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Development of a new processed cheese spread for the local market

Processed cheese spread (PCS) which has high spreadability, high moisture content and is popular among many consumers, comes under the category of processed cheese. PCS products available in the local market are all imported, are highly priced and unaffordable to many local consumers. Therefore an attempt was made to produce low cost PCS with organoleptic characters as similar to the imported product.

The cheese variety used was cheddar and a typical PCS formula was modified (treatment 1) by inclusion of butter replacing 80% cream, full cream milk powder to substitute skim milk

powder and gelatin as a stabilizer. Treatment 2 did not contain whey powder while treatment 3 contained vegetable fat and whey powder. Treatment 4 included vegetable fat without whey powder. Treatment 5 developed earlier by a local manufacture had butter in the absence of whey powder. These were subjected to an inexperienced tasting panel 1 to evaluate organoleptic characters. Then the best treatment selected was compared with an imported product as a control using a tasting panel 2. The results of tasting panels were statistically analyzed by Friedman Rank Sum Test at 0.05 level of significance. Five treatments and the control were subjected to chemical analysis and the microbiological analysis was carried out only for the selected treatment.

According to the tasting panel 1, treatment 1 was selected as the best. In tasting panel 2, there were no significant differences between the selected treatment and the control for the organoleptic characters except the spreadability. Results of the chemical and microbiological analysis of treatment 1 confirmed to the Sri Lanka Standards. It can be concluded that, a new PCS can be produced locally at a low cost possessing similar organoleptic characters of the imported product currently available in the market.