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Czech J. Food Sci.

**Janštová B., Dračková
M., Cupáková Š,**

**Pridalová H.,
Pospíšilová M.,
Karpíšková R., Vorlová
L.:**

Safety and quality of farm fresh goat's cheese in the Czech Republic

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The composition and selected physical and chemical parameters of 44 samples of fresh goat cheeses produced on a farm in the Czech Republic were determined. The following average values were obtained for the parameters analysed: pH 4.87 ± 0.14 , titratable acidity (SH) 98.09 ± 4.93 , dry matter $46.83 \pm 1.57\%$, fat in dry matter $52.74 \pm 5.24\%$, sodium chloride (NaCl) $2.08 \pm 0.54\%$, and a_w 0.979 ± 0.007 . All samples showed excellent sensory characteristics and their compositions corresponded to those declared by the producer. Microbiological

tests were used for the detection of *Enterobacteriaceae* spp., lactic acid bacteria, *Escherichia coli*, *Enterococcus* spp., *Staphylococcus aureus*, *Bacillus cereus*, *Salmonella* spp. and *Listeria monocytogenes*. Under the applicable regulations, the analysed fresh goat' s cheeses were microbiologically safe and had the appropriate physical and chemical characteristics.

Keywords:

goat' s cheese; farm; physical and chemical parameters, composition, microbiological safety

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