

Ingredients of Amino-Acids in Cheese Kaçkaval produced from Sheep Milk in Milk Industry in Kosovo

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Abstract: Fermented foods are among the oldest processed foods and have formed a traditional part of the diet in almost all countries for millennia. Proteins are giant molecules built up of smaller unit called amino acids. The amino acids belong to a group of chemical compounds which can enmity hydronium Ions in alkaline solutions and absorbs hydronium ions in acid solutions. Such compounds are called amphotery electrolytes or ampholytes. Milk processing in Kaçkaval 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 ingredients of amino acids of Kaçkaval cheese, (this types of cheese is classified to hard group of cheeses), daily fresh cheeps cheese, 15 to 30 days maturing, produced from sheep milk, with 3.88% of fat in fresh milk. There were made 45th of analyses with aminoanaleiser to searching ingredients of amino acids. In fact, the best aerie to produce Kaçkaval cheese in milk industry in Kosova is Fushë Kosova.

Key Words: *Proteins, Amino-acids, Cheese, Kaçkaval*

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