

Effects of Milk Fat Sustitution by Margarine on Iranian uf Brine Cheese

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Abstract : Physicochemical properties of Ultrafiltered White cheese analogues made with substituting 1/3 and 2/3 of the dairy fat with vegetable fat, margarine, were studied during ripening. Results showed replacement of milk fat by margarine made to more hardness and springiness in cheese samples and overcome to softening of texture as one of the main defects of UF white cheeses. Analysis of Fatty acids Profiles of samples fat by Gas Chromatography revealed cheese analogues samples had higher ratio of unsaturated to saturated fatty acids and can led to improve nutritional quality of product. Sensorial characteristics of analogue cheeses were similar to control samples with respect to color but better than control samples in stiffness, while overall acceptance of analogues with 1/3 fat replacement was similar to control cheeses and better than analogue cheeses with 2/3 fat replacement.

Keywords : analogue cheese, uf white cheese, margarine, stiffness, springiness, fatty acids profiles

Conference Title : ICFSN 2015 : International Conference on Food Security and Nutrition

Conference Location : Athens, Greece

Conference Dates : July 20-21, 2015