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Effect of Sorbic Acid and Potassium Sorbate Addition to the Brine on Microbiological and Chemical Properties of Turkish White Cheese during Ripening

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In this study, the basic microbiological and chemical properties of Turkish white cheese, containing 300 ppm, 500 ppm and 700 ppm sorbic acid and potassium sorbate, ripened in brine for 90-days at $4 \pm 1^\circ\text{C}$ were investigated. Amount of sorbic acid and potassium sorbate added to the brine and ripening time had a significant impact on dry matter, fat, salt, salt in dry matter, titratable acidity, protein, water soluble nitrogen and the concentration of preservatives in cheese ($p < 0.01$). During ripening, preservative diffusion to cheese significantly affected total aerobic mesophilic bacteria, coliform bacteria, and yeast-mould counts of cheese ($p < 0.01$). Results indicated that sorbic acid and potassium sorbate could successfully be used as preservative agents in production of white cheese.

Keywords: [white cheese](#), [sorbic acid](#), [potassium sorbate](#)
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