American Journal of Food Technology RSS

Title: The Effect of Short-term Frozen Storage on the Chemical Composition and Coliform Microflora of Wara Cheese `Wara Cheese under Frozen Storage`

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Source: American Journal of Food Technology 2 (1): 44-47, 2007

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Abstract: The effect of short-term frozen (-20°C) storage on the chemical composition, pH and coliform bacterial count (cbc) of Wara cheese was investigated. Wara cheese at day old contained 31.00% total solids, 38.26% fat, 33.14% protein, 3.39% ash, 69.00% moisture, 376.50 * 10^5 cfu g^{-1} coliform bacteria and a pH of 5.04. At the end of 3 days of frozen storage, average total solids, fat, protein, moisture and ash were found, respectively, 33.25, 35.45, 36.63, 66.75 and 3.88%, while values for pH and cbc were 4.65 and 63.50 * 10^5 cfu g^{-1}. Daily differences obtained in the parameters observed during frozen storage were similar except for the total solids content that was significantly different ($p<0.01$). A superior and highly significant correlation ($r = 0.664$, $p<0.01$) was found between pH and cbc, while cbc had a positive correlation ($r = 0.366$) with moisture content.

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Wara cheese, frozen storage, chemical composition, coliform bacterial count (cbc) and pH