

Table 1. Moisture content (%) of low and high salt Domiati cheese made from heated milk with adding different starter cultures during pickling

Treatments	Pickling period (month)								
	Fresh	0.5	1	2	3	4	5	6	9
5% salt									
Control	61.71 ^{Ba}	58.66 ^{Ab}	57.54 ^{BCb}	56.93 ^{BCbc}	55.13 ^{Bcd}	54.26 ^{ABCd}	53.96 ^{Bd}	53.91 ^{BCd}	----
T1	58.90 ^{Ca}	56.82 ^{ABb}	55.91 ^{CDbc}	55.26 ^{CDbc}	54.84 ^{BCbc}	53.91 ^{BCcd}	52.40 ^{Cd}	52.15 ^{Cd}	----
T2	58.71 ^{CDa}	57.12 ^{ABab}	56.39 ^{CDbcd}	55.88 ^{Cbcd}	55.12 ^{Bbcd}	54.56 ^{ABCcd}	53.94 ^{BCcd}	53.29 ^{Cd}	----
T3	56.62 ^{Da}	53.70 ^{Bb}	51.43 ^{Ebc}	50.13 ^{Ecd}	49.61 ^{Dcd}	48.16 ^{Dd}	48.05 ^{Dd}	48.03 ^{Dd}	----
10% salt									
Control	64.41 ^{Aa}	61.14 ^{ABb}	60.34 ^{Ab}	59.05 ^{Abc}	57.61 ^{Acd}	57.17 ^{ABcd}	56.91 ^{ABcd}	56.12 ^{Ad}	56.13 ^{Ad}
T1	62.54 ^{ABa}	60.12 ^{Ab}	59.65 ^{Ab}	59.13 ^{Abc}	58.54 ^{ABcd}	57.26 ^{ABcd}	56.94 ^{ABcd}	56.41 ^{ABd}	56.43 ^{Ad}
T2	61.93 ^{Ba}	59.87 ^{Aab}	58.73 ^{ABb}	58.06 ^{ABb}	57.85 ^{Ab}	57.43 ^{Ab}	57.17 ^{Ad}	56.83 ^{ABd}	56.03 ^{Ad}
T3	58.98 ^{Ca}	56.41 ^{ABab}	55.21 ^{Dbc}	53.46 ^{Dcd}	52.92 ^{Ccd}	52.56 ^{Ccd}	52.18 ^{Cd}	51.70 ^{Cd}	51.31 ^{Bd}

Control: Domiati cheese from heated milk without culture.

T1: with *Str. thermophilus* & *Lb. bulgaricus* (yoghurt starter).

T2: with *Lb. rhamonsus* & *Propioni. freudenreichii* ss. *shermenii* (Bio Profit).

T3: with *Lb. casei* (LC 705).

A, B, C: Means with same letter among treatments in the same storage period are not significantly different.

a, b, c : Means with same letter for same treatment during storage periods are not significantly different.

Table 2. Salt content (%) of low and high salt Domiati cheese made from heated milk with adding different starter cultures during pickling

Treatments*	Pickling period (month)								
	Fresh	0.5	1	2	3	4	5	6	9
5% salt									
Control	3.91 ^{Ca}	3.83 ^{Ca}	3.74 ^{Ca}	3.67 ^{Da}	3.59 ^{Ca}	3.52 ^{Ca}	3.49 ^{Ca}	3.49 ^{Ca}	----
T1	3.82 ^{Ca}	3.66 ^{CDab}	3.60 ^{CDab}	3.58 ^{Dab}	3.54 ^{Cab}	3.46 ^{Cb}	3.39 ^{Cb}	3.38 ^{Cb}	----
T2	3.84 ^{Ca}	3.65 ^{CDb}	3.59 ^{CDbc}	3.54 ^{Dbc}	3.51 ^{Cbc}	3.48 ^{Cc}	3.46 ^{Cc}	3.44 ^{Cc}	----
T3	3.61 ^{Ca}	3.50 ^{Dab}	3.41 ^{Dabc}	3.32 ^{Ebcd}	3.26 ^{Dcd}	3.21 ^{Dcd}	3.19 ^{Dcd}	3.14 ^{Db}	----
10% salt									
Control	7.45 ^{Aa}	7.15 ^{Ab}	6.87 ^{Abc}	6.76 ^{Acd}	6.71 ^{Acd}	6.58 ^{Acd}	6.55 ^{Ad}	6.58 ^{Ad}	6.56 ^{Ad}
T1	7.14 ^{ABa}	6.81 ^{Bab}	6.68 ^{ABbc}	6.58 ^{ABbc}	6.53 ^{ABbc}	6.50 ^{ABbc}	6.46 ^{Abc}	6.38 ^{Ac}	6.35 ^{Ac}
T2	6.93 ^{Ba}	6.73 ^{Bb}	6.62 ^{ABbc}	6.53 ^{BCBc}	6.51 ^{ABc}	6.48 ^{ABc}	6.45 ^{Ac}	6.48 ^{Ac}	6.44 ^{Ac}
T3	6.74 ^{Ba}	6.58 ^{Bab}	6.43 ^{Babc}	6.34 ^{Cbc}	6.31 ^{Bbc}	6.28 ^{Bbc}	6.19 ^{Bc}	6.15 ^{Bc}	6.12 ^{Bc}

*See legend to Table (1) for details.

