

## OPTIMIZATION OF PRODUCTION TECHNOLOGY OF KEŞ

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Kes is one of the traditional dairy products of Turkey which is produced by salting and drying of yoghurt. In this study, it was aimed to optimize the production process of Kes which is traditionally produced in Bolu province and to generate a product with lower proportion of salt. For this purpose, kes production method were carried out one by one by optimizing the steps of traditional production process, and the changes that occurred during four month storage was examined. Firstly ultimate pH value for the yoghurt production were determined by trials. To facilitate separation of serum in yoghurt, two different production methods were used. In the first method yoghurts were strained directly, in the second one yoghurts were heated until serum separation then cooled to room temperature and strained. Then, instead of straining their case in traditional production, a centrifugal filtration method, which is safer and faster than traditional method, is used. The most appropriate straining parameters were determined by pre-trials. In the next step, ideal salt and texture development agent ratio for the production of kes dough were determined and appropriate drying time and parameters were revealed. Consequently the pH value, centrifugal straining, salt, texture development agent and drying parameters and ratios were demonstrated. According to the sensory evaluations panelists who consumed traditionally produced kes regularly, the samples produced by the first method, which were more aromatic. In addition salt content of kes cheese have been decreased from 15% to the 5% and the manufacturing process have been decreased from 60 days to the 8 days approximately.

Keywords: Cheese, traditional cheese, keş, optimization of cheese

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