

## Composition of the lipid fraction of cheeses produced from milk of Coloured Merino sheep according to production technology

### S u m m a r y

The study was conducted over two successive years using samples of Merino milk obtained between February and the first decade of May and cheeses produced from this milk, employing different production technologies. The cheeses made included: white rennet - non-maturing cheese (Pb), soft cheese - bryndza (Br), brine cheese („Oveta" - Ov), scalded-smoked cheese („Wędzonek kołodzki" - Wk) and semi-hard maturing cheese (Dj). The milk and cheese samples were analysed for individual fatty acids, employing a gas chromatography; cheese composition was also determined. The milk used to make individual cheeses did not differ in the lipid fraction profile. Milk acid content varied from year to year. Fatty acid profile and the proportions of fatty acids in cheese fat were similar. The cheeses made differed in composition, including fat content, which was highest in Dj (23.31), intermediate in Pb (20.51) and Br (20.88), lower in Ov (19.10) and lowest in Wk cheese (10.28%). The content of fatty acids and their groups per kg cheese was highest for Dj cheese, slightly lower for Pb and Br. intermediate for Ov and lowest for Wk cheese.