

objective is, to find proper criteria to obtain (by blending of individual batches) a uniform raw material for acid curd cheese manufacturing.

4.3.1 Acid curd quarg as a basis for acid curd cheese

Acid curd cheese with an acceptable and matching quality can only be manufactured from standardised acid curd quarg suitable for cheesemaking.

4.3.1.1 Sampling

Samples are taken with a suitable sampling device (stainless steel) from containers. Average samples consist of equal parts from the upper, centre and bottom third of the container contents. If samples are not analysed immediately, then they should be filled in suitable glass jars – if possible with a minimum amount of incorporated air – and sealed airtight by a screw-cap with no headspace (if possible). For an analysis of suitability for cheesemaking, 250 g of acid curd quarg are required. For shipping to laboratories, only well-refrigerated samples in insulated containers are suitable, otherwise ripening of samples will occur.

4.3.1.2 Laboratory analysis

This raw material can only be analysed properly for acid curd cheese dairies, if following data are available:

- Moisture content
- Acidity (SH), acidity number of dry matter SH_{Dm}
- pH-value
- Metal content
- Results of organoleptic, ripening and fermentation sample.

4.3.1.3 Testing on suitability for acid cheese making – evaluation

Tab. 4.4 Grading table for suitability of acid curd quarg (BALLHORN)

Grade	Sample result
I	Uniform or nearly uniform ripening, yellowish appearance, cheese smell
II	Minor or uneven ripening, white coating, skin formation, wetting, slightly bulging, bubbly or colored, yeasty, strong, slightly fermenting or slight ammonia smell
III	Ripening to dark-coloured mass, bulging, displaceable skin, noticeable wetting, spreading, discoloured, bubbly, liquefied, putrescent, decomposed, colonised by non-native mould, no ripening, fermenting, ammonia-like, acetic- and a butyric acid smell, foul or musty

In marginal cases for conditionally suitability or non-suitability, it takes an experienced expert.

4.3.1.4 Standardisation

A well-experienced expert will be able – by applying various measures – to manufacture a most uniform acid curd cheese by using acid curd quarg batches with differing properties and attributes. Quarg batches with elevated moisture content can be salted with 2...3% table salt before processing, and as soon as it has dissolved sufficiently, excess whey can be pressed out. Proven standardisation procedures for quarg with different dry matter content as well as actual (pH) or potential (SH) acidity are blending processes in order to achieve corresponding target- resp. standard values. A blending of grainy quarg with a suppler one is also a proven method in order to achieve a uniformisation of consistency. Previously, quarg with a low metal content was blended with quarg having a higher metal content.