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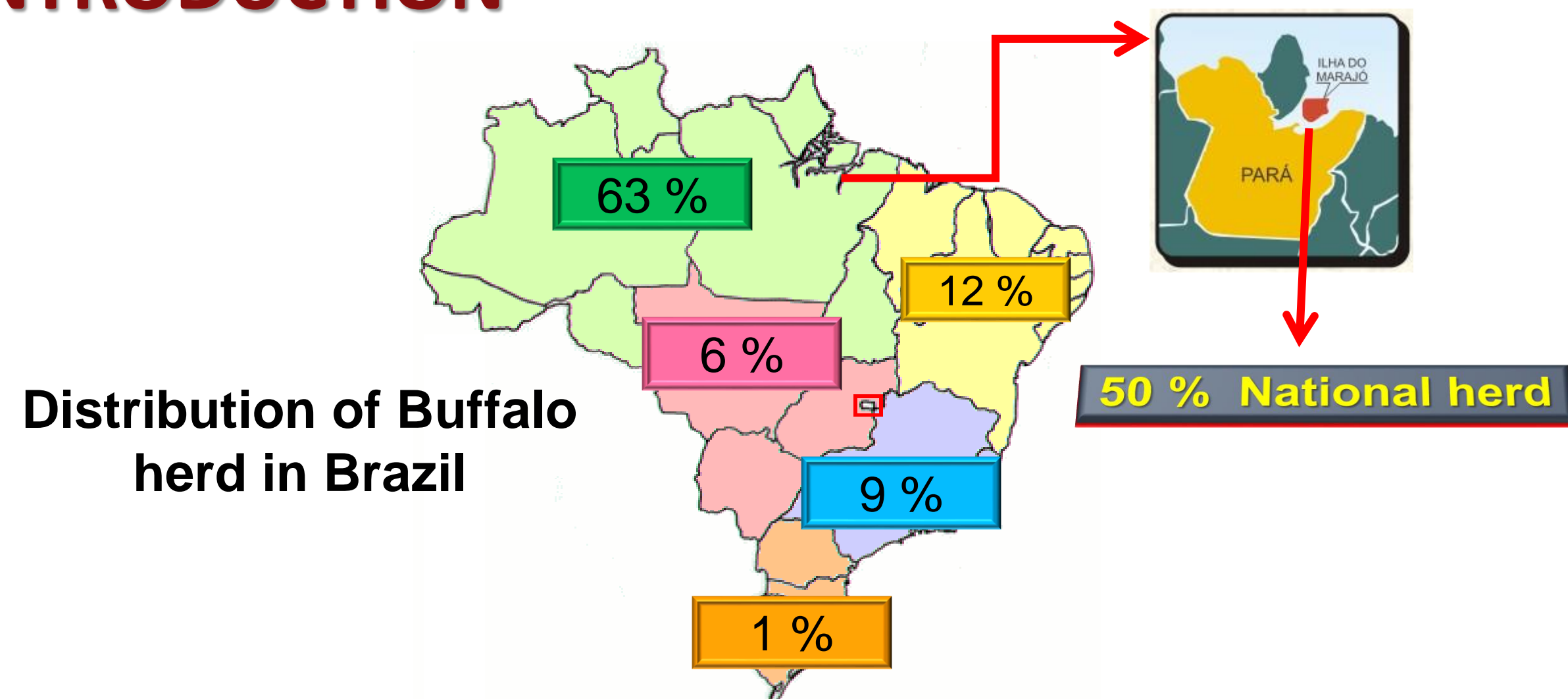
# Characterization of Marajó's cheese and profile of its producers

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## INTRODUCTION



**Table 1:** Buffalo and cow milk composition

Parameters	Milk	
	Buffalo	Cow
H <sub>2</sub> O	83.00	88.00
Fat (%)	8.16	3.68
Protein (%)	4.50	3.70
Ash (%)	0.70	0.70
Total solids (%)	17.00	12.00
Vitamin A (U.I.)	204.27	185.49

Source: Verruma & Salgado (1993)

**Water buffalo farming is essential for Amazonia, particularly in flooded areas (Marajó Island) where no other domestic species is so well adapted. Marajó's handmade cheese is one of the most produced and consumed derivatives of buffalo milk in the region.**

## RESULTS AND DISCUSSION

**Table 2:** Physicochemical characteristic of cream-type and butter-type Marajós's cheeses in rainy and dry seasons

Results	Cream-type Marajó's cheese		Butter-type Marajó's cheese	
	Rainy	Dry	Rainy	Dry
Acidity (% lactic acid)	0.35 <sup>a</sup>	0.32 <sup>a</sup>	0.42 <sup>c</sup>	0.26 <sup>d</sup>
pH	4.89 <sup>b</sup>	5.58 <sup>a</sup>	5.27 <sup>d</sup>	5.59 <sup>c</sup>
Moisture (%)	43 <sup>a</sup>	41 <sup>a</sup>	50 <sup>c</sup>	50 <sup>c</sup>
Fat (%)	38 <sup>a</sup>	41 <sup>a</sup>	22 <sup>c</sup>	20 <sup>c</sup>
Total Protein (%)	19 <sup>a</sup>	19 <sup>a</sup>	25 <sup>c</sup>	24 <sup>c</sup>
Ash (%)	1.6 <sup>a</sup>	1.7 <sup>a</sup>	2.5 <sup>c</sup>	2.4 <sup>c</sup>
Total solids (%)	56 <sup>a</sup>	59 <sup>a</sup>	49 <sup>c</sup>	50 <sup>c</sup>
Fat in total solids (%)	66 <sup>a</sup>	57 <sup>b</sup>	45 <sup>c</sup>	41 <sup>d</sup>
Salt (NaCl) (%)	0.45 <sup>b</sup>	0.66 <sup>a</sup>	1.06 <sup>c</sup>	1.08 <sup>c</sup>

Means followed by the same lower case on the lines do not differ significantly by the Tukey test ( $p < 0.05$ ). S.D. = standard deviation.

