The cheese-making is a way of preserving milk, by which nutrients are selectively concentrated in the form of a food of high nutritional value. The Standard Minas Cheese is the oldest and original Brazilian cheese, and adding prebiotics on its composition would make it an excellent food for Brazilians. The aim of this study was to evaluate the effect of the prebiotic inulin in the physico-chemical properties of the standard Minas cheese during its maturation. We used 600 liters of pasteurized milk with 3.5 % of fat, acidity between 15 and 16 D (Dornic), it was added 1.5 % of acidifying and prebiotic bacteria. The cheese mass was separated in three equal portions and each portion received the addition of 0 %, 2 % or 4 % of the prebiotic inulin. The cheese samples for analyzes were collected at 0, 15, 30, 45, 60, 75 and 90 days of maturation, in triplicate. The experimental design was randomized in complete block design, with factorial arrangement of three concentrations of inulin x seven periods of maturation, with three replicates. The results of this study showed there was a statistically significant difference in the cheese to produce lactic acid (4 % inulin) and 90 days of maturation. Analyses of serum in the cut point, brine, pH, fat and total nitrogen showed no significant differences. The addition of inulin did not show any interference in the quality of the mass of this type of cheese.

Apoio: Fapemig, Fermentec e Chr. Hansen.