UNIVERSITY OF FOOD TECHNOLOGIES - PLOVDIV

BOOK OF ABSTRACTS

65th Anniversary Scientific Conference
with International Participation
"Food Science, Engineering and Technology - 2018"

Organized in cooperation with the Foundation "Scientific Research"
under Contract № DPMNF 01/21 signed on August 23, 2018

Volume I
"FOOD SCIENCE AND TECHNOLOGY"

October 11 - 13, 2018
UFT, Plovdiv, Bulgaria

UNIVERSITY OF FOOD TECHNOLOGIES - PLOVDIV

BOOK OF ABSTRACTS

65th Anniversary Scientific Conference
with International Participation
"Food Science, Engineering and Technology - 2018"

Organized in cooperation with the Foundation "Scientific Research"
under Contract № DPMNF 01/21 signed on August 23, 2018

Volume I
"FOOD SCIENCE AND TECHNOLOGY"

October 11 - 13, 2018
UFT, Plovdiv, Bulgaria

© Scientific Works of University of Food Technologies
ISSN 1314-7102 CD version
ISSN 2535-1311 online version

BOOK OF ABSTRACTS
of the 65th Anniversary Scientific Conference with International Participation
"Food Science, Engineering and Technology - 2018"
October 11 - 13, 2018, University of Food Technologies, Plovdiv, Bulgaria

Volume I.
"FOOD SCIENCE AND TECHNOLOGY"

UFT Academic Publishing House, Plovdiv
2000

Organizing Committee

Chairman:
Prof. Eng. Kolyo Dinkov, DSc
Rector of UFT-Plovdiv

Deputy Chairman:
Prof. Eng. Stefan Dragoev, DSc
Corresponding Member of
Bulgarian Academy of Science
Vice-Rector of the UFT on Research and Business Partnership

Members:
Prof. Eng. Nikolay Menkov, DSc
Prof. Eng. Albena Stoyanova, DSc
Prof. Eng. Iordanka Alexieva, PhD
Prof. Eng. Violeta Rasheva, PhD
Assoc. Prof. Eng. Venelina Popova, DSc
Assoc. Prof. Eng. Galin Ivanov, DSc
Assoc. Prof. Eng. Georgi Kostov, DSc
Assoc. Prof. Atanaska Teneva, PhD
Assoc. Prof. Georgi Dobrev, PhD
Assoc. Prof. Eng. Radoslava Gabrova, PhD
Assoc. Prof. Eng. Kremena Nikovski, PhD
Assoc. Prof. Petya Nestorova, PhD
Assoc. Prof. Eng. Borislav Milenkov, PhD

Technical Assistants:
Gergana Velcheva
Daniela Atanasova
Ivanka Kuneva
Eng. Annie Sarahosheva
Magdalena Damyanova
Eng. Daniel Hristozov
Eng. Rumen Stoilov

Организационен комитет

Председател:
Проф. д.т.н. инж. Кольо Динков
Ректор на УХТ

Зам. - председател:
проф. д.т.н. инж. Стефан Драгоев
член-кореспондент на
Българската Академия на Науките
Зам.-ректор на УХТ
по научна дейност и бизнес партньорство

Членове:
проф. д.т.н. инж. Николай Менков
проф. д.т.н. инж. Албена Стоянова
проф. д-р инж. Йорданка Алексиева
проф. д-р инж. Виолета Рашева
доц. дн инж. Венелина Попова
доц. дн инж. Галин Иванов
доц. д.н. инж. Георги Костов
доц. д-р инж. Атанаска Тенева
доц. д-р инж. Георги Добрев
доц. д-р инж. Радослава Габрова
доц. д-р инж. Кремена Никовска
доц. д-р Петя Несторова
доц. д-р инж. Борислав Миленков

Секретариат:
Гергана Велчева
Даниела Атанасова
Иванка Кунева
инж. Ани Сарахошева
Магдалена Дамянова
инж. Даниел Христозов
инж. Румен Стоилов

Poster 1.19

Detection for non-milk fat in kashkaval by gas chromatography

Mila Arapcheska[1], Zehra Hajrulai-Musliu[1], Risto Uzunov[1], Jovanka Tuteska[1], Vangelica Jovanovska[1], Steve Veleska[1]*

[1] Faculty of Biotechnical Sciences, St. Kliment Ohridski University, Bitola, Macedonia

Abstract

Dairy products are frequently included as important components of healthy diet. For the smooth taste of dairy products responsible is milk fat. It has specific fatty acid composition which can vary by: breed, diet and stage of lactation. From an economic point of view milk fat is a target of fraudulent practices such as replacement with cheaper non-milk fats of plant and animal origin. Fatty acid profile of milk fat is used as criterion for detection of fraudulence of dairy products. The aim of this study was to analyse authenticity of the dairy product kashkaval (type of yellow cheese). Samples of kashkaval were taken from local markets. Fatty acids profiles of samples were analyzed by gas chromatography. Butter fat, palm and coconut oils, were used as referent material for the detection of vegetable oils. According obtained results high concentrations of medium and long chain fatty acids were determined in kashkaval samples with vegetable oils. The results of this study provide valuable information for consumers. For legal reasons and for consumer protection and confidence, dairy products should be authentic and correctly labeled.