

# **INCORPORATION OF SPIRULINA POWDER INTO PROCESSED MILK TO OBTAIN SEMIHARD CHEESE WITH THE AIM OF INCREASED NUTRITIONAL VALUE AND SENSORY CHARACTERISTICS**

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## **Abstract**

Vital amino acids, essential fatty acids, carotenoids, and vitamins are all abundant in spirulina. The purpose of the study was to assess the effects of adding spirulina to processed cheese as a source of nutrients and color. To carry out this study, the milk was processed to obtain semi-paste cheese, making three batches as follows: the control batch (Lc) cheese without the addition of spirulina, the experimental batch 1 (Lexp-1) where the addition of 0.25% spirulina and experimental group 2 (Lexp-2) where 0.50% spirulina was added. For products enriched with Spirulina, we mention the fact that it was added to the milk after its pasteurization. Determinations were made on the finished product to establish the main physicochemical parameters after the cheese was kept for 30 days during maturation under specific conditions. The results obtained indicate increases in the protein level, therefore from 19.47% obtained in Lc to 19.87% in Lexp-1 and 20.27% in Lexp-2. Differences can also be noted in terms of total mineral content (ash), the value obtained for Lexp-2 being 3.32% higher than that obtained for Lc. Therefore, the results of this study highlight the fact that we can increase the nutritional value of a product, managing to come to consumers with a less conventional product.

**Key words:** cheese, quality, spirulina