Manufacture of Kariesh Cheese Supplemented with Cumin Aqueous Extract.

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Abstract:

the aim of this work was to study the influence of cumin aqueous extract on coagulation time, the chemical composition and microbiological quality as well as organoleptic properties of the Kariesh cheese. Different concentration of cumin aqueous extract (0.0, 0.5, 1.0, 2.0 and 3.0%) were added to skim milk and used for making Kariesh cheese. the obtained cheese stored for two months at 5 ±2°C. Acid content was increased by increasing the concentration cumin aqueous extract. Ash, total nitrogen, amino nitrogen, total protein, total protein in dry matter, fat, fat in dry matter, salt and salt in seurn percentage while the soluble nitrogen and total solids contents were decreased. it was observed that this extract have a significant effect on decrease total bacterial counts of Kariesh cheese. regarding to organoleptic properties of Kariesh cheese supplemented with cumin aqueous extract comparable with control one it has better scores than control.

Keywords:
cumin, kariesh cheese aqueous extract.

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