Evaluation of the sensory properties of sheep and goat semi-hard cheeses made from raw or pasteurized milk

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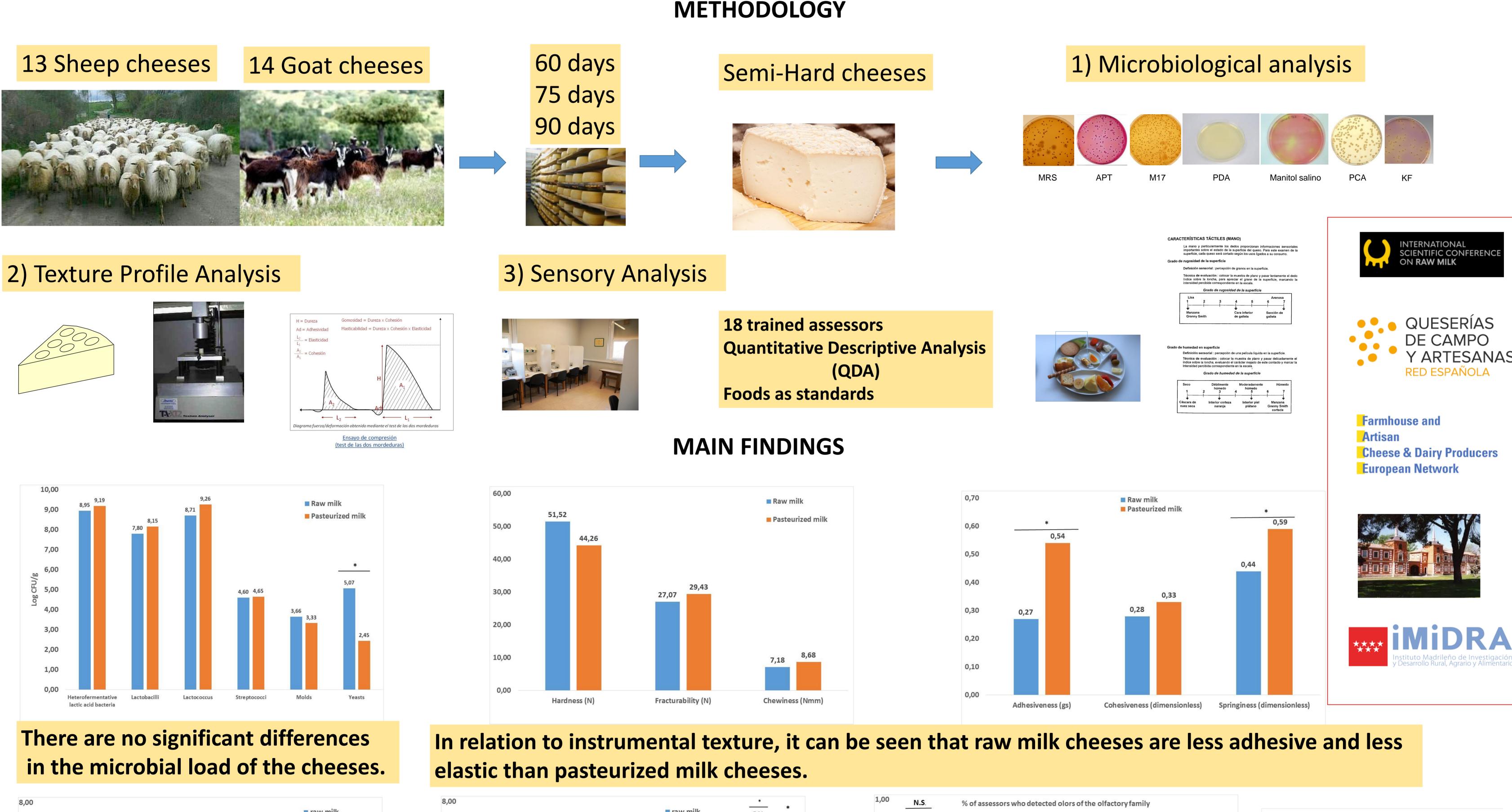
INTRODUCTION

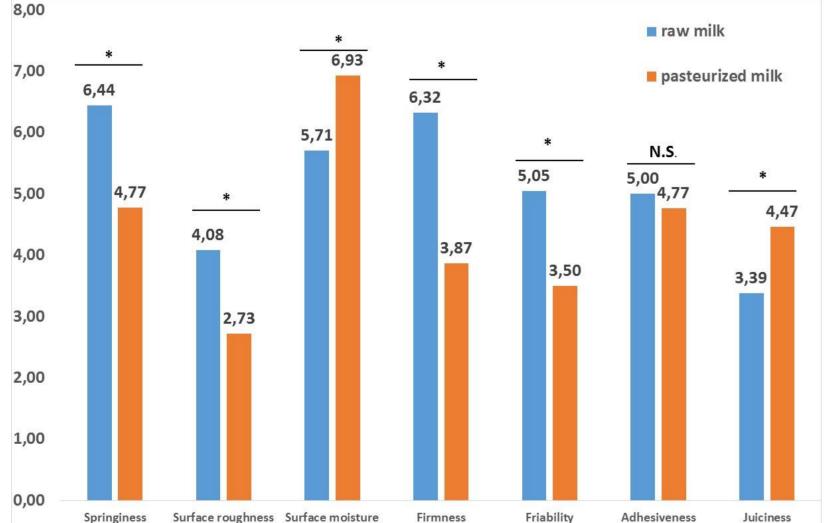
In the European Union, cheeses made from raw milk cannot be marketed if the ripening time is less than 60 days, unless the flock from which the milk comes is officially free of brucellosis and the dairy control shows that the geometric mean of germs at 30 °C is less than 500,000 CFU / mL measured over a period of two months, with at least two samples per month.

