EVALUATION OF PHYSICAL AND CHEMICAL ASPECTS OF MILK AND CHEESE COALHO PRODUCED IN JAGUARIBE CE VALLEY


The quality of milk and cheese Brazil has been much discussed in recent years due to increased consumption of dairy products mainly artisanal. In Ceará, the region Jaguaribana stands out for producing cheese, traditional product, made with raw milk. Some physicochemical parameters of milk, artisanal cheese produced in Ceará Rennet was evaluated in order to contribute to standardization and improvement of product quality. Samples were collected from 12 dairies in the region Jaguaribana in 2009 and 2010 during winter and summer. The samples were analyzed for acidity, pH, moisture, ash and fat in cheese and fat, protein, lactose and milk solids in. For milk there was no statistical difference between winter and summer, between the years 2009 and 2010 only the percentage of solids (11.96 and 12.21%) differed at 5%. The mean values of fat, protein and solids are within the parameters established by regulation current (IN 51-MAPA). The parameters of fat (33.27%), pH (6.25), moisture (43.49%) of the cheese curd differ significantly greater in 2010. By law these cheeses are classified as semi-fat and medium humidity. Considering the variations observed the need to standardize the manufacturing process of these cheeses, aiming to help standardize the product on the market.