QUALITY EVALUATION OF CAMEMBERT-TYPE CHEESE PRODUCED WITH DIFFERENTS "STARTERS CULTURES" ABOUT PHYSICOCHEMICAL, INSTRUMENTAL AND SENSORY ASPECTS.

Jéssica C. Bigaski Ribeiro, Alessandro Nogueira. School of Food Engineering, State University of Ponta Grossa - UEPG, Av. Gal. Carlos Cavalcanti, 4748, Uvaranas, 84030-900, Ponta Grossa, Paraná, Brazil

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, the objective of this study was 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 different starters cultures and analyzed in 1, 10, 15, 25 and 35 days of ripening (temperature maintained at 10-12 °C). Cheeses produced with only acidifying starter culture (AC) or flavoring cultures (AR) showed no differences in physicochemical composition, however, pH and proteolysis were modified related lactic culture used. Such differences affect the texture parameters and the sensory attributes of the cheese. AR cheese was softer due to the production of CO₂ by the starter culture. Both cheeses had sensory acceptance throughout the analysis period. However, cheese made with aromatic strain presented faster characteristics of ripened Camembert cheese and contributed by reducing the residual bitterness, while the development for the cheese with acidifying culture had highest score on day 25. Thus, the acceleration of maturation culture aromatic can be useful when the cheese is sold quickly, but for longer periods the use of acidifying culture appears to be most appropriate.