

Abstract:

The low diversity of the dairy products on the Iranian market can cause reducing of the consumption of these products in our country compared to European countries. On the other hand, dairy products in our country traditionally produced by nomads that only local people know of its production. Kwome is one of the sheep's milk products that is produced traditionally in villages around Naein area from many years ago. Kwome produces in bags of sheep skin. This product is utilizable after 30 to 45 days. In the recent study, the samples were taken randomly from the villages of Naein area. microbiological feature of samples like total count, probiotics count and yeast count was measured, cultivation of probiotics on 0, 1, 3, 5, 8, 9, 12, 15, 18 and 21 days, mold and yeast count and also physicochemical features like pH, fat percent, protein percent and salt percent was measured in 0, 30, 60 and 90 days. Data were analyzed by SPSS statistical software. Results showed that total count, pH, fat percent and protein percent had decreasing trend also mold and yeast count and probiotics count had increasing trend. Salt percent of this product was zero. This study introduces that the Kwome is one of the top traditional dairy products with long shelf life and it has unique physicochemical and microbiological features.

key words: Kwome, Naein, Microbiological features, Physicochemical features.



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Thesis for doctorate degree in Veterinary Medicine

Study of stability and analysis of kwome in naein

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September 2016