QUALITY EVALUATION OF CAMEMBERT-TYPE CHEESE PRODUCED WITH MILK OF DIFFERENTS DAIRY COWS ABOUT PHYSICOCHEMICAL, INSTRUMENTAL AND SENSORY ASPECTS.

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Brazil's economy growth stimulates the introduction of fine cheeses in the domestic market, and this has become Camembert-type cheese a profitable investment. Thus, this study objetived the quality evaluation of this cheese using changes in production to verify the optimal conditions of Camembert-type cheese by Brazilian consumers about physicochemical, instrumental and sensory characteristics. Cheeses were produced with two different cows' milks and analyzed in 1, 10, 15, 25 and 35 days of ripening (temperature maintained at 10-12 °C). Cheeses produced with Holstein milk (QH) or Jersey milk (QJ) have similar physicochemical composition, except about fat, which QJ was superior about 3.5%. The QH cheese had the fastest acidification in relation to QJ cheese, resulting in modifications in texture, where the hardness among cheeses differing about 25% on three first days of analysis and QH was minor value. In color, the cheese QJ were yellower, mainly due to differences in composition. Sensorially, QJ had flavor highest score in relation to QH on 25, and on day 35 they differ in appearance, tenderness, flavor and overall liking. There were no significant differences for residual bitterness. QJ cheese were preferred in day 35, due mainly to the firmer texture and flavor. The fat amount in QJ cheese may have been responsible for the formation of flavors different and in greater quantity. The sensory data indicated that the use of Jersey cow milk in the manufacture of Camembert cheese may increase time to market and consumers acceptance, a fact economically important to producers.