QUALITY ANALYSIS OF THE PRODUCTION OF ARTISANAL MINAS CHEESE

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The artisanal cheese production in Brazil has great economic and social importance, because it generates jobs and income, allowing the fixation of small producers in the field. However, this production occurs from raw milk, which handled without due care offers health risks to consumer health. This study evaluated the quality of water and milk used in the manufacture of artisanal cheese and the final product, in order to propose a program to improve the quality of processing, aimed at producing a safe food. Samples of water, milk and cheese were collected from seven dairies, located in Rio Paranaíba/ MG, packed in sterile containers and transported under refrigeration. The samples were subjected to microbiological and physical-chemical properties. The presence of coliforms at 30°C was detected in all samples of milk (> 880 NMP mL⁻¹) and cheese (> 1100 NMP mL⁻¹) analysis. The some occurred with a presence of coliforms at 45°C, absent only in milk samples from dairy 4. The physical-chemical parameters of milk and cheese samples were within the limits established by law. Water samples had characteristics hygienic and sanitary conditions satisfactory, however, it was found that the chlorination system is used in the treatment is not appropriate, which can impair the final product. The results indicate the need to create a program to improve the quality of artisanal cheese production in this city, aimed at adding value to food safety.
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