

s 2018 0017

The invention relates to the dairy industry, namely to a process for producing goat milk cheese.

The process, according to the invention, comprises the pasteurization of milk, addition of a ferment comprising strains of lactic-acid bacteria *Lactococcus lactis ssp. lactis* CNMN-LB-74, *Lactococcus lactis ssp. lactis* CNMN-LB-75, *Lactococcus lactis ssp. cremoris* CNMN-LB-78, *Lactococcus diacetylactis* CNMN-LB-73, *Streptococcus thermophilus* CNMN-LB-79, addition of calcium chloride and coagulating enzymes, separation of coagulum, cutting thereof, salting and maturation of cheese.

Claims: 2