FATTY ACIDS IN MINAS FRESH CHEESE PREPARED WITH MILK OBTAINED FROM COWS FED WITH DIFFERENT CONCENTRATIONS OF OREGANO (*Origanum vulgare*)

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Currently the industry has sought to improve the quality of their products, adding value to many different types of foods, even those already considered healthy. Among the several alternatives, including natural antioxidants in the diet of cows may improve the nutritional characteristics of milk and dairy products and also increase its resistance to oxidation. The minas fresh cheese is one of these foods being produced in large scale and consumed by all sections of the Brazilian population, thus the aim of this study was to identify and quantify the fatty acids present in minas fresh cheese made from milk from cows fed with increasing levels of oregano in the diet (0% (control), 0.8%, 1.6%, 2.4%). The lipid profile was obtained by gas chromatography, and the level of fatty acids performed after standardization of the areas. The results showed a mean value of 22.09% fat, and were tentatively identified 22 fatty acids, to obtain significant results only for the linolenic acid (an increase of 0.08% in the control to 0.12% in the diet containing 2.4% inclusion of oregano) and the ratio $\omega$-6/$\omega$-3 (decrease from 16.5 in the control diet to 10.91 in the diet containing 2.4% inclusion of oregano), a result considered positive, since is related to the proper functioning of the human metabolism and lower risk to cardiovascular disease.