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

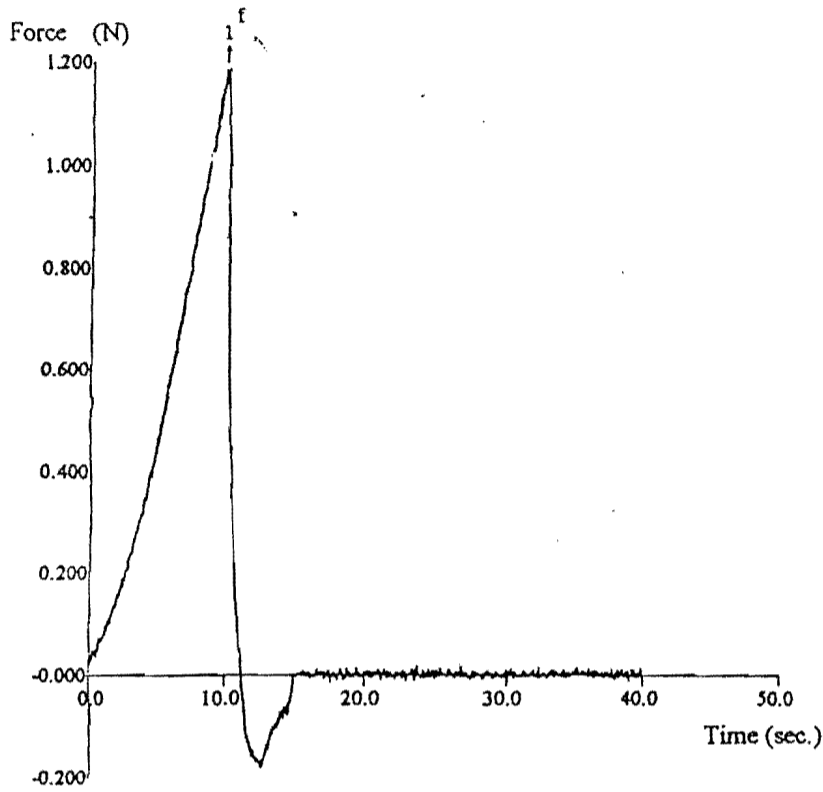
Age (days)	Treatment*	Total Protein (%)	Soluble Protein (%)	Fat (%)	FFA (ADV)	NaCl (%)	TS (%)	pH	Log TPC	Texture (N)
2	1	14.36 (0.74)	1.82 (0.27)**	18.08 (0.86)	0.65 (0.18)	3.88 (0.50)	41.32 (1.16)	4.68 (0.07)	4.86 (0.59)	1.57 (0.44)
	2	14.21 (0.78)	1.73 (0.18)	17.67 (0.65)	0.86 (0.29)	3.84 (0.37)	40.77 (1.36)	4.64 (0.07)	5.61 (0.37)	1.40 (0.51)
	3	14.40 (0.96)	1.85 (0.12)	17.83 (0.76)	0.88 (0.25)	3.70 (0.85)	40.45 (1.02)	4.67 (0.06)	5.30 (0.52)	1.35 (0.45)
	4	15.35 (1.00)	1.50 (0.44)	17.00 (0.85)	0.89 (0.20)	3.79 (1.06)	40.92 (0.96)	4.62 (0.07)	6.01 (0.39)	1.16 (0.88)
7	1	13.37 (0.81)	1.76 (0.48)	19.33 (0.65)	0.88 (0.18)	4.00 (0.48)	41.66 (0.98)	4.67 (0.08)	5.61 (0.52)	1.24 (0.56)
	2	13.76 (0.40)	1.70 (0.21)	18.08 (0.67)	1.00 (0.22)	3.93 (1.12)	39.18 (1.43)	4.67 (0.08)	5.89 (0.55)	1.46 (0.46)
	3	14.42 (0.91)	2.08 (0.46)	17.58 (0.51)	0.96 (0.16)	4.04 (0.34)	40.83 (1.12)	4.68 (0.09)	5.76 (0.48)	1.48 (0.87)
	4	15.11 (0.53)	2.19 (0.47)	17.08 (0.92)	1.09 (0.15)	3.98 (0.43)	41.72 (1.01)	4.63 (0.11)	6.02 (0.06)	1.35 (0.48)
14	1	13.99 (0.46)	2.40 (0.34)	19.06 (0.62)	1.33 (0.16)	4.09 (0.77)	41.84 (0.90)	4.66 (0.09)	5.94 (0.91)	1.66 (0.41)
	2	14.18 (0.38)	2.57 (0.52)	18.31 (0.70)	1.27 (0.19)	3.96 (1.11)	41.19 (1.60)	4.66 (0.09)	5.96 (0.24)	0.85 (0.65)
	3	14.10 (0.89)	2.72 (0.47)	18.00 (0.63)	1.30 (0.25)	4.10 (0.67)	41.04 (1.18)	4.66 (0.08)	5.90 (0.33)	0.96 (0.89)
	4	15.37 (0.88)	2.94 (0.41)	17.63 (0.52)	1.43 (0.18)	4.04 (0.52)	41.93 (1.17)	4.64 (0.07)	6.03 (0.31)	1.24 (0.43)
21	1	13.88 (0.66)	2.94 (0.48)	19.25 (0.58)	1.42 (0.23)	4.11 (0.40)	41.28 (0.95)	4.62 (0.08)	5.60 (0.49)	1.55 (0.88)
	2	13.77 (0.61)	2.98 (0.22)	18.04 (0.40)	1.45 (0.20)	4.00 (0.29)	39.98 (1.21)	4.58 (0.09)	5.99 (0.51)	1.22 (0.43)
	3	14.43 (0.81)	2.89 (0.25)	17.21 (0.40)	1.47 (0.16)	4.08 (0.33)	40.04 (0.87)	4.61 (0.08)	5.86 (0.53)	1.07 (0.56)
	4	15.30 (0.62)	3.08 (0.38)	16.63 (0.71)	1.62 (0.20)	4.07 (0.80)	41.24 (1.00)	4.63 (0.07)	6.11 (0.42)	0.95 (0.90)

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 report generated by the texture analyser TA-XT2



Cursor

2.7 g
0.000 s
0.000 mm

Files

SEB0013A.ARC

Test ID

FILE NAME	MODE	OPTION	PPE-SPEED	SPEED	POST-SPEED	FORCE	DISTANCE	TIME	COUNT	TRIGGER	PPS
SEB0013A.ARC	Force/Comp.	Return to Start	2.0mm/s	1.0mm/s	1.0mm/s	N/A	10.0mm	N/A	N/A	0.03N	200

FILE NAME	PROBE	LOAD CELL	TEMPERATURE	AREA	HEIGHT	WIDTH	LENGTH
SEB0013A.ARC		25 - 1	0.0 °C	0.000 mm ²	0.000 mm	0.000 mm	0.000 mm