[abstract] STABILITY OF LACTIC ACID BACTERIA DURING PROCESSING AND STORAGE OF GOAT MILK SOFT CHEESE

By: Rahayu WP, Kusnandar F, Prayitno WE (Department of Food Science and Technology, Bogor Agricultural University)

The use of goat milk is limited as a healthy drink in Indonesia. One of the factors that limit the consumption of goat milk is the goat's smell. The aim of this research was to apply lactic acid bacteria (Lactobacillus acidophilus FNCC-0051 and Lactobacillus casei FNCC-0090) in the production of goat milk soft cheese in order to estimate the stability of these lactic acid bacteria during processing and storage. This research was divided into four steps i.e. 1) preparation of microbial starter, 2) production of goat milk soft cheese and analyzed of chemical and microbiological changes in each step of production, 3) stability analyzed of lactic acid bacteria through chemical, microbiological and sensory properties, and 4) nutrition and heavy metal analysis for selected goat milk soft cheese. The result showed that the goat milk soft cheeses had white color, soft and crumbly. Lactic acid bacteria in the goat milk soft cheese reached $10^9$ cfu/gram and could be maintained for two months at $5^\circ$C. Goat milk soft cheeses could be accepted especially in terms of their sour aromas and could cover the goat's smell.

Keywords: goat milk, lactic acid bacteria, soft cheese

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