



البحث رقم (6)

الملخص الانجليزي

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Impact of using some spices extract as natural preservative on the properties of UF-white soft cheese.

J. Agric. Sci. Mansoura Univ., 33(6), 4001-4010 (2008)

UF-white soft cheeses was mixed with 100,150ppm/kg of lemon grass and 100, 150ppm/kg of parsley essential oil extract individually ,during manufacture before addition of rennet to cheese milk. Resultant cheese was stored at 5-7°C/30 day and analysed intervals chemically, microbiologically and organolypticaly. Results indicated that an increase was observed in acidity and a decrease in pH value in all cheese treatments, that was proportional to plant extract concentration, that had a negligible effect on the cheese moisture and ash contents, corresponding slight decrease in fat. Microbiological examination recorded an increase in total microbial count during refrigerated storage while the total count decreased when the essential oils concentration increased. Parsley at 200ppm/kg led to a marked decrease in microbial growth compared to control and lemon grass. Sporeformers were detected in treated and untreated cheese, however, the addition of essential oils reduced sporeformes in all resultant cheeses at various rates compared with the control Coliform were not detected even over the storage period in all cheese treatments. Moulds and yeasts were not detected at the beginning then appeared at the 15th day. The highest rate of increase was observed in control in treatments with extracts of lemon grass andparsley, respectively. Cheese contained 200ppm parsley /kg showed the lowest increase rate of inhibition. Sensory evaluation for the produced cheese showed that UF-while soft cheeses made with lemon grass had the lowest total scores

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