

QUALITY EVALUATION OF LOW FAT MARAJÓ “BUTTER CHEESE” PRODUCED WITH DIFFERENT PROPORTIONS OF COW'S MILK

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Área: Food Analysis (AA)

Tipo: Poster

Cheese with low fat are desired by consumers, however, the reduction of this nutrient usually compromises the final quality of the product. This study aimed to evaluate physicochemical characteristics, texture and color parameters, sensorial attributes and acceptance of the artisanal Butter (“Manteiga” in Portuguese) cheese from Marajó, made with partial substitution of buffalo’s milk by cow’s milk. Four formulations were elaborated: B100 (100% buffalo’s milk); B80 (80% buffalo’s milk + 20% cow’s milk); B70 (70% buffalo’s milk + 30% cow’s milk) and B60 (60% buffalo’s milk + 40% cow’s milk). Three replicates were performed. The partial substitution of 20%, 30% and 40% of buffalo’s milk caused the reduction of fat in 16.21%, 21.62% and 25.4%, respectively, with decrease of elasticity, cohesiveness, gumminess and chewiness. Significant differences were found for color variables L^* , a^* , b^* and h^o . The physicochemical, sensorial and acceptance results indicate that, in concentration of 40% of cow’s milk, is possible making a “Butter cheese” with reduced amount of fat and good quality.

Palavras-chave: cheese from Marajó; fat reduction; proximate composition

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