

RESEARCH ON THE QUALITY OF THE SALTY CHEESE OBTAINED IN THE MICROUNIT PRODUCTION FROM UASVM IASI

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Abstract

Taking into account the fact that at present the population is in a continuous fight against the food additives, part of the dairy products has started to be indispensable. The quality of the cheeses is mainly outlined by defining the sensory and physical-chemical characteristics, these being the defining ones in the consumers' decision. To obtain superior dairy products we need a very good quality raw milk. Therefore, through this paper we set out to analyze the stages of the technological flow of obtaining salty cheese as well as of the sensory and physico-chemical analyzes on the finished product but also on the raw material. Regarding the quality of the analyzed milk, the average values calculated were $4.01 \pm 0.03\%$ for the fat content, and $1.030 \pm 0.001\text{g} / \text{cm}^3$ for the density. For the final product, salty cheese, sensory analyzes and physico-chemical determination were performed in order to establish the qualitative parameters. Also analyzed were the stages of the technological flow by monitoring the parameters, all of which lead to obtaining a product that can be marketed within USAMV-Iasi.

Key words: raw milk, technology, analyzes, quality
