7. REFERENCES


BRUSGAARD, C., 1996. The choice of the right coagulant can have a great effect on cheese yield, quality and flavour. Dairy Industry International 61 (4), 35 - 37.


### Appendix A: Quality aspects of Feta cheeses made from different proportions of cow’s milk and goat’s milk

<table>
<thead>
<tr>
<th>Age (days)</th>
<th>Treatment*</th>
<th>Total Protein (%)</th>
<th>Soluble Protein (%)</th>
<th>Fat (%)</th>
<th>FFA (ADV)</th>
<th>NaCl (%)</th>
<th>TS (%)</th>
<th>pH</th>
<th>Log TPC</th>
<th>Texture (N)</th>
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<tbody>
<tr>
<td>2</td>
<td>1</td>
<td>14.36 (0.74)</td>
<td>1.82 (0.27)**</td>
<td>18.08 (0.86)</td>
<td>0.65 (0.18)</td>
<td>3.88 (0.50)</td>
<td>41.32 (1.16)</td>
<td>4.68 (0.07)</td>
<td>4.86 (0.59)</td>
<td>1.57 (0.44)</td>
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<td>2</td>
<td>14.21 (0.78)</td>
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<td>0.86 (0.29)</td>
<td>3.84 (0.37)</td>
<td>40.77 (1.36)</td>
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<td>1.40 (0.51)</td>
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<tr>
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<td>3</td>
<td>14.40 (0.96)</td>
<td>1.85 (0.12)</td>
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<td>3.70 (0.85)</td>
<td>40.45 (1.02)</td>
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<td>5.30 (0.52)</td>
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<td>15.35 (1.00)</td>
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<td>17.00 (0.85)</td>
<td>0.89 (0.20)</td>
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</table>

*Treatment* = 1 (100% cow’s milk), 2 (65% cow’s milk + 35% goat’s milk), 3 (35% cow’s milk + 65% goat’s milk) and 4 (100% goat’s milk)

** = Figures in brackets are standard deviation
Appendix B: An example of results produced by the texture analyser TA-XT2

<table>
<thead>
<tr>
<th>File Name</th>
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<th>1.0mm/s</th>
<th>N/A</th>
<th>10.0mm</th>
<th>N/A</th>
<th>0.03N 201</th>
</tr>
</thead>
<tbody>
<tr>
<td>SER0013A.ASC</td>
<td>2.0mm/s</td>
<td>1.0mm/s</td>
<td>1.0mm/s</td>
<td>N/A</td>
<td>10.0mm</td>
<td>N/A</td>
<td>0.03N 201</td>
</tr>
</tbody>
</table>

FILE NAME: SER0013A.ASC
LOAD CELL TEMPERATURE AREA: 25 - 1, 0.0 ºC
HEIGHT: N/A
WIDTH: N/A
LENGTH: N/A