

PROPERTIES OF TAMARCHEESE

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ABSTRACT: Tamar cheese, a new product made of mixing cottage cheese with different levels of date syrup (dibs) or date paste. The sensory evaluation conducted Tamar cheese obtained by score of color, taste, odour and texture. However, the one made with 15% date paste had 3.4, 3.5 and 3.6 scores for color, taste, odour and texture respectively. Also Tamar cheese types were examined for microbial groups. All values of these groups were very close to the control. Therefore, Tamar cheese types were more acceptable and desirable to the products were strongly recommended as a near complete diet, especially for school pupils and youth because of their high content of sugar as source of energy and high quantity of nutritious compounds such as protein according to the chemical analysis.

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