A STUDY ON THE RIPENING OF RAS CHEESE MADE BY ULTRAFILTRATION

BY

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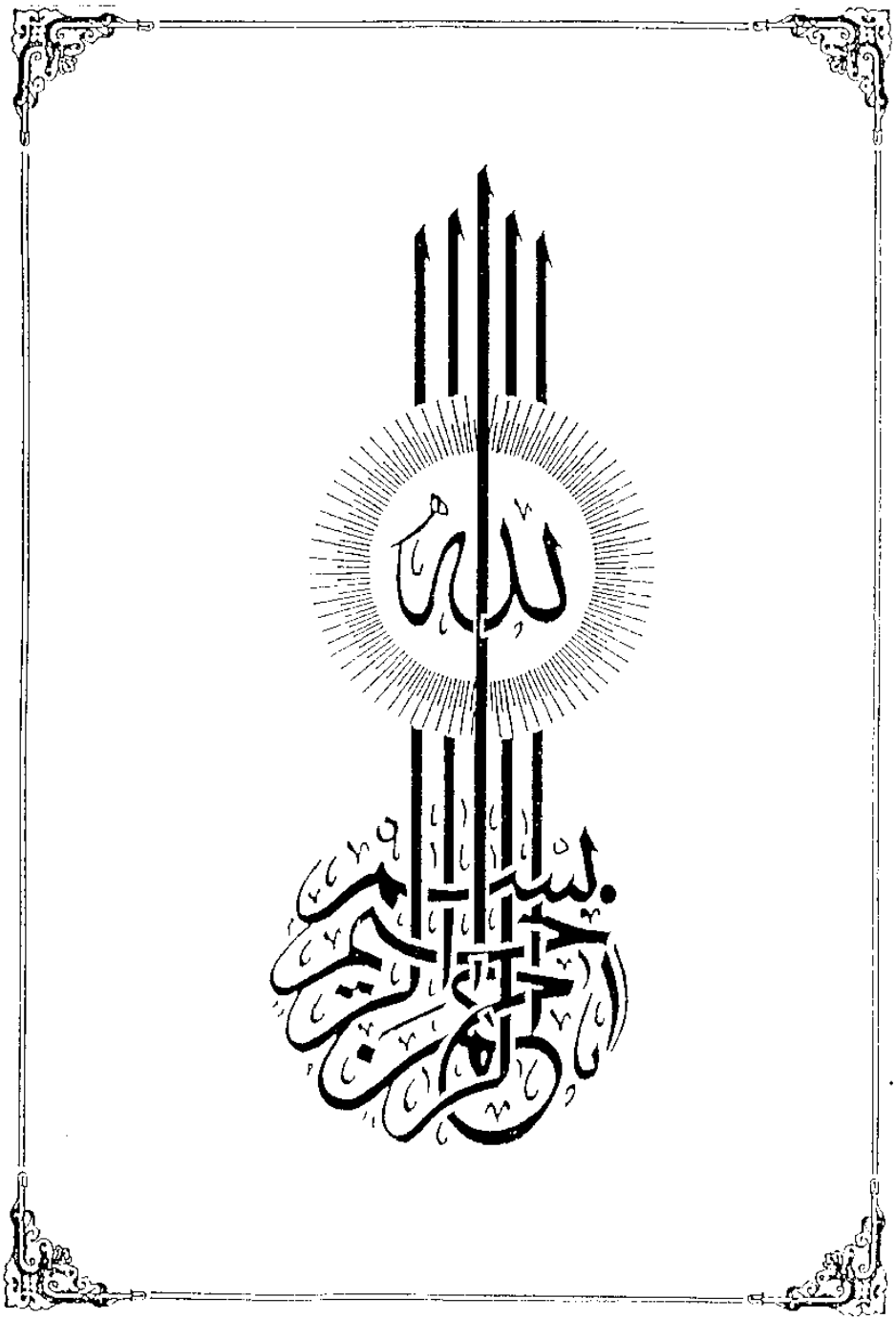

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ABSTRACT

The manufacture of Ras cheese from milk concentrated by ultrafiltration has not been studied throughly before and different manufacturing steps needs modification in order to obtain cheese with good quality. One of major difficult in making UF hard cheese were slow ripening than the traditional cheese. Therefore, the need for the acceleration of the ripening of UF Ras cheese was felt necessary. The obtained results have been presented and discussed in two parts as follows:

Part 1: Ample conditions for making Ras cheese by ultrafiltration.

In this part cow's milk was ultrafiltered to oncentration factor 2,3,4 and 5 respectively. Retentate of five fold

concentrate was mixed with equal amount of deionized water and ultrafiltration again . Also milk was acidified to pH 6.3 , ultrafiltered and diafiltered to concentration factor 5 .

The most important results showed that :

Ras cheese from two fold concentrated milk had a close composition and quality (flavour , body& texture) to traditional one .

Part 2: Accelerated ripening of UF Ras cheese .

In this part of study of different starters were used.

The most important results showed that :

Traditional and UF Ras cheese were ranked almost the same scores all through ripening period by using 1% mesophilic + 1% thermophilic starter .

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C O N T E N T S

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