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

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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, termophilic lactococci, aerobic psychrotrophic bacteria, entrobacters 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