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RUCĂR CHEESE SMOKED WITH NATURAL SMOKE FROM BEECH WOOD

Alexandra-Maria Mocan¹, Nicoleta Gabriela Hădărugă¹, Adrian Riviș¹, Despina-Maria Bordean¹,
Ariana Bianca Velciov¹, Corina Iuliana Megyesi¹, Gabriel Hegheduș-Mîndru¹, Gabriel Bujancă¹,
Laura Rădulescu^{1*}

¹University of Life Sciences "King Michael I" from Timisoara, Faculty of Food Engineering, Calea
Aradului No. 119, RO-300645 Timișoara, Romania
Corresponding author*: laura.radulescu@usab-tm.ro

Abstract

Rucăr cheese has a particularly important role in human nutrition, it represents an important source of nutritional factors with a high biological value, which is concentrated in a small volume and which presents a high degree of digestibility. Due to its organoleptic properties as well as its high nutritional value, cascaval is a cheese highly appreciated by consumers, so this product is manufactured in large quantities, holding an important share in the production of cheeses in our country.

• Introduction

Cheeses are natural products, which are obtained by removing the whey from the curd formed as a result of the coagulation of whole, skimmed or partially skimmed milk, cream, buttermilk or mixtures of these products. Along with milk, cheeses have been the main food in the diet of different peoples since ancient times. Dairy products have a high calcium content, which is essential for bone development, therefore for harmonious growth.

• Material and method

Fat content was determined by the acid-butyrometric method, sodium chloride content was determined, moisture content was determined with a digital moisture balance (Thermobalance MLB 50-3), protein and lactose were determined for cream cheese, full-fat cheese, medium-fat cheese and fat-free cheese.

• Results and discussions

Fat values relative to the U.S. of the cheese samples analyzed were between 47.8% and 49.6%, the minimum allowed value being 46%. The salt in the analyzed samples fell within the maximum allowed limit of 3.5% (between 2.6% and 3.2%). The amount of water in the analyzed samples fell within the maximum allowed limit of 47% (between 41.7% and 42.9%). In terms of dry matter, the analyzed samples showed values between 57.1% and 58.3%, the minimum allowed limit being 52%.

• Conclusions

Due to the high nutritional values of the cheese and due to its special organoleptic properties, the cheese is part of the category of cheeses highly appreciated by consumers, so this product is manufactured in large quantities and has a very important share in the production of cheeses in our country.

Acknowledgement: cheese, milk, Rucăr cheese.