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## Spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from sheep's and cow's milk

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Bulgarian cheese from cow and sheep milk are traditional dairy products - hard cheeses produced by national standard BNS 14: 2010 in Bulgaria. These dairy products are characterized by their traditional taste due to proteolytic processes occurring during the period of maturation under the influence of characteristic microorganisms. Of particular relevance to the production, control is the content of so-called water-soluble protein. The current study is a survey of the spring-summer dynamics in the amount of water-soluble protein in Bulgarian cheese from cow's and sheep's milk and its changes during the ripening period. As a result of the study was obtained the dynamics of the formation of water-soluble protein characterized quantitative changes in different periods, which provides guidance on the control of the finished product for consumption.

### Biography

Galina S Dicheva is a PhD student in Agricultural Institute, Stara Zagora and works in the field of Quality Traditional Dairy Products. His/her main interests are in qualitative characteristics of traditional dairy products and laboratory methods for their control.

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