Table 3. Yield (%) of low and high salt Domiati cheese made from heated milk with adding different starter cultures during pickling

Treatments*	Pickling period (month)								
	Fresh	0.5	1	2	3	4	5	6	9
5% salt									
Control	22.95 ^{BCa}	20.61 ^{Bb}	19.57 ^{BCbc}	19.31 ^{BCbc}	19.10 ^{BCbc}	18.81 ^{Bbcd}	17.82 ^{Bcd}	17.14 ^{Bd}	----
T1	22.10 ^{Ca}	19.89 ^{Bb}	18.79 ^{Cc}	18.61 ^{Ccd}	18.50 ^{Ccd}	17.95 ^{Bde}	17.23 ^{Be}	17.31 ^{Be}	----
T2	21.60 ^{Ca}	20.08 ^{Bb}	19.01 ^{Cc}	18.69 ^{Ccd}	18.42 ^{Cd}	17.66 ^{Be}	17.41 ^{Bef}	16.91 ^{Bf}	----
T3	18.25 ^{Da}	16.46 ^{Cb}	15.66 ^{Dbc}	15.10 ^{Dcd}	14.93 ^{Dcd}	14.48 ^{Cd}	14.41 ^{Cd}	14.53 ^{Cd}	----
10% salt									
Control	25.51 ^{Aa}	23.28 ^{Ab}	22.28 ^{Abc}	21.45 ^{Acd}	20.98 ^{Acd}	20.32 ^{Ad}	20.04 ^{Ad}	19.83 ^{Ad}	19.90 ^{Ad}
T1	24.36 ^{ABa}	22.38 ^{Aab}	21.01 ^{ABbc}	20.54 ^{ABbc}	20.32 ^{ABbc}	20.16 ^{Abc}	19.84 ^{Ac}	19.51 ^{Ac}	19.63 ^{Ac}
T2	24.52 ^{ABa}	22.29 ^{Ab}	21.59 ^{Abc}	20.84 ^{ABbc}	20.46 ^{Abc}	20.15 ^{Abc}	19.86 ^{Ac}	19.81 ^{Ac}	19.93 ^{Ac}
T3	21.41 ^{Ca}	19.08 ^{Bb}	18.52 ^{Cbc}	18.24 ^{Ccd}	17.93 ^{Ccd}	17.67 ^{Bcd}	17.54 ^{Bcd}	17.34 ^{Bcd}	17.12 ^{Bcd}

*See legend to Table (1) for details.

Table 4. Organoleptic properties of low and high salt Domiati cheese made from heated milk with adding different starter cultures during pickling

Characteristics	Pickling period (month)	Treatments*							
		5% Salt				10% Salt			
		Control	T1	T2	T3	Control	T1	T2	T3
Appearance (10)	Fresh	9ABa	8Ba	10Aa	10Aa	9ABa	9ABa	10Aa	10Aa
	0.5	9Aa	9Aab	10Aa	10Aa	9Aa	9Aa	9Aab	9Aab
	1	9ABa	8Bab	10Aa	10Aa	9ABa	9ABa	9ABab	9ABab
	2	8Aab	8Aab	9Aab	9Aa	9Aa	9Aa	8Abc	8Acd
	3	8Aab	8Aab	9Aab	9Aa	8Aab	8Aab	8Abc	8Acd
	4	8Aab	7Ab	8Ab	7Ab	8Aab	8Aab	8Abc	8Acd
	5	7Ab	7Ab	8Ab	7Ab	7Ab	8Aab	8Abc	7Ac
	6	7ABb	7ABb	8Ab	6Bb	7ABb	7ABb	7ABc	7ABc
	9	---	---	---	---	7Ab	7Ab	7Ac	7Ac
Body & texture (30)	Fresh	20 ^{Cd}	25 ^{ABc}	26 ^{ABc}	28 ^{Aa}	23 ^{Bc}	26 ^{ABbc}	26 ^{ABb}	26 ^{ABbc}
	0.5	23 ^{Cc}	26 ^{ABbc}	27 ^{ABbc}	28 ^{Aa}	25 ^{BCbc}	27 ^{ABab}	28 ^{Aa}	28 ^{Aab}
	1	25 ^{Cb}	26 ^{BCbc}	28 ^{ABab}	28 ^{ABa}	26 ^{BCab}	27 ^{ABab}	29 ^{Aa}	28 ^{ABab}
	2	25 ^{Dd}	27 ^{BCab}	29 ^{Aa}	29 ^{Aa}	26 ^{CDab}	28 ^{ABa}	29 ^{Aa}	29 ^{Aa}
	3	26 ^{Cab}	27 ^{BCab}	29 ^{Aa}	28 ^{ABa}	28 ^{ABa}	28 ^{ABa}	29 ^{Aa}	29 ^{Aa}
	4	26 ^{CDab}	27 ^{BCab}	29 ^{Aab}	25 ^{Db}	28 ^{ABa}	29 ^{Aa}	29 ^{Aa}	29 ^{Aa}
	5	27 ^{Ba}	28 ^{ABa}	27 ^{ABbc}	24 ^{Cb}	28 ^{ABa}	29 ^{Aa}	29 ^{Aa}	27 ^{Babc}
	6	27 ^{BCa}	26 ^{CDbc}	27 ^{BCbc}	21 ^{Ec}	28 ^{ABa}	29 ^{Aa}	28 ^{ABa}	25 ^{Dcd}

