



## Researches regarding the influence of ewe milk processing methods on the structure and the content in pufa omega 3 and cla of milk products

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Researches had mainly aimed to establish the impact of some ewe milk processing methods (pasteurization, lactic fermentation by inoculating selected crops of lactic bacteria and transformation in cottage cheese and pressed cheese) on the profile of fatty acids and, especially, of polyunsaturated fatty acids (PUFA) Omega 3 (C 18:3, EPA, C 22:3, C 22:5 and DHA) and CLA (conjugated linoleic acid, specially C 18:2 n-9c, 11t isomer, also named rumenic acid). Industrial processing of ewe milk by pasteurization and then transformation into acid fermented milk products, cottage cheese or pressed cheese, cause a slight increase in the share of saturated fatty acids, but, there was an improved quality of fat by increasing Omega-3 polyunsaturated fatty acids and CLA, in particular, in acid fermented milk products. The best quality of ewe milk fat, analyzed in terms of influence on human health, it is obtained by strengthening it with lactobacillus culture or by conversion to fresh cheese.