## Influence of Race and Lactation Stage on the Composition of Traditional Cheese Goat Type Kamaria Manufactured by Protease of Original Replacement Goat, Statistical Approach

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**Abstract :** The present study examined the influence of two production parameters namely genetic factor (race) and physiological factors (stage of lactation) on the composition of the traditional goat cheese made using the enzyme extract of caprine origin and commercial rennet. The results obtained show that the goat cheese of the Alpine race is richer in fat and protein than Saanen and Local breeds. Similar variations were observed depending on the stage of lactation for the third stage. Thus, analysis of the products obtained show that there is no difference in quality between the cheeses obtained with rennet and those obtained with goat coagulase. In addition, principal component analysis (PCA) made from individuals (races and stages of lactation) and variables (physicochemical parameters goat cheese) divides people into two groups: The first group includes cheeses races Alpine, Saanen and local third stages of lactation. This group corresponds to samples of the richest cheese in a useful matter. The second group includes cheeses from the three races in the second stage of lactation. This group corresponds to cheeses that have low contents in a useful matter.

Keywords : goat cheese, goat coagulase, rennet, coagulation

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