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Obtaining and characterization of a new variety of buffalo brined cheese with mint

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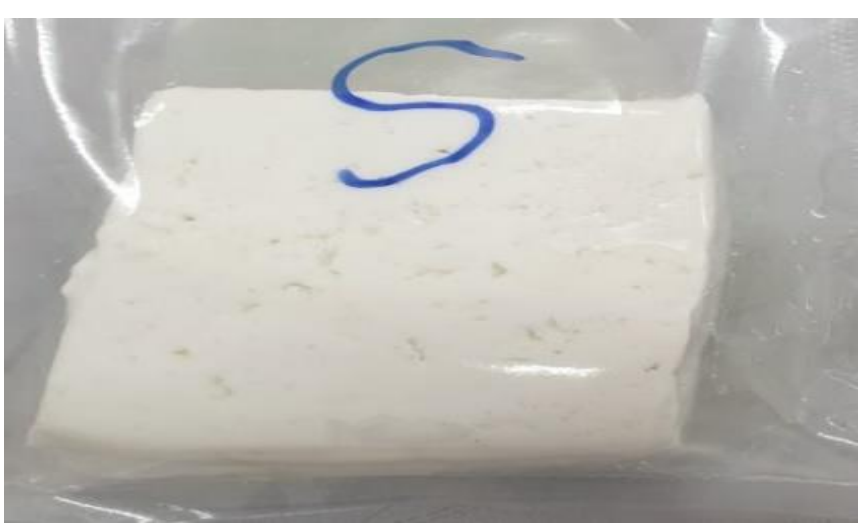
Abstract: Telemea cheese is a highly esteemed dairy product among consumers, known for its high nutritional value. Mint is recognized for its therapeutic and culinary properties, and it is added to telemea cheese. The aim of this study was to qualitatively assess telemea cheese, both plain and with the addition of mint. Analysis was conducted on sensory, physico-chemical, and microbiological properties. The results indicate that buffalo telemea cheese with added mint exhibits superior properties compared to the classic sample, making it a recommended choice for consumption.

• Introduction

The breeding and exploitation of buffaloes are important in the national agricultural economy [Coroian, 2009]. The quality of buffalo milk products is of high biological and nutritional value [Usturoi, 2007].

• Material and method

The analyzed samples were:

1. Plain unsalted buffalo telemea cheese (TSN)	2. Plain salted buffalo telemea cheese (TSS)
	
3. Buffalo telemea cheese with mint, unsalted (TMN)	4. Buffalo telemea cheese with mint, salted (TMS)
	

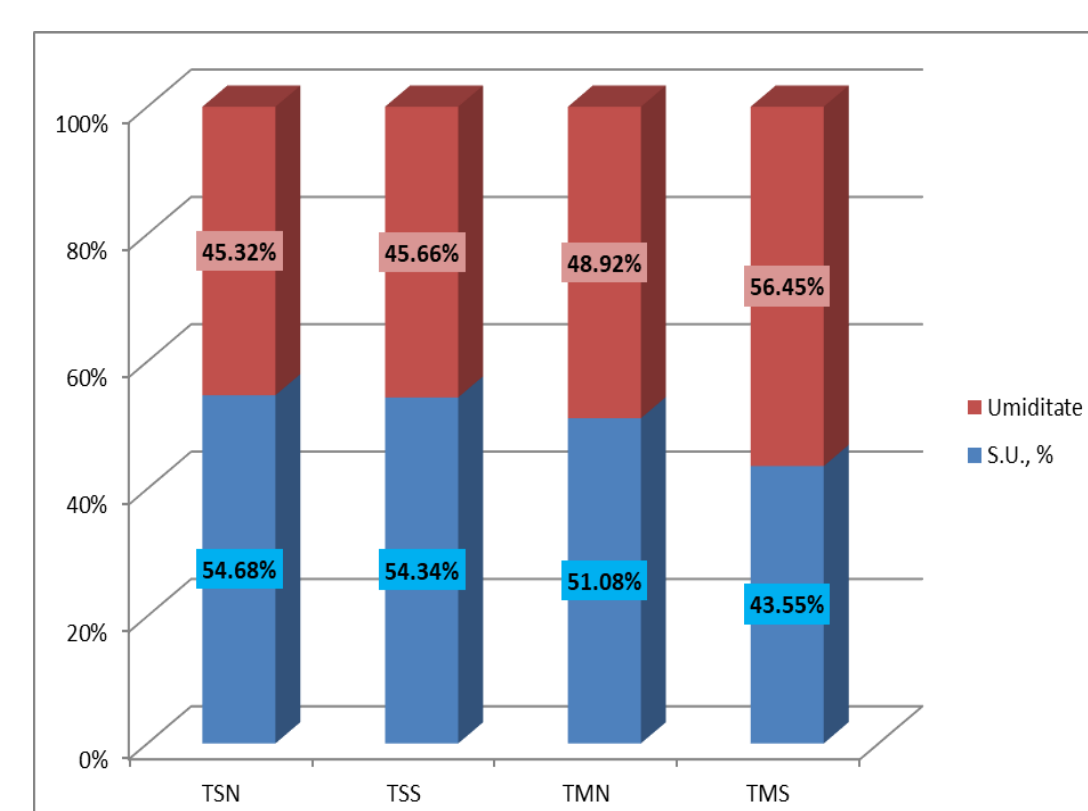
The working methods relied on sensory analysis, physico-chemical analysis (NaCl content, Ca, dry matter, moisture), and microbiological analysis (total germ count, coliform bacteria).

