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**PRODUCTION OF CHEESE USING IMPROVED
TECHNOLOGY FROM GOAT MILK***Branch of Astrakhan State Technical University in Tashkent region**Rakhmatova S.M.*

This article describes the production of Uzbek cheese. One of the most famous pickled cheeses is brynza. Cheese is a Greek white cheese made from sheep or goat's milk. Since ancient times, it has been aged for almost two months until it acquired a salty or spicy taste. The population of Uzbekistan loves this cheese for its pleasant milky taste with creamy notes and a delicate but dense consistency.

Key words: goat's milk, cheese, rennet, whey.

Although there are thousands of varieties of cheese, for the average consumer there is a much narrower classification. Most of us know that there is hard cheese, soft cheese and processed cheese. And we perceive other categories, for example, pickled cheeses, by their popular names. One of the most famous pickled cheeses is feta cheese. Initially cheese was made from sheep or goat milk.

Goat cheese is valued because it is easily digestible by the body and is suitable for people who are allergic to cow's milk protein, because goat milk contains very little lactose. Goat milk cheese is also a low-calorie product. The only drawback of goat's milk cheese is its specific pungent smell and taste [3].

Today, cheese is primarily made from cow's milk and can be purchased at any large grocery store. Cheese is not subject to heat treatment - the milk protein coagulates due to the addition of rennet, so ripening occurs in a salty solution. The popularity of feta cheese is explained by both its pleasant taste and its impressive vitamin and mineral complex.

This is an invaluable source of calcium, especially for those who do not like other dairy products, but indulge in cheese. In addition, feta cheese is added to a variety of dishes. Unlike hard cheeses, it has a small percentage of fat content, so it is recommended for those who carefully monitor their weight.

Cheese that is not the first freshness can be dried out and too salty, this hard cheese becomes tastier when dried, and only the very hungry can eat feta cheese in this form. But if you cut it into cubes and pour boiling water over it for a few minutes, it will become soft again and the excess salt will come out. In order for dried, not too fatty cheese to be guaranteed to melt in a dish, it should be grated like hard cheese.

To make 350-400 g of cheese you will need: 3 liters of goat milk; rennet starter 0.4% by weight of milk or calcium chloride 30 ml. You can make your own rennet

starter from ruminant rennet. When slaughtering an ox or goat, remove the front of the stomach, rinse it and dry it. And even better if it is the stomach of a dairy goat. As a rule, a goat brings 2-3 kids and one can be sacrificed. Rennet from young animals is more active, a small amount of it is required, and the starter from one stomach is enough for several tons of milk. In dry form, rennet can be stored for years [2].

To prepare cheese in Uzbekistan, fresh milk is prepared or you can heat it chilled to +35-38 degrees Celsius, add starter to it and put it in a warm place for 2-3 days. Goat milk has low coagulability and therefore, in order to get a dense cheese curd, you can add 0.5 liters of whey.

After the whey is separated and the fermented milk becomes so dense that it can be cut, the milk curd must be carefully separated and placed in a bag sewn from several layers of gauze or cotton fabric. The bag is hung for a day to allow the remaining whey to drain. Then the cheese mass must be placed under a press to compact it. To do this, line a small colander with gauze and place it on a container, place the cheese in it, place a plate of suitable size on top and place a pan (jar) of water on it. Leave for a day, then turn the cheese over to the other side and leave for another 24 hours [1].

To fully ripen, the cheese must be kept in brine. It is diluted in the following ratio: take 500 g of salt per 3 liters of water. Cut the cheese into pieces, place in a glass or enamel bowl, pour in brine so that it completely covers the product, and keep in the refrigerator for 5 days. Then drain the brine, pour salted whey over the cheese and keep it in the cold for another 10-15 days. After this, the product is ready for use. Ripened goat cheese must be stored in 15% brine in the refrigerator [1; 2].

Literature

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