



HOME PRODUCED HELLIM CHEESE AND ITS MICROBIOLOGICAL CONTROL

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Summary

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Hellim cheese is a type of cheese local and special for Cyprus. Hellim cheese is produced mainly from sheep's, goat's and cow's milk. Its production steps have a little difference from the other local cheese types in Turkey. Hellim cheese is mostly produced by animal breeders and it is mostly home made. In spite, it is produced also in factories, home-made Hellim is more famous and preferred most. The production of Hellim comprises of boiling. Hellim is boiled in its whey. The main claim about hellim is its safety. Every producer claims that it is not possible to get any microbe from Hellim since it is boiled and could be consumed raw. So, the aim of this study was to explain the production steps of the Hellim cheese and make it's microbiological controls to approve the claim about its safety.

Key words: contamination, Hellim production, safety