

RESEARCH OF THE DEVELOPED INNOVATIVE TECHNOLOGY OF KAZAKH NATIONAL SOFT CHEESE

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The aim of the research was to develop innovative technology of kazakh national soft cheese. Kazakh national soft cheese made from cow's milk. The new sample of kazakh national soft cheese made from a mixture of goat's and cow's milk mixture with the addition of skimmed cow's milk up to 15% mass fraction of dry matter in the milk. The milk mixture was pasteurized at $(72\pm 2)^{\circ}\text{C}$ for 15-20 seconds and added starter of mesophilic lactic cultures (*Lactococcus lactis subsp. cremoris*, *Lactococcus lactis subsp. lactis*, *Leuconostoc mesenteroides subsp. cremoris*, *Lactococcus lactis subsp. diacetylactis*, *Lactobacillus casei*, *Lactobacillus helveticus*, *Streptococcus thermophilus*). After storage at 4°C cca 24 hours, heated to a temperature $30-32^{\circ}\text{C}$, added a 40% solution of calcium chloride (1ml/L) and rennet 1% (1 ml/L), mixed, coagulated for 15-20 minutes. The obtained gel was gently cut into cubes, allowed to drain, self-pressed, salted, ripened about 7 days, packed. Two different cheese types were made following the traditional technology: CCM (cheese from cow's milk), and CGCM (cheese from goat's milk cow's and milk, 1:1 ratio, L:L). Was observed proteolysis process and decreasing of pH in cheese while cheese ripening, which influence on plastic consistence of soft cheese.

Keywords: National soft cheese, goat's milk

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