

EFFECT OF BOVINE MILK ADDITION TO BUFFALO'S MILK ON DIFFERENT CHARACTERISTICS OF ARTISANAL MARAJÓ "CREAM CHEESE" TYPE

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The purpose of the present study was to compare the effects of a partial substitution of buffalo's milk by cow's milk, on physicochemical characteristics, texture, color and sensorial parameters of an artisanal Cream cheese from Marajó, which is traditionally elaborated from buffalo's milk. Four cheeses prototypes were made from four formulations: C100 (100% buffalo milk); C80 (80% buffalo milk + 20% cow milk); C70 (70% buffalo milk + 30% cow milk) and C60 (60% buffalo milk + 40% cow milk). Three replicates were performed. The analytical results for the cheese composition (moisture, protein, fat, minerals and acidity), for textural parameters (hardness, springiness, cohesiveness, chewiness) and for color attributes (L^* , a^* , b^* , C^* and h^o) were significantly different between prototypes. On the other hand, the presence of cow's milk did not cause alterations on common sensory attributes. Based on the results from this study, it was concluded that adding up to 40% of bovine milk to buffalo's milk in the elaboration of Marajó "Cream cheese" type does not affect its acceptance by the consumer, allowing a market supply during the "dry" period when production of buffalo milk decreases.

Palavras-chave: cottage cheese Marajoara; proximate composition; texture and color

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