

Fresh Soft White Cheese (Domiati-Type) from Camel Milk: Composition, Yield, and Sensory Evaluation

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Manufacturing procedures and composition of fresh soft white cheeses (Domiati-type) from camel milk were characterized. Different percentages of fat and salt and two lactic starter cultures (yogurt and lactic fermentation) were used.

Yields and recovery of protein, fat, and milk total solids of cheeses were calculated. The yield was highest with cheeses made from camel milk (3% salt and 1.5% fat) and from yogurt or lactic ferment culture, whereas the yield was lowest with whole milk (3.9% fat and 0% salt). However, the average fresh cheese yield ($12.29 \pm 1.63\%$) obtained from camel milk was lower than that for cow and buffalo milks. In general, the greater soft cheese yields are accompanied by higher recovery of solids. However, more than 50% of the milk total solids were retained in the whey, which was white.

Sensory evaluation by a taste panel was conducted to determine acceptability of cheeses. The cheeses made from milk (1.5% fat and 3% salt) with lactic starter cultures were the most acceptable, whereas the least acceptable cheeses were those made from whole milk (3.9% fat) and 0 or 1% salt.

The methods investigated for soft white cheese have potential for the development of cheese with good acceptability from camel milk. However, more research is needed to improve the quality and the yield of this type of cheese.

Key Words: camel milk • Domiati cheese • soft white cheese

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