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Efficacy of starter culture application using immersion technique on the characteristics of cooked-curd cheeses: Kashar cheese sample

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1 **Efficacy of starter culture application using immersion technique on**
2 **the characteristics of cooked-curd cheeses: Kashar cheese sample**

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10 **Running title: Starter cultures for *kashar***

11 **ABSTRACT**

12 *Kashar* is a cooked-curd cheese and traditionally produced without using any starter
13 cultures. Three different types of commercial starter cultures ChoozitTM MA 11 (MA),
14 BT 01 (BT) and Feta A (Feta) applied to the *Kashar* cheeses after the cooking stage
15 using an immersion technique to eliminate the negative effect of heat on the viability of
16 starter cultures and their activities. Compositional, sensory and ripening characteristics
17 including electrophoresis were determined. MA-culture showed the highest acid
18 production capability while BT-culture possessed the highest proteolytic activity and
19 sensory scores. The results suggest that the immersion technique has a potential use in
20 the production of cooked-curd cheeses.

21 **Keywords:** cooked-curd cheese, *kashar*, ripening, starter culture, immersion technique.

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