Ingredients of Amino-Acids in Cheese Kačkaval produced from Sheep Milk in Milk Industry in Kosovo

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Abstract: Fermented foods are among the oldest processed foods and have formed a traditional part of the diet in almost all countries for millennia. Proteins are giant molecules built up of smaller unit called amino acids. The amino acids belong to e group of chemical compounds which can emit dihydrogen ions in alkaline solutions and absorbs dihydrogen ions in acid solutions. Such compounds are called amphoteric electrolytes or ampholytes. Milk processing in Kačkaval cheese takes very important place in productivity of dairy, in the same time takes very important roll in domestic economy as well as nutritive for humankind. This study is done to research the ingredients of amino acids of Kačkaval cheese,(this types of cheese is classified to hard group of cheeses), daily fresh cheeps cheese, 15 to 30 days maturing, produced from sheep milk, with 3.88% of fat in fresh milk. There were made 45th of analyses with aminoanalyser to searching ingredients of amino acids. In fact, the best aerie to produce Kačkaval cheese in milk industry in Kosova is Fushë Kosova.

Key Words: Proteins, Amino-acids, Cheese, Kačkaval

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