

THE STUDY OF THE PROPERTIES OF CERTAIN TYPES OF CHEESE WITH MOLD

Yagodka A. A., Moroz U. V., Strilets O. P., Strelnikov L. S.
National University of Pharmacy, Kharkiv, Ukraine
yagogka_anna@rambler.ru

Introduction. Cheese relates to high nutritional and biological value food. It is composed of proteins, lipids, carbohydrates, minerals, organic acids, vitamins, etc. Produced cheese assortments are truly various. Various types of cheese are made of cow's, sheep's, goat's milk, or its mixtures, and they differ in organoleptic characteristics, size, shape and weight. The most popular cheese is the one that is ripening with moldy mushrooms. The product appeared on Ukrainian shelves pretty much recently. To this day, the domestic manufacturers of dairy products such as TM "Dobryana", "Genatsvale", "Lazur" mastered modern technology and engaged in production of cheese with mold.

Results and discussion. Cheese with white mold. This is the smallest group, but this group particularly contains the famous Brie and Camembert. These assortments are covered with the specific white plaque, which builds up in special cellars, whose walls are covered with penicillium mold species.

Cheese with red mold. These assortments, livarot cheese and Muenster among them, are covered with the red mold that appears on the product in the process of ripening, when it is processed by special bacteria.

Cheese with greenish and blue mold. Unlike the first two groups of cheese with mold, this third group contains mold within the product, and does not cover its surface. This cheese stage is achieved through the use of special cheese cooking techniques. Mold is added to the curd with special tubes, where it brings the cheese to the desired condition successfully. The most famous cheese in this group is Roquefort cheese.

Cheese with mold is very healthy. They saturate human's body with all necessary nutrients such as calcium, protein, amino acids, and phosphoric salts; improve metabolism; have soothing and anti-stress effect, have antibacterial ingredients. Their use normalizes blood pressure, improves eyesight and skin condition, increases efficiency; it reduces the risk of cardiovascular diseases.

Keep in mind that, because mushroom mildew has the high concentration of natural antibiotic, it can disrupt the intestinal microflora, which leads to dysbacteriosis and allergic reactions. Also, it is not recommended to eat cheese delicacy to pregnant women, little children and obese people.

Conclusion. To this day, the Department of Biotechnology is conducting studies about the moldy cheese technology and its microbiological and organoleptic properties.