, and cheesemakers compete openly for customers, providing them with a growing variety of options. Cheese consumers are more affluent, and many have sampled or consumed a variety of cheeses regularly, making them more discriminating. These customers are now defining the cheese quality standard, which is ultimately established by eating quality. In our country, over time, many different types of cheese have appeared, but telemea stands out among them due to a variety of characteristics, and because it is considered a traditional product. Even while the vast majority of telemea variants now available on the market are produced using a standard technology (SR 1981/2008), the primary goal of this study was to create a new assortment of cheese, which was called "A type of Telemea cheese". To emphasize the qualitative parameters, sensory analyzes were performed (appearance, consistency, color, odor, and taste), and physicochemical determinations were also performed (water content %, dry matter %, fat relative to dry matter %, protein substances %, sodium chloride % and acidity °T), values that were compared with those specific to Telemea made of fresh cow's milk (quality I).

Key words: milk, tehnology, telemea