QUALITY OF RAW MILK AND THE REFLECTION IN INCOME AND SENSORY EVALUATION OF MOZZARELLA CHEESE

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This study evaluated yield and sensory characteristics of mozzarella cheese produced from milk of two herds (A and B) and stored under refrigeration at different times (T1: 5 days, T2: 15 days, T3: 25 days, T4: 35 days and T5: 45 days). Samples of milk in natura were sent to Dairy Industry of Instituto Federal de Minas Gerais at Bambuí to assess index of acidity, density, total dry extract (EST), nonfat dry extract (ESD), protein, fat and lactose contents, pH, somatic cells count (CCS) and total bacterial count (CBT). For the physicochemical properties, milk of the two herds was in agreement with the standards of the legislation (Instrução Normativa Nº 62, 2011). However, CCS and CBT were outside of quality standards. Milk of herd A had (P<0.05) a higher index of acidity, EST, ESD and protein content. Mozzarela cheese produced from milk of herd B had (P<0.05) a higher yield (9.95 liters/kg vs. 8.50 liters/kg). For the mozzarella cheese produced from milk of herd A, just flavor and texture were affected (P<0.05) by time in the sensorial analysis, reaching scores maxima at the 45th day of storage. However, for the mozzarella cheese produced from milk of the herd B, the sensorial characteristics were not affected (P>0.05) by time. The appropriate manufacturing, packaging and storage under refrigeration of mozzarella cheese did not alter its organoleptic characteristics, which obtained good scores even after 45 storage days.