



Research on Cheese from Cows and Sheep's Milk /2:1/ Produced in Kosovo

Shukri. A. Maxhuni^{1,*}, Bedri Abdullahu², Enkeleda X.H. Lamçe³, Vedat M.Maxhuni⁴, Albert R.Maxhuni⁵, Lavdim Zeqiri⁶

¹Ministry of Education, Science and Technology, Kosova; ^{2,5} University of Prishtina, Kosova; ^{3,4,6}Secondary School, Kosova

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Abstract: The possibility of producing cheese Kaçkaval with a combination types of milk, in recent times has encountered trouble in the manufacturing and industrial interest for such cheese market with the possibility of a combination of types of milk. 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, physical- chemical peculiar feature: pH, ⁰SH, percentage fat, percentage of proteins in general, percentage of sec matter, and percentage of solids for 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. Peculiar future of organic tasting (organo-leptic) for estimation of cheese kaçkavall from combinations milk (Between Cow's & sheep milk 2:1 in favor of cows milk) milk with 3.6% of fat, with Traditional technology – industrial could be produced, production with desirous organic tasting (organo-leptic) for consumer and market.

Key Words: *Milk, coagulum, whey, curd, cheese, Kaçkavall, Kosova.*

*Corresponding: E-mail: shumax4@hotmail.com, Tel: +377 44 14 84 34, +381 38 231 613, +381 38 545 88.