Quality and acceptance of goat milk coalho cheese with inclusion of cow milk


In this research, we aimed to evaluate the effect on the physicochemical and sensory characteristics of using bovine milk in the manufacture of goat milk coalho cheese. The purpose of this evaluation was to corroborate the improvement in quality and product acceptance. The cheese was prepared by varying the proportions of the milk mixture in five groups: (caprine:bovine) Q₁ (4:0); Q₂ (3:1); Q₃ (1:1); Q₄ (1:3); Q₅ (0:4), The completely randomized design consisted of three repetitions for each of these five ratios. The samples were subjected to microbiological analysis (such as quality control), physicochemical analysis (such as colorimetric properties, melting point, yield, pH, the Activity of water (Aw) and the moisture, fat, protein and total solid content) and sensory analysis (such as the acceptance test and order of preference). The mean values were significant (p<0.05) for moisture, Total Solids (TS), protein, ash, acidity and the colorimetric parameter b*. In the sensory analysis, the overall evaluation and consumer preference differed significantly for the cheese made with 100% goat's milk. The preparation of cheese curd using these mixtures of milks was found to be viable, from both nutritional and sensory standpoints, and represents a potential alternative for the dairy products industry.

Keywords. dairy products, microbiology, hedonic scale, chemicals