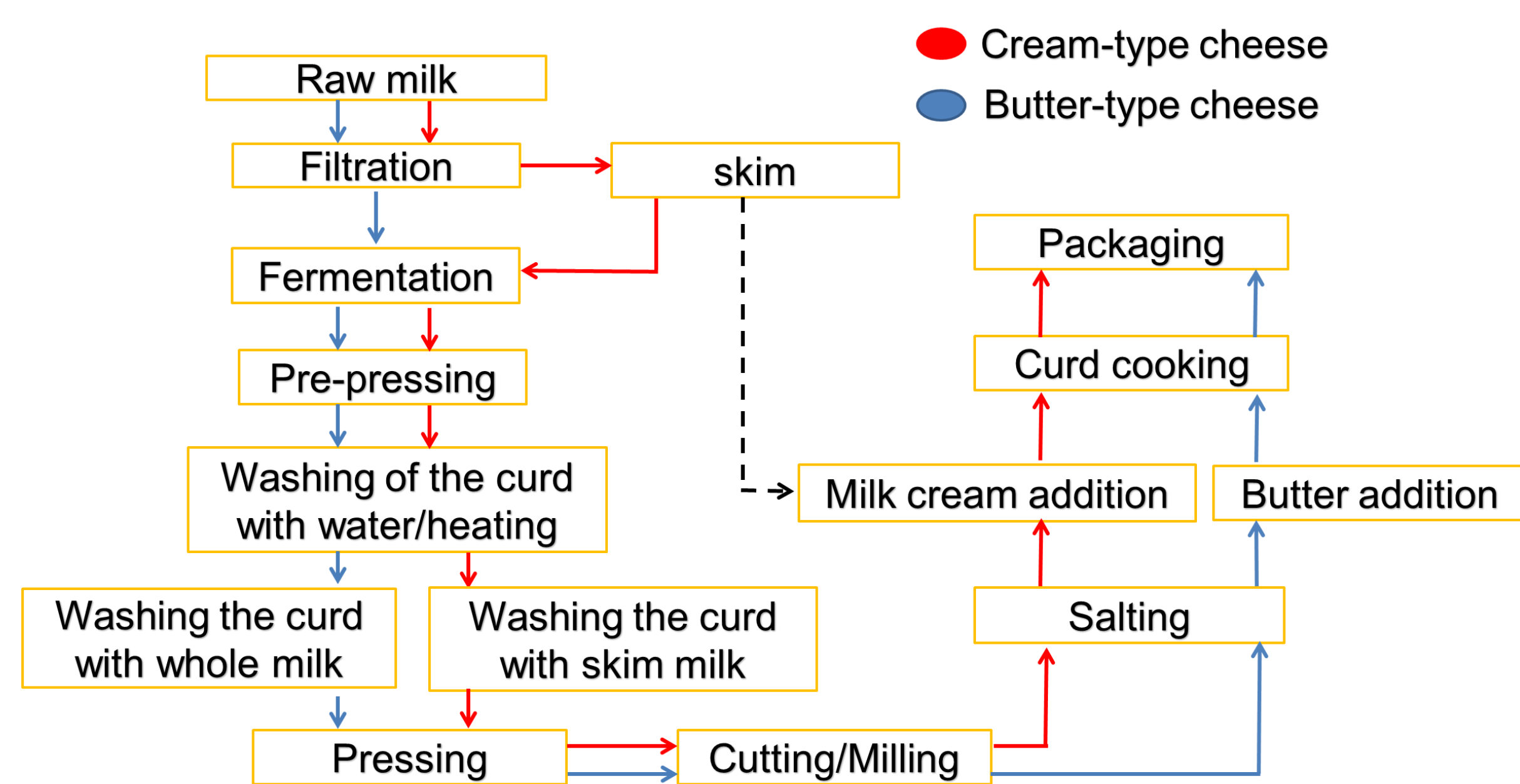
**Need greater control of production → standardization and maintenance of the identity of the product.**

## CONCLUSION

- Family craft production; small scale production
- Use of rudimentary technology
- Season reflected in some physicochemical characteristics.

## AIMS

1) Characterize by physicochemical analysis the cream-type and the butter-type Marajó's cheeses : rainy versus dry season



**Figure 1:** Flowchart of fabrication of artisanal cheeses Marajó type "butter" and type "cream".

2) Outline the profile of handmade Marajó's cheese producers interview



Handmade Marajó's cheese producers profile:

**Labor: Family (70 %)**

**Source of income: cheese (30 %)**

**Experience: more than 10 years**

**No training course ( 60 %)**

**Complete basic studies ( 40 %)**

## REFERENCES

Verruma, M.R.; Salgado, J.M. (1993). Avaliação nutricional do leite de búfala em comparação ao leite de vaca. *Scientia Agricola*, 50 (3), 444-50.

## ACKNOWLEDGMENTS

