

TRADITIONAL CHEESES RIPENED AND STORED IN BRINE

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Brined cheeses are traditionally produced in the East-Mediterranean and neighbouring countries. In spite the differences in local climatic conditions, manufacturing protocols and type of milk used, all of them are matured and stored in brine, a fact that ensures long-time storage. Traditionally, most of them were produced from sheep and/or goat milk. Nowadays some of these cheese varieties are also manufactured from cow milk, buffalo's milk or mixtures of milks. They can be divided into two main groups: Cheeses the curds of which are not subjected to any heat treatment. It is the dominant group of brined cheeses and are produced and highly consumed in every country of the area. They are rindless, without gas holes and with slightly acidic and salty taste. There are known under various names: Feta, Teleme, Beyaz peynir, Domiati, Akkawi, Gjibna Bayda, Liqvan, Bjalo sirene etc. Cheeses the curds of which are subjected to heat or other treatment. The drained curd of some varieties is scalded under stirring usually in their own hot deproteinated whey or brine (~90-95 °C), drained, cooled, packed in plastic bags for immediate marketing or placed into containers filled with brine (e.g. Halloumi, Hellim, Malatya, Nabulsi etc.). This group also includes some pasta-filata cheeses the curds of which, after acidification at pH ~5.2, are subjected to texturising process in hot (~75 °C) water or brine. They are consumed while fresh or kept in brine. The most popular cheeses are the braided cheeses like Örgü, Mujaddal, Mudaffara etc.

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