

**PHYSIOCHEMICAL & MICROBIOLOGICAL
PROPERTIES OF SALT ADDED CREAM CHEESE
PREPARED USING NATURAL COW MILK IN**

SRI LANKA



BY

T.L.D.M.R. WEERASOORIYA



**DEPARTMENT OF BIO SYSTEM TECHNOLOGY,
FACULTY OF TECHNOLOGY, EASTERN UNIVERSITY,**

SRI LANKA

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ABSTRACT

Cheese is a dairy product composed of mainly milk fat and other minor components such as, water, vitamins, enzymes and minerals with the best nutritional value and health care function, and it is very popular in many countries in the world with good taste and diverse taste. Consequently, this present study aimed to investigate the chemical, physical, microbial, sensory properties and shelf life of cheese incorporated with different concentration of salt like %(v/v), 0.5% (v/v), 1% (v/v), and 2% (v/v). Cheese samples were analysed for physicochemical and sensory properties during refrigerated storage at 4 °C. The physicochemical (moisture, fat, titratable acidity, pH), microbial and sensory characteristics (texture, taste, mouth feel, after teste, appearance, colour, aroma and overall acceptability) were analysed, at day 01, day 07, day 14, day 21 and day 28 of storage.

During storage, pH was significantly ($p < 0.05$) decreased. Titratable acidity and total solids were increased with the storage period. Further, fat and moisture content were significantly ($p < 0.05$) decreased. Sensory properties were evaluated through the panel of 30 members. Results of sensory properties revealed that 2.0 % (v/v) of salt added cream cheese had the highest mean score of overall quality of all sensorial properties including texture, taste, mouth feel, after teste, appearance, colour, aroma and overall acceptability. Most of the panelist accepted cream cheese made from 2.0 % (v/v) of salt added cheese than other types of cheese. Finally, it could be concluded that the salted cream cheese manufacturing and it is very much important in the improvement of human nutrition and elevating healthcare.

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