

()

(1) (1)

%38.6

8

%53

/ 5×10^1 7- 5

7-5

25-20

/ 20×10^1 12×10^1

/ 5×10^1

8 4

8

7-5

:

A Study of Manufacturing Processed Cheese Spread by Using Local Cheese (White, Kashkawan, Karesh,) as Raw Materials

N. Al-Khalayleh⁽¹⁾ and A. Taefor⁽¹⁾

ABSTRACT

The aim of this study is to use local cheese and additions in producing processed cheese spread with good sensory and chemical characteristics. The results show that the best mixture can be used through experiment and sensory evaluation, where the percentage of total dry material in produced processed cheese is 38.6%, fat percentage is 53% and total count bacteria after manufacturing & after storage for 8 weeks in temperature of 5-7° is 5×10^1 cell/g. These bacteria are gram positive rod bacteria spores. This means that heat processing was highly efficient in destroying the green bacterial cells, and storage in temperature of 5-7° doesn't allow growth of bacteria spores. While samples which stored in temperature of 20-25° show increasing total count bacteria from 5×10^1 cell/g directly after manufacturing to 12×10^1 & 20×10^1 cell/g after 8 weeks of storage without any changes in quality characteristics. We conclude from these results that this product needs refrigerated storage, for conservation product quality if storage more than 8 weeks.

Keywords: Processed cheese, Sensory evaluation, Syrian cheese.

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()
) natural cheese
(....)
(....)

creaming action
hydrophobic
(Caric,1993) hydrophilic

(Meyer,1973)

%20 %50 %30
(Klostermeyer,1989)

intact casein
% 95-90
%12
(Berger *et al*, 1998)

.(Caric,1993)

Salem, 1987; Hayter,)

.(Kalab *et al.*, 1991; Al-banna and *et al.*, 1969

.(Shehata, *et al.*, 1982)

(EL-Neshawy, *et al.*, 1987)

(1998)
30 15

.(El-Diam and Zubier, 2007)

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(

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.2

.3

.4

.5

8 ° 25-20 °7-5

4-3

12

.1-4

3

Stephan

:(1) (Caric,1993)

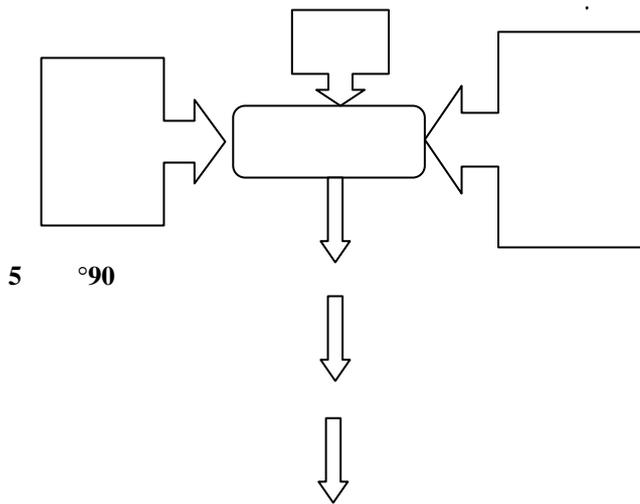
25

)

.(

5 °90

/ 3000/1500



5 °90

(1)

12

(Afnor,1993)

5-0

10-0

3-0

() 9
()

18
hedanic scale

60

.(Larmond, 1982)

°105

°550

0.1

(AOAC,2002)

.(kindstedt and Fox, 1991)

PH 5/6 and Lon 5/6

Oakton

PH

PH

11 10-1

:

%2 99

pepton water

.(Yousef &Carlstrom, 2003)

:

8 °25-20 °7-5

nutrient)

Baird parker (agar
 48 °37
 (VRBA)
 potato dextrose agar 24 °37
 .(Yousef & Carlstrom, 2003) 5 °25
 %5 (Malachit Green) : .
 3-1
 30 (Carbol fuchsim)
 .(Cowan & Steal ,1975)

.Spss

%0.66 12

(1)

0.91 3.7 1.72 6.7
 .0.44 2.68
 2.56 13.45

(1)

%	
%37.2	
%9.3	
%9.3	
%18.6	
%3.25	
%2.3	
%0.93	
%0.23	
%0.23	
%18.6	

:

1.07

6.6

(2)

)

.(

%45-29

%38.63

1986

404

%53

%.65-15

...)

) (2)

pH	%	%	%	%	%	%	
5.75±0.05	1.065±0.05	3.73 ±0.05	1.75±0.050	12.8±0.32	±1.4453	38.63±.25	
5.63 ±0.10	1.14±0.05	2.1 ±0.07	0.66±0.05	19.9±0.45	42.4 ±0.70	41.2±1.30	
5.5±0.10	1.16±0.06	3.2±0.20	1.8±0.12	25.1±0.4	47.1±1.01	57.1±0.97	
5.2±0.05	1.6±0.02	2.8±0.10	1.1±0.10	13.2±0.36	31.8 ±1.02	27.65±0.49	
5.51±0.01	1.1±0.01	2.4±0.10	0.16±0.10	2.5±0.1	89.9±1.65	53.6±0.63	
6±0.057	1.2±0.057	8.1±0.10	1.9±0.10	12.5±0.31	0.0135±0.001	96.3±0.32	

(3) ()

(3)

	/	/	/	
0	0	0	5×10^1	
0	0	0	2.3×10^5	
0	0	0	6×10^2	
0	6×10^3	4×10^2	2.6×10^6	

3

- .

:

/ 5×10^1

5 °90 ()

°90-80

(Caric,1993)

. (4)

(4)

/	/	/	/	
0	0	0	5×10^1	4 7- 5
0	0	0	5×10^1	8 7- 5
0	0	0	12×10^1	4 25- 20
0	0	0	20×10^1	8 25- 20

3

- .

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-5

/ 5×10^1 8 4 °7

8

4 / 12×10^1 8 / 20×10^1 °25-20

...)

(Thomas *et al.*, 2000)

)

.(1998

(°7-5)

8

(

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.1

(°7-5)
8

.2

.3

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. / 100 1986

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