Bibliography

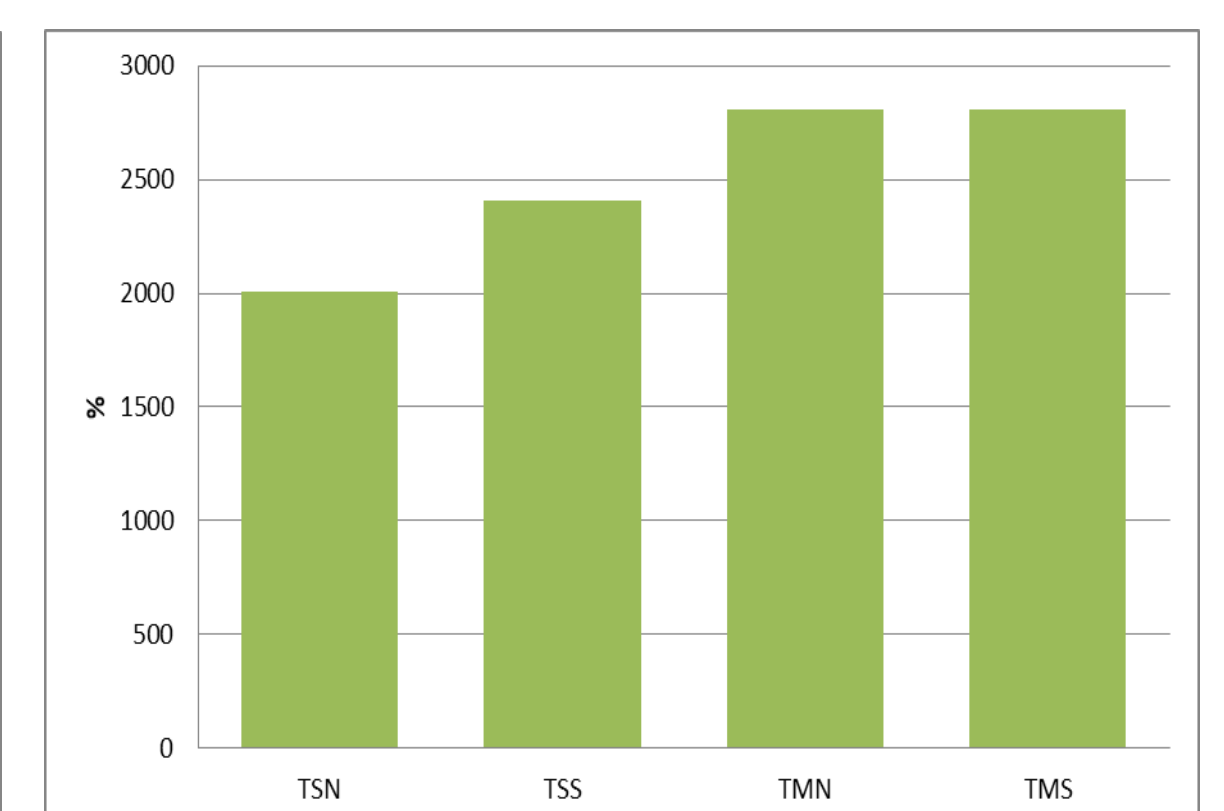
Coroian A., 2009, "Buffalo Breeding for Milk Production," Bioflux Publishing, Cluj Napoca.
Usturoi M.G., 2007, "Milk Technology and Derivative Products," Alfa Publishing, Iași.

