

# **COMPARATION OF CHEMICAL COMPOSITION AND QUALITATIVE PROPERTIES OF LABORATORY PROCESSED CHESSE AND PROCESSED CHEESES COMMON IN BAGHDAD MARKETS .**

**Taha K. Khudair**

**Animal Resources Dept. - College of Agriculture - Diyala University .**

## **ABSTRACT**

The research was conducted to compare chemical composition and qualitative properties of processed cheese which is made in laboratory with some imported and local processed cheeses that are common in Baghdad markets . From each type of the used processed cheese in the study three replicates were chosen and they were given numbers to identify each sample . They were (1,2) for imported cheese , (3,4) for local cheese , and (5) for processed cheese made in laboratory ( Control Sample ) .

There in components were estimated concerning humidity , protein , fat , salts ash , acidity , PH and Acid degree value . The samples were compared with sample (5) , Where the amount of humidity (54.88 , 69.54%), protein was (12.86 , 20.60%) , fat (10.03 , 24.12%) , salt (1.84 , 2.93%) , ash (1.08 , 3.28%) , hydrogen base (5.2 , 5.7) , acidity in processed cheese was (0.50, 1.40%) as lactic and ADV (2.66 , 5.76%) . The results of statistical analysis for sensual properties showed that sample (5) of processed cheese is significantly better than all samples concerning flavor , texture , color , and ADV .