

## IMPACT OF ADDITION OF VEGETABLE FAT AND STORAGE ON THE QUALITY CHARACTERISTICS OF LITHUANIAN PRODUCERS CHEESE PRODUCTS

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**Abstract.** Cheeses with traditional composition and cheese products with mixed fat composition were analysed. Investigation was carried out at the beginning and at the end of the storage of the products.

The usage of the vegetable fat, particularly its quality parameters had more significant impact on the sensory profiles and acceptability of the samples rather than on oxidation process of the fat. Analysis of the sensory profiles showed increasing intensity of bitterness and astringency of cheese products during storage. A significant effect of the storage on the texture attributes of the tested samples was established. The decreasing hardness of the samples was observed while the spreadability and mouth-coating of the samples increased during storage. These changes had a negative impact on the acceptability of the samples.

**Keywords:** cheese, cheese products, storage, quality.