

## **INFLUENCE OF INCUBATION TEMPERATURE ON PROTEIN BALANCE OF LIQENASI GOAT MILK**

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### **Abstract**

Curd syneresis, a critical step in cheesemaking, directly influences the quality of cheese. This process is influenced by several factors such as pH, incubation temperature of curd, fat content, duration of heat treatment etc. On the other hand rate and duration of syneresis affect moisture content of cheese, mineral and lactose content in curd, the loss of protein and fat on cheese whey and its organoleptic characteristics. The aim of this study was to evaluate the influence of incubation temperature on protein and casein losses in cheese whey or their recovery in curd. For this reason was studied syneresis process on incubation temperature 25, 30 and 35 °C, pH 6.3 for whole and skimmed milk. The balance of protein was conducted according to the conservation mass law. This study shows that protein and casein curd recovery is higher on incubation temperature of 25°C for whole milk, while for skimmed milk it results to be higher, at an incubation temperature of 30 °C.

**Keywords:** *Milk, syneresis, protein, mass balance, Liqenasi goat.*