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Czech J. Food Sci.

**Revilla I., Lobos-
Ortega I., Vivar-**

Quintana A., González-Martín M.I., Hernández-Hierro J.M., González-Pérez C.:

Variations in the contents of vitamins A and E during the ripening of cheeses with different compositions

Czech J. Food Sci., 32 (2014): 342-347

We investigated the composition in vitamins A and E of cheeses made from the milks of ewes, goats and cows. A total of 84 cheeses of known composition were prepared and controlled to determine the influence of different factors, e.g. the variable proportions of cow' s, ewe' s, and goat' s milks, seasonality (winter/summer), and evolution during the course of ripening. The variable proportions of milk from the different species did not vary in either the amount

of vitamin A or that of vitamin E in the cheeses. Seasonality and ripening were seen to have a significant effect on the concentration of vitamin A.

Keywords:

vitamins; cow; ewe; goat; season

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