Abstract:

Mudaffara cheese, a braided cheese that is alternatively known as Majdula cheese, was made from standardised goats' milk (2% fat) and standardised goats' milk supplemented with skim milk powder (2.5% or 5%). The cheese produced was soaked in salted whey (10% NaCl) for two days before the initial chemical analysis and sensory evaluation were carried out. As expected, supplementation with skim milk powder increased yield, but there was no significant change in cheese yield if expressed per unit weight of milk solids. Sensory evaluation revealed that supplementation with 5% skim milk powder adversely affected acceptability, while samples fortified with 2.5% skim milk powder were significantly superior in appearance (P<0.05), compared to the two other samples. Chemical analysis of the final product included the following: moisture content, fat content, pH, titratable acidity, total and soluble nitrogen contents, tyrosine and tryptophan contents, and total volatile fatty acid content.