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on Sheep, Goat and other non-Cow Milk

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2. Use of propionic acid bacteria in the production of soft cheeses made from goat's milk, N. Choijiluren, I. S. Khamagaeva
3. Optimization of an SPME methodology to volatile terpenes to geographic traceability study of Argentinean goat cheese, L. Negri, A. Sancho, M. Chavez, M. Irurugeta, F. Silva
4. From Formella Arachovas cheese to goat's milk cheese through the isolation, characterization and selection of new lactic acid bacteria strains, I.-A. Asteri, N. Kittaki, E. Tsakalidou
5. Effect of drying conditions on the physicochemical properties of camel milk powders, L. C. Lalaye
6. The goat's cheeses of Turkey: Mediterranean region, S. S. Kirdar, İ. Gün
7. Jortan and Shor, two traditional dairy products, which are produced in Armenian region of Iran, Y. Shafiei
8. Effect of ethanol on the rennet and acid coagulation of goat and bovine skim milk, E. Kristo, M. Corredig
10. Sheep and goat milk products from pastoral nomadic system in Mongolia, L. Damdinsuren
11. Staphylococcal enterotoxins production in ovine milk and their fate in produced Feta and Galotyri cheeses, A. Pexara, A. Govaris
14. Some properties of goat skin as a packaging material for Tulum cheese, İ. Gün, A. C. Seydim, M. M. Mutlu, Z. Guzel-Seydim
15. Protein profiles diversity and acidification kinetics in Lactococcus lactis subsp. lactis from goat cheese, R. Tabla, J. E. Rebollo, M. Mas, P. Cáceres, J. González, I. Roa
16. Chemical and rheological changes of Torta del Casar raw ewes' milk cheese throughout maturation, F. J. Delgado, J. Rodriguez, J. Gonzalez, R. Ramirez, I. Roa
19. Effect of vegetable coagulants on fresh goat cheese properties, M. B. López, V. García, R. Teruel, S. Rovira, E. Ferrandiz, J. Rodríguez, I. Roa
20. Teleme white-brined cheese from sheep or goat milk, E. C. Pappa, I. Kandarakis, G. K. Zerifidis, E. M. Anifantakis, J. A. Robertson, E. N. C. Mills
21. Chemical and microbiological characteristics of Ezine cheese, Z. Yuksel, B. Uymaz, Y. K. Erdem
23. Evaluation of immobilized kefir on casein and whey protein as starter culture in production of Feta-type cheese with enhanced protein content, D. Dimitrelou, P. Kandylis, Y. Kourkoutas, A. A. Koutinas
24. Immobilized Lactobacillus casei ATCC 393 on whey protein as starter culture in probiotic Feta-type cheese production with enhanced protein content, D. Dimitrelou, P. Kandylis, M. Sidira, A. Galanis, Y. Kourkoutas, M. Kanelaki
25. Composition and sensory properties of Feta cheese stored in wooden barrels and tinned vessels, E. Kondylis, E. Pappa, A. M. Vlachou
26. Free fatty acids and volatile compounds of Feta cheese stored in wooden barrels and tinned vessels, E. Kondylis, A. M. Vlachou
27. Examination of rennet clotting by vibration viscometer, J. Csanádi, Zs. H. Horváth, A. Kiss, J. Fenyvesy
29. Mattonella cheese: production process and microbiological quality, S. Gradassi, A. Nardi, E. Vergari, V. Mariano
30. Raviggiolo cheese: production process and microbiological quality, S. Gradassi, A. Nardi, D. Agnelli, V. Mariano
31. Influence of salting way on the mineral content of ovine Halloumi cheese, F. Karali, E. Moschopoulou, S. Kaminarides
32. Listeria monocytogenes growth potential in Ricotta Salata cheese, C. Spanu, C. Scarano, F. Coscu, C. Pala, V. Spanu, C. Penna, E. Mura, E. P. L. De Santis
34. Characteristics of Sjenica artisanal goat brined cheeses during ripening, J. M. Ovcinovic, Z. Radulovic, M. Petrusic, N. Mirkovic, G. Trpkovic, M. Radovanovic, P. Pudja
Molecular Analysis of the diversity and evolution of lactic flora in Lighvan- an Iranian raw sheep’s milk- cheese

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Molecular culture-dependent techniques namely amplified rDNA restriction analysis (ARDRA), 16S rDNA sequencing, and repetitive extragenic palindromic PCR (rep-PCR) as well as denaturing gradient gel electrophoresis (DGGE) as culture-independent approach have been used for the assessment of lactic flora community or biodiversity and evolution during the production of lighvan cheese. ARDRA profiles showed 11 distinct patterns and results from the sequencing of individual microbial isolates from milk and cheese showed that Enterococcus faecium was a dominant species in all samples. Rep-PCR results showed high genetic diversity between species of Enterococcus faecium at strain level. 23 different strains which were identified by discrimination analysis of DNA fingerprints of Enterococcus faecium revealed an average rate of correct classification as 0.85%. Total microbial DNA was extracted from milk, curd and cheese samples and used as template material in PCR experiments to amplify the V3 region of the bacterial 16S rRNA gene, plus the D1 region of the eukaryotic 26S rRNA gene. These regions were then analyzed using DGGE. Comparison the results obtained by DGGE to those of above finding demonstrated that population of species never isolated by culturing such as Streptococcus parauberis were found to be numerous by the PCR-DGGE method. The dominant eukaryotic populations were those of Warcupia spp., Debaryomyces hansenii, and Penicillium ssp. Thus, the two approaches provided complementary information.

Keywords: Lighvan cheese, Iranian Sheep’s milk cheese, lactic flora, Molecular Analysis