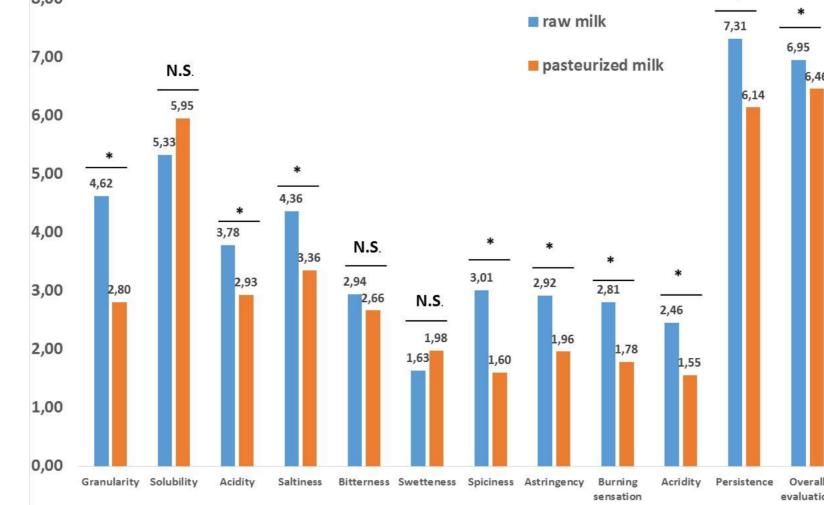
Many cheeses are produced from pasteurized milk rather than from raw milk due to hygienic reasons. However, pasteurization inactivates some important enzymes that play a role in the ripening ant therefore in the sensory characteristics of cheese.

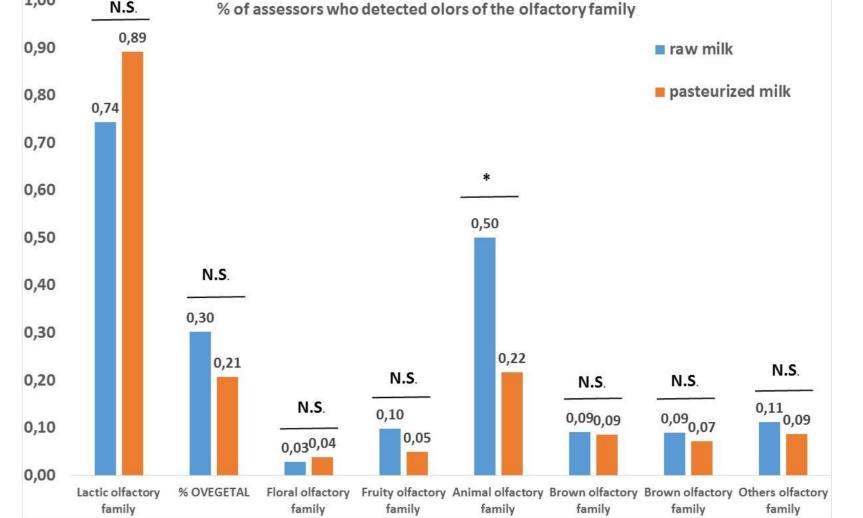
OBJECTIVE

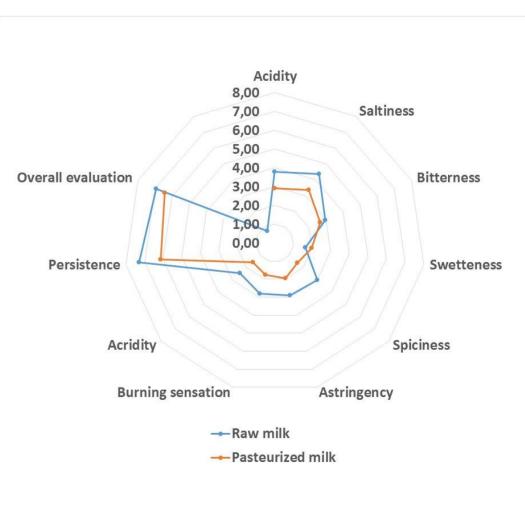
The aim of this work was to compare the microbiological properties, texture profile and sensory characteristics of semi-hard sheep and goat cheeses of raw and pasteurized milk.











Raw milk cheeses have higher aromatic intensity of the animal and vegetable olfactory families and less of the lactic family than pasteurized milk cheeses. Also, raw milk cheeses are more spicy, more astringent, have a greater persistence of the smell-taste sensation and receive higher overall impression values than pasteurized milk cheeses.

Conclusion

Pasteurization treatment of milk produced differences in sensory characteristics (texture, taste and olfactive profile) of semi-hard cheeses (60-90 days of ripening).