CANDY ELABORATION OF BOVINE AND GOAT CURDLE CHEESE

Maria da C. R. da Silva, Alanne T. Salviano, Fabiana Augusta S. Beltrão. Center of Sciences Social and Agrarian Human beings, Federal University of the Paraiba– UFPB/CCHSA, Rua Coronel Antonio Pessoa 384, 58220-000, Bananeiras, Paraiba, Brazil

Milk is one of foods more consumed in the whole world, supplying good part of the essential nutrients to the life. The most used it is of cow, however the goat milk is a complete, rich food in vitamins, proteins and leaves minerals, process enters its properties the easy digestibilidade as the one of the factors of bigger justification its consumption. The cheese candy, was produced with bovine curdle cheese and goat, maturation railed until the attainment of cheese railed for mixture with eggs and to form a homogeny mass, it stops of the form to the candy and stews in icing. The values gotten in the cheese candy samples disclosed that the samples inside present microbiolog load of the standards of the RDCn°12/2001. In the sensorial evaluation, the Test of Acceptance was applied, had been evaluated the following attributes through analyzes of variance, with level of significance of 5%, evidenced that the attributes: appearance, aroma, flavor, texture, and global acceptance had not differed between it self, however the purchase intention differed between the samples. The average values found for the 0 variable physicist-chemistries of the candy samples goat and bovine cheese the average values for humidity had been candy of goat cheese 33, 3%, candy of bovine cheese 41.42%, leached ashes candy of goat cheese 2.12% and for candy of bovine cheese 1.52%; Lipid in the candy sample of bovine cheese 5.59% is greater that in the candy sample of goat cheese 4.37%; In the candy sample of goat cheese (15,48) the text of protein and greater that in the one of bovine (13,52); phi and acidity present values approached between the two samples. In it analyzes sensorial had gotten deferens only in the intention of purchase in accordance with analyzes it of variance the level of significance of 5%. The candy of bovine and goat cheese established standards of hygiene for milk derivatives present conditions in accordance with hygienic sanitary.