

# Food and Beverages

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## Anatolian brine cheeses

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Anatolia is located between Asia and Europe and has a great variety of brine cheeses. Extent of production of brine cheeses is on increase year by year due to demand of market. Each brine cheeses has different sensory properties and physicochemical properties. Demand of costumers changes throughout time. To meet the demand, more researches done to characterize brine cheeses. In this paper; chemical properties, microbial and sensory properties of brine cheeses which are commonly consumed in Anatolia are discussed.

## Biography

Aydin C M has his expertise in evaluation and in improving the health and quality systems of food chain. His open and contextual evaluation model based on responsive constructivists creates new pathways for improving food systems quality and efficiency. Currently, he has been working in Munzur University as an academican. He got many scholarships during his education life and currently focuses on possible strategies as to clean energy usage in food chain and strategies to increase intake of probiotic usage.

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