

BIO-CHEESE PROCESSING TECHNOLOGY (ON THE EXAMPLE OF GAUDA)

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Abstract: *Along with the increase in livestock production, the quality and environmental friendliness of the finished product is one of the important indicators. The work discusses the technology of preparation of bio-cheese presented to soft cheese and to the quality of milk used for the production of cheese.*

Key words: *bio-cheese, technology, processing, storing, producing, milk, packaging.*

The cheese production process is as follows. Initially, 5 hours before the start of the process, all equipment is disinfected with a special disinfectant (khirhoflash). Milk is milked using a special milking machine and passed through a paper filter through pipes into a technological bath. At this time, the milk temperature is 35-36°C (the same as that of a cow).



Then the temperature of the milk is lowered. When the milk temperature reaches 30-33C, yeast is introduced (Sourdough SSK D447 1 box per 1000 liters of milk, YC 380 12.5 g per 1000 liters of milk). At this time, the milk is stirred for 10 minutes using automated equipment. Then the milk is infused for 60 minutes, after 60 minutes. add Labart (a special liquid taken from the stomach of calves 20 g per 100 liters of milk) and mix for 10 minutes. After the mixing process, the milk is cooled for 50-55 minutes.



After the fermentation process, the milk in the bath solidifies. Then curdled milk is cut with special automated knives for 25 minutes and stirred for 20 minutes, the finished product is washed twice. This process is carried out in the following order:

First wash.

- 22% of whey in the bath is excreted
- The bath is filled with hot water with a temperature of 45-50 C (200 liters).

At this time, the product in the bath is stirred.

Second wash.

-33% of the whey in the bath is excreted

-The bath is filled with hot water with a temperature of 45-50 C (300 liters).

Upon completion of the above activities, the product will be tested. The test checks the elasticity of the product. The product is then poured into molds using special baskets.

After being placed into molds, the product is pressed at a pressure of 0.3 atm on automated equipment. Then the product is removed from the molds 3 times every 30 minutes, turned over, molded and pressed. Then it is pressed again for 3.5 hours. After the final pressing, the product is taken out of the mold, turned over and placed back into the mold. The product is in the forms of 18 hours. The product is removed from the mold and salted. Salting is carried out in baths filled with a special liquid, the salting process lasts 2 days. The product is soaked in a salt bath for 1 day on one side and 1 day on the other side. The liquid in the salt bath contains 20% salt and 30% whey (curd whey) and 50% water. The product is removed from the salt bath and allowed to dry (24 hours), after which the product is packed in special plastic bags on automated equipment. The finished product can be consumed after 6 weeks.

Conclusion. Thus, to obtain a high-quality biospra, it is necessary to pay special attention to the quality of the milk used. Since for the production of biospra it is possible to send only cheese-filigree milk that meets apeyal requirements. In addition, the strict observance of technological and sanitary-hygienic production regimes is of no small importance for obtaining high-quality cheese.

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