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VETERINARY- SANITARY EXAMINATION OF CHEESE AT PAVLODAR CITY MARKETS

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Per the Codex Alimentarius General Standard For Cheese: Cheese is the ripened or unri-pened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by:

1.coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials,through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from the coagulation, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; and/or

2.processing techniques involving coagulation of the protein of milk and/orproducts ob-tained from milk which give an end-product with similar physical,chemical and organoleptic characteristics as the product defined under [1].

The objective of our study was the determination of cheese goodness in Pavlodar markets. We selected 5 samples of cheese in Pavlodar markets.The following types of cheese were used for our analysis: «Khanskiy» cheese (produced in Almaty), «Rockford» cheese (produced in Denmark), «Marble» cheese (produced in Ukraine), goat cheese (produced in Koyandy village), «Pavlodarskiy» cheese(produced in Pavlodar). Organoleptic and laboratory research methods were used. Using laboratory research methods such indicators as humidity, dry balance and salt content in the cheese were determined [2, 3].

The results of laboratory research are represented in the table 1.
Table 1 – The results of laboratory research

Name of indicator	Allowable standards,%					Actual results,%				
	«Khanskiy» cheese	«Rockford» cheese	«Marble» cheese	Goa tcheese	«Pavlodarskiy» cheese	«Khanskiy» cheese	«Rockford» cheese	«Marble» cheese	Goat cheese	«Pavlodarskiy» cheese
Humidity	43	60	43	52	50	37,68	31,68	32,92	37,21	44,78
Salt content	1,5-2,5	5,0	3,0	3,0-4,0	1,5-2,5	1,8	4,7	2,2	2,0	2,4
Dry balance						62,32	68,32	67,01	62,79	55,22

Having made organoleptic research no defects were revealed.

By the results of research there were not any defects in all samples. Meaning that cheese in Pavlodar markets meet all veterinary and sanitary standards.

References

1. CODEX Alimentarius, CODEX STAN 283-1978, General standard of cheese <http://www.fao.org/fao-who-codexalimentarius/standards/list-of-standards/en/>
2. Cheese: chemistry, physics and microbiology 3rd edition/ Patrick Fox, Paul McSweeney, Timothy Cogan, Timothy Guinee – London: Academic Press, 2004. – 210p.
3. Victoria Ferragut, Toni Trujillo: Semi-hard cheese-Cheese making technology/Cortez Viera, Maria Margarida//Experiments in Unit Operations and Processing of Food. –New-York: Spring Publishing, 2008. – P. 155-156.