



The article presents the results of evaluating the efficiency of processing milk into semi-hard cheeses «Raubichsky» and «Belaya Rus» using starter cultures DSS-275 of the company «Chr. Hansen» (Denmark) and MOS 066 C of «Sacco s.r.l» (Italy).

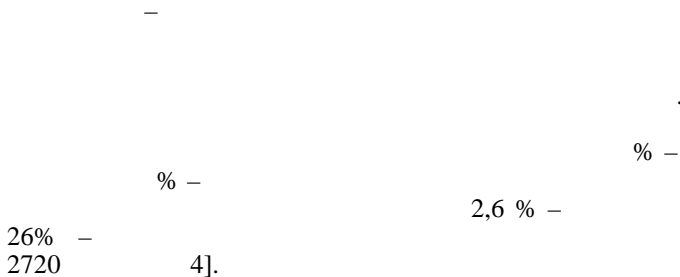
The technological process of cheese production using different starter cultures for all the batches produced was similar. The cheeses «Raubichsky» and «Belaya Rus» were produced according to the following technological scheme: preparation and evaluation of the quality of raw materials; preparation of the normalized mixture; heat treatment of the normalized mixture; preparation of the mixture for folding; folding of the mixture; cutting the clot and setting the grain; heating; molding and pressing; determination of the yield and evaluation of the quality of the cheese after pressing.

It was found that when using the starter culture DSS-275, the process of milk coagulation is more intense, and the acidity of the whey decreases faster, which allows you to get a denser clot that quickly gives off moisture during pressing than when using the starter culture MOSS 066. Improving technological indicators allows you to reduce the cost of raw materials for the production of a unit of finished products by an average of 1.9–3.4 % if the finished product meets the requirements of regulatory and technical documentation for organoleptic indicators and chemical composition.

**Key words:** cheese, technology, sourdough, processing, quality.

## Введение.

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[4, 6, 8].

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**Основная часть.**

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C /P <</MCID 3 >>BD

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DSS-

Chr. Hansen

MOS 066 C «Sacco s.r.l»

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52,0 % («

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**. Влияние заквасок на технологические и качественные показатели сыра «Раубичский»**

	DSS-275	MOSS-066
	2750	2781
	3100	3007
	3,9	3,9
	3,0	3,0
, %	0,05	0,05
%	3,0	3,0
	5850	5788
	1,9	1,9
	(6,40)	
	190	220
	542	526
	10,8	11,0
	5,41	5,42
	51,4	51,8
	36,2	36,5
	49,4	49,8
	5,21	5,23

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DSS-

DSS-



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DSS-

DSS-

DSS-

DSS-  
MOSS

DSS-  
MOSS

MOSS 066.

DSS-275,  
**Заклучение.**

DSS-275

- 1. - - 5-9. //
- 2. , -2007. - - 4. -
- 3. -2010. - - -4. -
- 4. -2016. - 2. - 14-17. -
- 5. - - -
- 6. - - - //
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23. - - .2. - .3-10.

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