



The Composition and Temporal Behaviour of Amino Acids in Kaçkavall Cheese Produced and Manufactured in the Dairies of Kosovo Conditions

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Abstract: Proteins are an essential part of our diet. The proteins we eat are broken down into simpler compounds in the digestive system and in the liver. These compounds are then conveyed to the cells of the body where they are used as construction material for building the body's of protein. The great majority of the chemical reactions that occur in the organism are controlled by certain proteins, the enzymes. Proteins are giant molecules built up of smaller unit called amino acids. The amino acids are the building blocks forming the protein, and they are distinguished by the simultaneous presence of one amino group (NH₂) and one carboxyl group (COOH) in the molecule. Three experiments were made for the production of Kaçkavall Cheese, each with 5000 l standardized, not pasteurized and fresh cow milk. The samples for the analysis of cheese produced through industrialized traditional technology with cow milk. For the first time the identification, composition and temporal behaviour of Amino Acids from fresh Kaçkavall Cheese of 1 day, 15 days and 30 was analyzed using the Amino Analyzer KLA 5 "Beckman" micro 420. Three Experiments with 135 Analysis were made with the Amino Analyzer in order to research with the best possible method for the first time.

Keywords: *Kaçkavall, Cheese, Amino Acids, Cow milk*

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