

Acceptability of Laboratory Made Ogggt Using Different Types of Milk.

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ABSTRACT

Ogggt, a traditional dry fermented dairy product, is usually prepared by the Arabian beduins from sheep's buttermilk under uncontrolled conditions. A laboratory method was developed to prepare it from both sheep's and cow's milk; whole, gravity-creamed and buttermilk. The final products were organoleptically evaluated and chemically analyzed. Results indicated that the laboratory made Ogggt was generally accepted by the panelists. Ogggt type products made from Cow's milk were superior to the corresponding types made of sheep's milk. Furthermore, using sheep's buttermilk resulted in an Ogggt of inferior quality. The fat level of the final product was found to markedly affect its sensory attributes.