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Czech J. Food Sci.

Valkaj K., Kalit S., Kalit M.T., Wendorff W.L.:

Hygienic indicators and chemical composition of Prgica cheese produced from raw and pasteurised milks

Czech J. Food Sci., 31 (2013): 217-221

The hygienic indicators and chemical composition of Prgica cheese produced from raw and pasteurised milks as well as the microbiological quality of dry red pepper used in the cheese production were investigated.. Prgica cheeses and originally packed dry red peppers were collected from five family farms and five vacuum-packed Prgica cheese samples were purchased from the supermarkets. Significantly lower fat ($P < 0.01$), protein, and total solids contents ($P < 0.0001$) of artisanal Prgica cheese in comparison to Prgica cheese purchased from the supermarkets were detected. Two samples of cheese produced on family farms and three samples purchased from the supermarkets had high numbers of

yeasts and moulds. The yeasts *Mucor* sp. and *Candida famata*, and moulds *Aspergillus niger* and *Aspergillus ochraceus*, were detected in dry red pepper. The results showed that there was potential yeast and mould contamination among the Prgica cheeses produced from raw milk, as well as Prgica cheeses purchased from the supermarkets, produced from pasteurised milk under controlled conditions, also contained high numbers of yeasts and moulds probably due to contamination by dry red pepper used in their production.

Keywords:

yeasts; moulds hygienic quality; dry red pepper

[fulltext]