

QUALITY OF RUGOVA CHEESE PRODUCED IN TRADITIONAL AND INDUSTRIAL CONDITIONS

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ABSTRACT

Rugova cheese is an endogenous product in the Republic of Kosovo, which originates from the region of Peja, where it is traditionally produced from the unpasteurized milk of cows, sheep and goats. There are little scientific data on cheese's physicochemical and sensory characteristics produced under traditional and industrial conditions. In the experimental stage of this paper, the entire cheese production process was followed in traditional and industrially produced cheese. This research determined physicochemical characteristics such as dry matter, proteins, fats, titratable acidity, pH and sensory attributes such as colour, taste, aroma, consistency and appearance. These parameters were determined from traditional and industrial cheeses from the Rugova region with an altitude of about 997.14 meters. These cheeses were analyzed on the first day, the 30th day and the 60th day of storage. Significantly highest protein, fat and pH values of the cheeses were determined in traditional (6.12%) cheeses during 30 days of ripening. Also, the instrumental colour assessment showed the lowest L values significantly in traditional cheeses at all stages of ripening. There was a strong negative correlation between salt in dry matter and the pH of the cheese. In conclusion, traditional cheese has a higher nutritional value than industrial cheese but not enough standardized protocol for the ripening process that affects sensory attributes. This technical information is of great interest for this cheese's eventual unification and geographical protection.

Keywords: traditional cheese, standardization, instrumental colour, sensory attributes