• Results and discussions

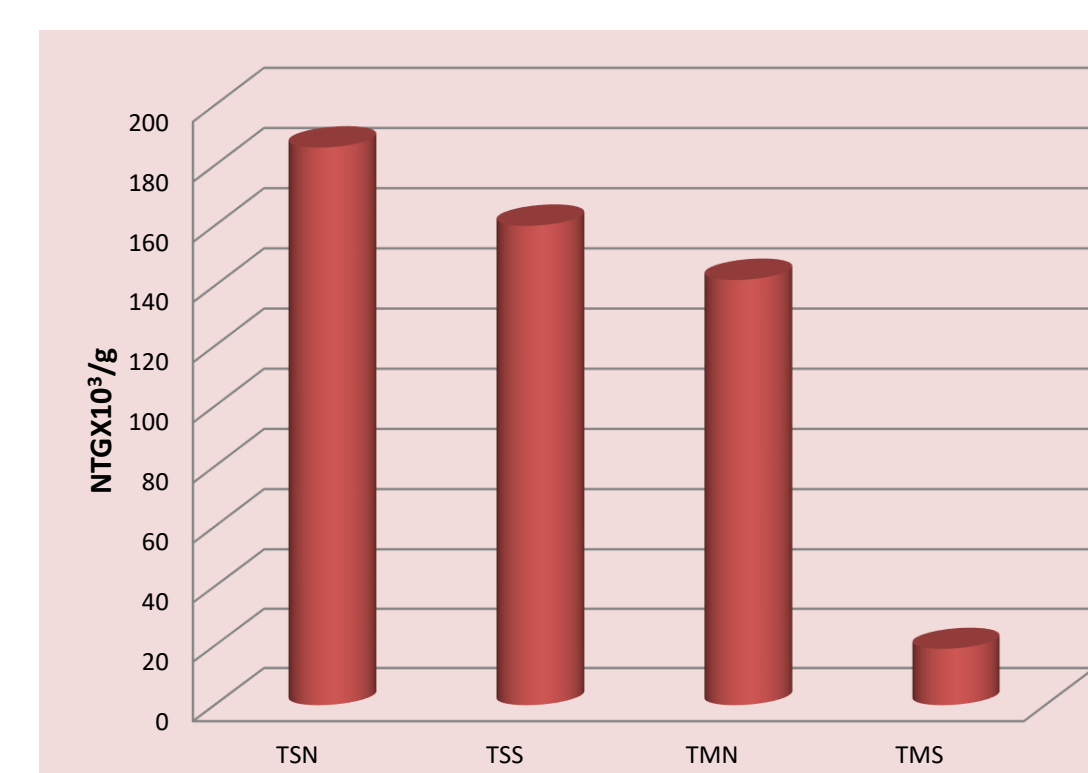
From a sensory standpoint, the telemea cheese with added mint is appreciated for its color, freshness, and aroma, also having higher moisture due to the contribution of the plant.



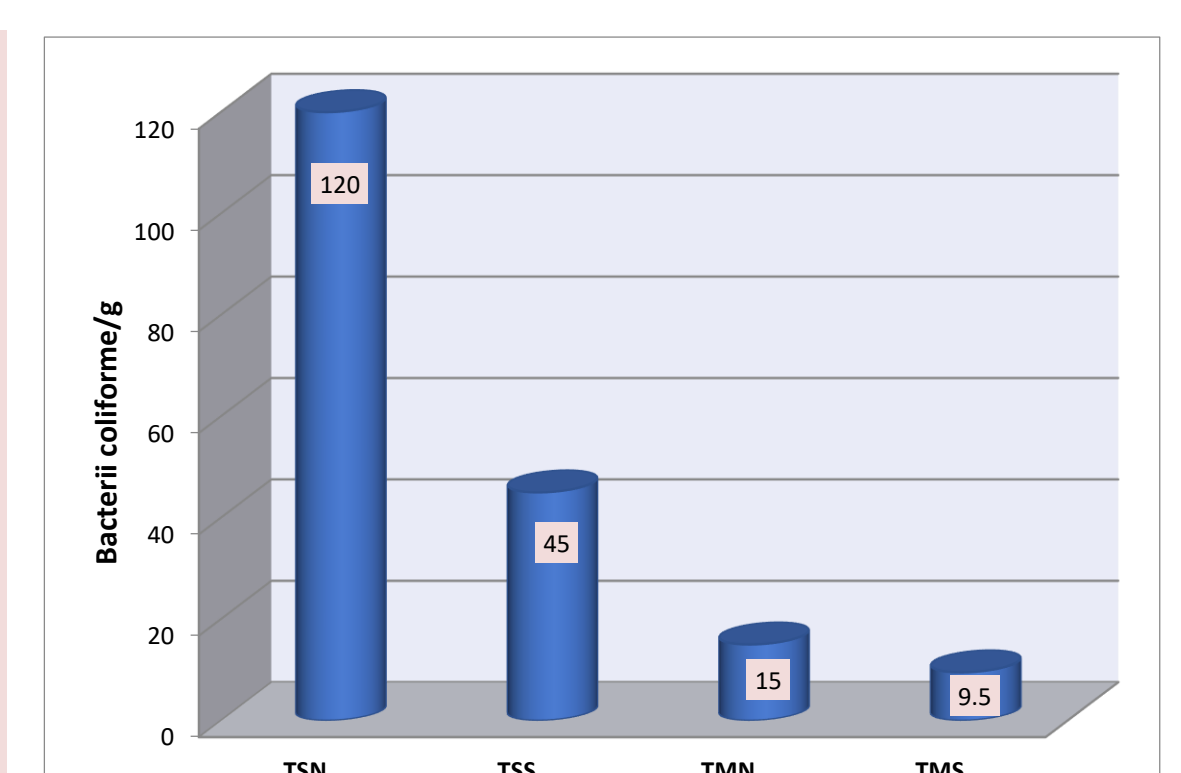
Humidity and dry matter



Calcium content



Total germ count



Coliform bacteria

• Conclusions

By adding mint and salt, the total number of germs and coliform bacteria is reduced. Buffalo telemea cheese with mint, through its antimicrobial effect, can be recommended in the market.