

## **STUDY ON THE QUALITY OF HOMEMADE CHEESE IN VARIOUS RESEARCH PERIODS**

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### **Abstract**

The scientific research reflected in this study aimed at conducting microbiological scientific research on the microflora of fresh homemade cottage cheese and in various freezing periods according to the scheme of classical laboratory microbiological conduct.

The results of bacterioscopic microorganisms, Streptococcus microbial colonies, Lactobacillus, yeast cells and conditionally pathogenic species were evaluated in this fresh dairy product and after some freezing intervals, which recorded various microbiological values of a normal bacterial microflora.

These researches, which are characteristic to the safety of food microbiology, are of public interest and allow us to point out that the homemade cheese-food product, often prepared from homemade milk raw material and often kept frozen for certain reasons, is of good quality and meets the requirements. microbiological according to its quality.

**Key words:** Homemade cheese, Bacteriology, Streptococcus, Lactobacillus, Microflora.

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