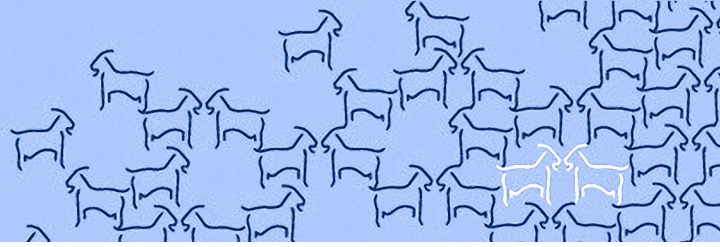


## SESSION 7 - PRODUCTS

### Poster with short oral presentation



**S07 OP-03 | Anastasio Argüello | Spain | [tacho@ulpgc.es](mailto:tacho@ulpgc.es)**

#### ***Cynara* L spp rennet origin (wild vs harvested), freshness (0 vs 1 year old) and ripening time (0 vs 7 days) effects on raw milk goat cheeses**

Noelia López-Alonso<sup>1</sup>, Lourdes Suárez-Ramírez<sup>2</sup>, Noemí Castro<sup>2</sup>, Anastasio Argüello<sup>2</sup>, Sergio Álvarez<sup>1</sup>, María del Rosario Fresno<sup>1</sup>

<sup>1</sup>Unidad de Producción Animal, Pastos y Forrajes, Instituto Canario de Investigaciones Agrarias, Las Palmas de Gran Canaria, Spain

<sup>2</sup>Animal Production and Biotechnology group, Instituto Universitario de Sanidad Animal y Seguridad Alimentaria, Universidad de Las Palmas de Gran Canaria, Spain

Goat cheese production in Europe and in some regions of the European Union has economic and social relevance. Plant based rennet use is worldwide spread. Good examples are Torta del Casar, Queso de la Serena, Caciofiore or Flor de Guía cheese. The aim of the present study was to investigate the color of raw milk goat cheese according to the origin of the rennet plant (wild vs harvested), age of dry vegetable rennet (*Cynara* L spp, 0 vs 1 year old) and ripening time (0 vs 7 days). Twelve cheeses were made for category according to rennet origin and age (Cultivated, one year old: CO, cultivated, same year-old: CS, Wild, one year old: WO, and Wild, same year old: WS) following the traditional methods for “Queso de Flor”. The color in the cheese core was evaluated using a Minolta CR-200 and results were expressed as Lightness, Chroma and Hue angle. Cheese Lightness, Chroma and Hue angle ranged from 85.92 to 90.59, from 14.71 to 9.65 and from 96.10° to 93.41° respectively. Rennet origin and age did not show significant effects on color, while ripening made lightness and Hue angle reduced and Chroma value increased. In conclusion, cheesemakers can choose freely the origin and the storage time of the dry material (*Cynara* L spp flowers) without negative effects on cheese color.