

Comparative analysis of the quality of local and imported sour milk

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Abstract

The role of acidic dairy products is particularly important in human life. Currently, the range of sour dairy products has become quite wide and varied, such as - yogurt, kefir, sour milk, cream and cumin, but unfortunately their quality does not always meet expectations, which negatively affects the health of consumers.

The research was carried out on domestic and imported sour milk, after assessing the quality of the local and imported product. Different qualitative criteria were evaluated - sensory properties, physico-chemical and microbiological parameters, the presence of toxic elements in the investigated product. In conclusion, the researched product demonstrated poor quality characteristics, with the exception of one sample, and the variation of fat content in sour milk does not correspond (% fat is lower) to the information indicated on the package, again with the exception of one sample, which affects the nutritional value and energy of the product. The acidity of the product in all samples coincides with the norms and standard requirements, the microbiological indices of the domestic sour milk as well as of the imported product correspond to the requirements in force.

Keywords: Sour milk, Quality, Fermentation, Acidity, Standard.