

6. CONCLUSIONS AND RECOMMENDATIONS

Using mixtures of goat's milk and cow's milk in place of pure goat's milk had the following impact on the quality aspects and manufacturing of Feta cheese:-

- reduced the renneting time
- a firmer and less fragile curd was formed
- Feta cheese maturation process was slowed down
- acid development was slowed down

Despite the difference in the chemical composition, the composition of all the cheeses made in this study met the following literature values specified by Mansfield (1992) (according to Prinsloo, 1997):-

Moisture content = 40.0 to 63.5%

Fat content = 16.0 to 33.9%

Protein content = 12.0 to 20.8%

Sodium chloride = 1.58 to 6.58%

pH = 4.1 to 5.3

The proportions of the milks used determined the quality aspects of the Feta cheese. The higher the proportion of goat's milk in the cheese milk, the more closely the quality aspects of the cheese resembled those of pure goat's milk Feta cheese and *vice versa*.

Since consistency is one of the important factors which have a positive impact on the consumer's perception of taste and quality, and also reduces error in the research, it may be wise to modify processing techniques, like dry salting, which are liable to cause inconsistency.

For research purposes it could be beneficial to standardise the milk for ease of reference as factors like difference in milk chemical composition, breed of animals used as source of milk, age of the cheese and ripening conditions makes it difficult to

find appropriate literature to use. For example, according to Tsotsanis (1996), the fat content of milk used for manufacturing Feta cheese should be 6%.