EVALUATION OF PHYSICO-CHEMICAL AND SENSORY CHARACTERISTICS OF CAMEMBERT CHEESE PRODUCED WITH DIFFERENT SPORES CONCENTRATIONS

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The Camembert cheese distinguished by the use of Penicillium camemberti white mold for the development of particular sensory characteristics during the maturation period. The literature is wide relative to the studies on the biochemical changes occurring in the maturation and compared to other consortium of microorganisms with P. camemberti, however little information on the concentration of mold used in the cheese. The objective of this study was to evaluate the physico-chemical and sensory characteristics of Camembert cheese on the tenth day of maturation produced with milk type C in laboratory scale using different concentrations of spores in the inoculum applied by spraying on the surface of the cheese. The spore suspension was quantified by the method of counting under a microscope with the aid of a Neubauer chamber. The results showed significant differences between the sensory characteristics of cheese samples and can identify the relationship between the physical and chemical composition of cheeses, especially the moisture content, with the sensory attributes evaluated. Furthermore, the concentration of spores of the fungus P. camemberti the inoculum used as starter culture influences the sensory characteristics of Camembert cheese with 10 days of ripening. The cheeses made with $10^4$ and $10^5$ spores / mL showed the best results in the sensory attributes of appearance, flavor, texture and overall. In relation to the physico-chemical characteristics, it was found that the moisture content is what most influences the acceptance of Camembert cheese.