



البحث رقم (3)
الملخص الانجليزي

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Microbiological, chemical and organoleptic studies to produce desirable and safty domiati cheese.

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One hundred and ten milk samples (50 ml each) were examined for the presence of contaminants and related microorganisms. Four were found free from *Staphylococcus aureus*, *Escherichia coli*, and *Enterococcus faecalis*. Free samples were mixed, and enriched by successive inoculation in skim milk media to further use as a natural starter for Domiati cheese made from pasteurized milk. Vells milk were also used in cheese production to achieve the same objective room. Vells milk were treated with three salting levels 10, 15, 20% with or without vells tissue, then incubated at refrigerator or room temperature. The pathogenic indicators were detected in vells milk mixed with vells tissue with a 10% salt concentration up to 8 weeks of storage. The survival of indicators were decreased at higher salt concentrations. The survival of indicators were decreased at higher salt concentrations on the contrary lower storage temperatures prolonged their survival. RCT of vells milk treatment and the above microbial results led to use vells milk treated with 15% salt without tissue which storage at room temperature as a good rennet source in manufacture of cheese The total viable counts of cheese samples were sharply decreased by time in samples treated with the prepared starter, especially with the increase of starter percent. *Staph. aureus*, *E. coli* and *Ent. faecalis* were disappeared within 2-3 months in samples made from raw milk either by using powder rennet or vells milk The use of 6% starter in addition of vells milk or powder rennet accelerated the pickling of Domiati cheese and led to increase the W.S.N., N.P.N. and T.V.F.A. in the produced cheese, also lead to give the best organoleptic properties compared to the other .cheese treatments

Key words: *Staph. aureus*, *E. coli*, *Ent. faecalis*, starter, vells milk, Domiati cheese and Pickling.

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