

MONITORING OF MILK ACIDITY CHANGES DURING GOAT CHEESEMAKING
Kouřimská L., E Kovářová, H. Dragounová, L. Babička

Abstract

Goat milk acidity was monitored in different stages of lactation during the processing. Titratable acidity of samples was determined by Soxhlet-Henkel method. Goat cheese products were frozen and transported to the laboratory where their acidity was determined too. The average titratable acidity of milk after milking was 6.55 SH. Its maximum value (7.88 SH) was in the 198¹¹¹ day of lactation, which corresponds with feed portion change that time. Higher acidity of milk influenced cheesemaking: the milk coagulation time was shorter and the acidity of final products was higher. The obtained data show that the acidity of milk reasonably affects the quality of cheese.