

QUALITY CONTROL AND EXPERTISE OF "LUCEAFĂRUL" CHEESE OF LOCAL ORIGIN

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Since ancient times, it has been known that a balanced diet is essential for long-term health. Hippocrates, considered „the father of medicine”, said: „Your food should be your medicine and your medicine should be your food” and this tendency to consume safe, harmless and healthy food is the most functional and especially important today. The Moldovan market represents a dynamically developing future prospect for the production and marketing of cheeses. The current situation on the cheese market in the Republic of Moldova is characterized by two main points: the saturation of the market with local cheeses, which are known and appreciated by consumers, and the development of the dairy products segment, which involves foreign production technologies. According to statistical data, the current average annual consumption of dairy products in the Republic of Moldova is about 180 kg/person, which is 20% less than the estimated physiological consumption of 227 kg/person. Cheese is one of the few consumer products that contains a large number of substances essential for life, such as: proteins and fats, mineral salts, fat-soluble vitamins. The digestibility of proteins and fats contained in cheese is 97-98%. Consumption of 100 g of cheese covers the minimum daily requirement of essential amino acids, calcium and about 1/3 of the daily human requirement of phosphorus.

In order to ensure that the quality parameters of food products are maintained within the limits imposed by the legislation in force, every food product is subject to extensive control before it reaches the consumer, which includes checking and ensuring traceability at every stage of the technological process, as well as carrying out laboratory analyses with favorable results.

The article presents the results of the study on the safety of the components of „Luceafărul” cheese, sold in the network of shops in Chisinau. The aim of this research was to control and assess the quality of „Luceafărul” cheese of local origin. It was established that the cheese „Luceafărul” has indicators of high quality and safety, does not contain vegetable raw materials.

Key words: cheese, quality assessment, safety indicators, vegetable fats.