



## **Sheep Milk for Production Cheese Kaçkaval in Kosovo**

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**Abstract:** Milk is perfect food-SAMPURNA AHAAR. Sheep have been milked since before civilization as we know it today when nomads roamed the hills and valleys and needed the animals, meat, wool, and milk products for survival. Sheep and goats were the ideal species to provide staple diet for millions on land than could not support dairy cows. Cheese has been made for thousands of years from sheep's milk. Cheese maker can make twice as much cheese from a pound of sheep's milk as they can from a pound of cow's milk, but the sheep's milk costs about four times as much. Milk processing in Kaçkaval cheese takes very important plan 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 before needed need 10 liters of milk to produce 1 kg. of this kind of cheese, and now we needed 8 liters of milk to produce this kind of cheese with cheep fresh unpasteurized milk), 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, physical-chemicals peculiar feature daily fresh cheese, 15 to 30 days maturing. Oregano - peptic peculiar feature, its storage in suitable temperatures. There were 102-s of analyses to searching better production method. In fact, the best arae to produce Kaçkaval cheese is milk industry in Kosova. Peculiar future of organic tasting (organoleptic) for estimation of cheese Kaçkaval from Sheep's milk with 3.88% of fat, with Traditional technology – industrial could be produced, production with desirous organic tasting (organoleptic) for consumer and market.

**Key Words:** Milk, coagulum, whey, curd, cheese, Kaçkaval.

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