



# SALT IN MILK & CHEESE DIRECT

## QUANTITATIVE DETECTION OF ADDED SALT IN CHEESE & MILK



Adding salt to cheese and milk can have various effects on their flavor, texture, and preservation. For cheese, salt enhances flavor, controls texture and moisture, extends its shelf life, encourages the formation of a protective rind. For milk, salt enhances flavor, aids in the separation of curds and whey during the curdling process.

It's important to note that while salt can have positive effects on the flavor and preservation of cheese, excessive salt consumption can be detrimental to health. It is recommended to use salt in moderation and consider other flavoring options, such as herbs and spices, to enhance the taste of cheese and milk-based products. Additionally, individuals with specific health conditions, like hypertension, should be cautious about their salt intake.

Note: Sample Preparation

Ask for the SALTS SAMPLE PREPARATION LEAFLET MenidiMedica or an authorized representative.

## BIBLIOGRAPHY

1. Aly, S.A. and E.A. Galal, 2002. Effect of milk pretreatment on the keeping quality of Domiat cheese. *Pak. J. Nutr.*, 1: 132-136.
2. El-Bakry, M., F. Beninati, E. Duggan, E.D. O'Riordan and M. O'Sullivan, 2011. Reducing salt in imitation cheese: Effects on manufacture and functional properties. *Food Res. Int.*, 44: 589-596.
3. Fitzgerald, E. and J. Buckley, 1985. Effect of total and partial substitution of sodium chloride on the quality of cheddar cheese. *J. Dairy Sci.*, 68: 3127-3134.
4. McCance, M.A. and A. Widdowsons, 2002. *The Composition of Foods*. 6th Edn., Royal Society of Chemistry and Food Standards Agency, Cambridge.
5. Tarakci, Z., E. Sagun, H. Sancak and H. Durmaz, 2004. The effect of salt concentration on some characteristics in herby cheese. *Pak. J. Nutr.*, 3: 232-236.
6. WHO, 2010. Creating an enabling environment for population-based salt reduction strategies. Report of a Joint Technical Meeting Held By WHO and the Food Standards Agency, UK.

## CHARACTERISTICS

Reference: 83040

Linearity range: 0.066-7,6 g/dL. salt content.

Presentation: Chromogen Activator R 3 x 17 mL.

Sample Matrices: raw milk, dairy products

Expiry Date: 24 months

\*The kit must be stored at 2°-8°C

## HOW TO USE

Method: Quantitative, Endpoint

Wavelength: 480 nm

Sample preparation 100 uL. food matrix + 900 uL. distilled water and mix.

Blank: Distilled water

Procedure:

1. Read Blank

2. Add 1000 uL. reagent R into a cuvette

3. Add 10 uL. processed sample into the cuvette and mix. Incubate 5'

The color is stable for 30'