TEXTURE PROFILE OF MINAS CHEESE PRODUCED WITH SLOW AND FAST PASTEURISATION


* Students of the Professional Masters Programme in Food Science and Technology – Federal Institute of Triângulo Mineiro-Uberaba. ** Professor at the Federal Institute of Triângulo Mineiro-Uberaba. Av. Edilson Lamartine Mendes 300, 38.045-000, Uberaba, Minas Gerais, Brazil

This study had the objective to evaluate the texture profile of Minas cheese subjected to slow pasteurization (65°C/30minutes) and fast pasteurization (75°C/20seconds), having as reference the Minas cheese produced from raw milk. The analyses were carried out at D+1 time. In the firmness parameter standard Minas cheeses showed greater resistance to compression force. It is established that pressed cheeses are more resistant than non-pressed ones. A lower compression force was applied to the artisan Minas cheese because in addiction of not being subjected to any type of pasteurization, mixture time-factors that would be essential in the forming structure of cheese are not used during the curd cutting manufacturing process. That results in a significant difference from all other parameters. The major findings of adhesiveness, cohesiveness, and chewiness occurred in standard Minas cheese, showing that the manufacturing technology mainly in pressing have influenced the results. Minas artisan and Minas standard PR had a higher elasticity deferring from slow pasteurization cheese, and indicating that pasteurization provided rapid increase in that texture parameter. All treatments differed from each other in the gumminess parameter, where cheeses from slow pasteurization showed a lower value, meaning less energy required to disintegrate the product. Milk pasteurization is essential for the manufacturing of cheese, but the intensity of the heating treatment can change milk physicochemical properties and texture of cheese as well.