

Evaluation of rennet type and container influences on physicochemical and microbial properties of local Kurdish cheese

Hashemi M¹., Tabatabaee yazdi F²., Milani E³., Yavarmanesh M²., Pasban A⁴

1- M.Sc. Student, Department of Food Science and Technology, Ferdowsi University of Mashhad & member of Department of food additives, Iranian Academic Center for Education Culture and Research (ACECR)

2- Assistant professor, Department of Food Science and Technology, Ferdowsi University of Mashhad

3- M.Sc., Research instructor, Department of food processing, Iranian Academic Center for Education Culture and Research (ACECR). Email: e_milani81@yahoo.com

4- M.Sc. Student, Department of Food Science and Technology, Ferdowsi University of Mashhad

The object of this study was to evaluate the effect of rennet type (commercial microbial rennet or traditional farmhouse rennet) and containers (goat skin or plastic containers) on chemical and microbial characteristics of Kurdish cheese during ripening. The results showed that, both rennet type and containers had no significant effect on microbial load whereas the numbers of mesophilic lactobacilli, thermophilic lactococci, aerobic psychrotrophic bacteria, enterobacters along with total molds and yeasts have changed during the time ($p < 0.05$). Trends of dry matter ash, acidity, and pH of the cheeses were affected by the containers ($p < 0.05$) but they did not have any effect ratio of fat and protein to dry matter. Rennet type also had a significant effect on dry matter, ash and the ratio of fat to dry matter ($p < 0.05$). All the characteristics of cheese were affected by the time of ripening ($p < 0.05$) except the ratio of protein to dry matter.

Keywords: Kurdish cheese, Rennet type, Microbial properties, Physicochemical properties, Container