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[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

Papetti P., Carelli A.

Composition and

sensory analysis for quality evaluation of a typical Italian cheese: influence of ripening period

Czech J. Food Sci., 31 (2013): 438-444

Caciottina massaggiata di Amaseno, a typical dairy product of the Lazio Region prepared from buffalo milk, was analysed for moisture, fat, protein, pH, and acidity content at different storage (0, 3, 6, and 9 months after production). Cheeses were also evaluated for various sensory attributes (taste, flavour, texture, and overall acceptability) during storage. We evaluated the flavour profile and acceptability of Caciottina cheeses of varying maturity using a descriptive analysis. Descriptive sensory profiles of selected cheeses were determined using a trained panel ($n = 12$) and an established cheese flavour sensory language. In quantitative descriptive analysis a trained panel rated the cheeses for colour, odour, taste and

texture. In the affective tests the panelists evaluated the samples for overall quality. The results proved that months of production had significant effects on the sensory quality of the cheeses.

Keywords:

buffalo milk cheese; chemical analyses; storage period; sensory profile; flavour

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