

USING DIFFERENT PACKAGING METHODS IN KASHAR CHEESE PRODUCTION

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The aim of this study is determine the effect of different packaging techniques (control, no packaging, vacuum packaging, and waxing) on the quality of Kashar cheese. The analysis of pH, acidity, dry matter, fat and ash in dry matter, nitrogen solvable in water, maturation degree, lipolysis, protein, protein in dry matter, total nitrogen, aw, color were performed on samples produced for this research on the 1; 7; 15; 30; 60; 90 and 120th days of the maturation. Total aerobic mesophilic bacteria, total aerobic psychrophilic bacteria, *Lactococcus*, *Lactobacillus*, *Staphylococcus aureus*, *Micrococcus*, yeast-mold, Coliform group bacteria were counted. The effect of packaging techniques on the values of dry matter, fat and ash in dry matter, nitrogen solvable in water, maturation degree, lipolysis, pH, protein, protein in dry matter, total nitrogen aw, Li (surface of section), ai (surface of section), ad (color of outer surface), bi (surface of section), bd (color of outer surface), the counts of total aerobic mesophilic bacteria, *Lactococcus*, *Staphylococcus-Micrococcus*, yeast-mold, total aerobic psychrophilic bacteria and *Lactobacillus* were not statistically significant ($P > 0.05$). While its effect on the maturation period is statistically significant ($P < 0.01$).

Keywords: Kashar cheese, packing, waxing, vacuum packaging

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