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The invention relates to the dairy industry, in particular to a process for producing brined cheese.

The process, according to the invention, comprises mixing of the goat and sheep milk, pasteurization of the mixture, addition of a ferment containing strains of lactic-acid bacteria *Lactococcus lactis ssp. lactis* CNMN-LB-75, *Lactococcus lactis ssp. cremoris* CNMN-LB-78, *Streptococcus thermophilus* CNMN-LB-50, *Streptococcus thermophilus* CNMN-LB-51, *Lactobacillus bulgaricus* CNMN-LB-42, calcium chloride and coagulating enzymes, separation of coagulum, cutting thereof, salting and maturation of cheese.

Claims: 1