

# STUDY ON THE QUALITY OF TELEMEA CHEESE OBTAINED WITHIN THE UNIT “FABRICA DE PRODUSE LACTATE CRISLACT”

A. Usturoi<sup>1</sup>, R.N. Rațu<sup>1</sup>, M.G. Usturoi<sup>1</sup>,  
B.-V. Avarvarei<sup>1\*</sup>, C.E. Nistor<sup>1</sup>, M.A. Davidescu<sup>1</sup>

<sup>1</sup>“Ion Ionescu de la Brad” Iasi University of Life Sciences, Romania  
\*e-mail: bvavarvarei@uaiasi.ro

## **Abstract**

*Telemea cow's cheese is a native variety, made from cow's milk, preserved in brine, and of the wide variety of cheeses that are made in our country, this is the most widespread due to consumer demand. The present study was carried out in order to determine the quality of the Telemea cheese product obtained in the “Fabrica de produse lactate Crislact” processing unit in Iași County. In parallel, the monitoring of the quality parameters of raw material milk intended for processing was also carried out. The raw material milk had variable properties from one manufacturing series to another. Thus, the most fluctuating parameter was represented by the fat content, where the average value determined was  $3.62 \pm 0.84$ , but under the conditions of determining a coefficient of variation of 21.42. The quality of the Telemea cheese assortment was extremely constant for each batch produced during the research, a statement supported by the homogeneity of the characters studied. The general conclusion of this paper is that the unit, although forced to process mainly collected milk, has the ability to offer high quality products, with extremely homogeneous properties from one production series to another.*

**Key words:** *quality, raw material milk, Telemea cheese*