



Production of cheese Kaçkavall from Cows milk at Milk Industries in Kosova

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Abstract: Milk processing in Kaçkavall cheese takes very important place in productivity of dairy, in the same time takes very important roll in domestic economy as well as nutritive for humankind. This study is done to research the technology for production of Kaçkaval cheese, (This types of cheese is classified to hard group of cheeses) with a little milk to produce 1kg cheese (Until now we need 10 liters of milk to produce 1 kg. of this kind of cheese), after research and analyses of physical-chemical peculiar feature of milk, research of technological process to forming the coagulum, curd forming, storage, preparation for drying of curd and additives that we need for this technologic process of production line. We have followed the processes from drying of cheese until preparing it for market, physicalchemical peculiar feature (pH, OSH, percentage fat, percentage of proteins in general, percentage of sec matter, and percentage of solids) daily fresh cheese, 15 to 30 days maturing. Organo- leptic peculiar feature, its storage in suitable temperatures. There were made near 100-s of analyses to searching better production method. In fact, the best aerie to produce Kaçkavall cheese is milk industry in Kosova (Fushë Kosovaand Prizren). Peculiar future of organic tasting (organo-leptic) for estimation of cheese kaçkavall from Cow's standardized milk with 3.16% of fat, with Traditional technology-industrial could be produced, production with desirous organic tasting for consumer and market.

Keywords: Milk, coagulum, whey, curd, cheese, Kaçkavall