9	---	---	---	---	25^{Abc}	25^{Ac}	26^{Ab}	23^{Ad}
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Table 4. Cont.

Characteristics	Pickling period (month)	Treatments*							
		5% Salt				10% Salt			
		Control	T1	T2	T3	Control	T1	T2	T3
Flavour (60)	Fresh	48 ^{Cb}	52 ^{BCf}	55 ^{ABd}	57 ^{Aa}	35 ^{De}	35 ^{Dd}	35 ^{De}	35 ^{De}
	0.5	50 ^{Cb}	53 ^{Bef}	56 ^{Acd}	57 ^{Aa}	40 ^{Ed}	45 ^{Dc}	53 ^{Bcd}	49 ^{Cc}
	1	50 ^{Cb}	54 ^{Bde}	59 ^{Aa}	59 ^{Aa}	45 ^{Dc}	50 ^{Cb}	55 ^{Bbc}	56 ^{Bab}
	2	54 ^{BCa}	55 ^{BCcd}	59 ^{Aa}	59 ^{Aa}	48 ^{Dbc}	51 ^{CDb}	56 ^{ABabc}	58 ^{ABa}
	3	56 ^{Ba}	56 ^{Bbc}	59 ^{Aa}	58 ^{ABa}	52 ^{Cab}	52 ^{Cb}	58 ^{ABab}	58 ^{ABa}
	4	57 ^{ABa}	58 ^{Aa}	58 ^{Aab}	53 ^{Cb}	55 ^{BCa}	55 ^{BCa}	59 ^{Aa}	57 ^{ABa}
	5	57 ^{ABa}	57 ^{ABab}	58 ^{Aab}	53 ^{Db}	55 ^{Ca}	56 ^{BCa}	58 ^{Aab}	55 ^{Cab}
	6	57 ^{Aa}	57 ^{Aab}	57 ^{Abc}	49 ^{Cc}	56 ^{Aa}	56 ^{Aa}	57 ^{Aab}	53 ^{Bb}
	9	---	---	---	---	50 ^{Ab}	50 ^{Ab}	50 ^{Ad}	45 ^{Bd}
Total (100)	Fresh	77 ^{Cd}	85 ^{Bc}	91 ^{Ad}	95 ^{Aa}	67 ^{Dd}	70 ^{Dd}	71 ^{Dc}	71 ^{De}
	0.5	82 ^{Ec}	88 ^{CDc}	93 ^{Abcd}	95 ^{ABa}	74 ^{Fc}	81 ^{Ec}	90 ^{BCc}	86 ^{Dbc}
	1	84 ^{Dcb}	88 ^{Cbc}	97 ^{Aa}	97 ^{Aa}	80 ^{Eb}	86 ^{CDb}	93 ^{Babc}	93 ^{Ba}
	2	87 ^{CDab}	90 ^{BCab}	97 ^{Aa}	97 ^{Aa}	83 ^{Db}	88 ^{Cb}	93 ^{ABabc}	95 ^{Aa}
	3	90 ^{Ba}	91 ^{Bab}	97 ^{Aa}	95 ^{Aa}	88 ^{Ba}	88 ^{Bb}	95 ^{Aab}	95 ^{Aa}
	4	91 ^{Ca}	92 ^{BCa}	95 ^{Aab}	85 ^{Db}	91 ^{Ca}	92 ^{BCa}	96 ^{Aa}	94 ^{ABa}
	5	91 ^{CDEa}	92 ^{BCa}	93 ^{ABbcd}	84 ^{Fb}	90 ^{DEa}	93 ^{ABCa}	95 ^{Aab}	89 ^{Eb}
	6	91 ^{Aa}	90 ^{Aab}	92 ^{Acd}	76 ^{Cc}	91 ^{Aa}	92 ^{Aa}	92 ^{Abc}	85 ^{Bc}
	9	---	---	---	---	82 ^{Ab}	82 ^{Ac}	83 ^{Ad}	75 ^{Bd}

See legend to Table (1) for details

