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Nutritional characteristics of Croatian whey cheese (Bračka skuta) produced in different stages of lactation

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1 **Nutritional characteristics of Croatian whey cheese (Bračka skuta) produced in different**
2 **stages of lactation**

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13
14 **Abstract**

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16 The objective of this study was to determine the nutritional characteristics of Bračka skuta
17 whey cheese produced in different stages of lactation. The stage of lactation significantly influenced
18 ($P<0.05$, $P<0.01$) the physicochemical composition of Bračka skuta whey cheese, with the
19 exception of the content of lactose and pH value. The stage of lactation significantly affected Ca, P
20 ($P<0.05$) and Mn content ($P<0.01$) in Bračka skuta whey cheese. The Ca and P concentrations were
21 significantly higher in the middle lactation stage of Bračka skuta whey cheeses, while the
22 concentration of Mn was significantly higher in the middle and late stage. The content of fatty acids
23 significantly ($P<0.05$) increased by the stage of lactation. The predominant saturated fatty acids
24 were C16:0, C18:0 and C14:0 while the predominant unsaturated fatty acids were C18:1n-9, C18:2
25 n-6 and C16:1. Bračka skuta whey cheeses produced in the middle lactation stage had significantly
26 ($P<0.05$) higher content of essential amino acids.

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