Caracterización microbiológica del queso panela oreado de Soyatlán, Jalisco / Microbiological characterization of aired panela cheese from Soyotlan, Jalisco

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Abstract

Panela oreado cheese from Soyatlán, Jalisco, is a traditional Mexican cheese with unique characteristics: history, know-how and unique sensorial characteristics, due to the raw material and the microbiota of the milk and the environment; these factors influence and give typicity to this great Mexican cheese. Proximal analyzes in milk and cheese and microbiological analyzes thereof presented significant statistical differences ($\alpha = 0.05$) in both seasons. As for milk, the milk fat and protein components were statistically higher in the rainy season than in the dry season. In cheese, the components that varied were fat and minerals. *Staphylococcus aureus*, total coliform, and yeast bacteria counts were above that established by NOM-243-SSA1-2010, while the identification of *Salmonella spp*. was found to be negative in 25 g. The sensorial characterization of panela oreado cheese, evaluated through the quantitative descriptive analysis (QDA) technique, showed that the sensorial attributes that characterize the sampled cheeses are: fermented dairy aroma, acidic taste, presence of holes, moist appearance and yellowing. Genotypically, isolated yeasts (12 strains) of the panela cheese were also identified. Species recognized in the panela cheese from Soyatlán, Jalisco were: *Kluyveromyces lactis*, *Yarrowia lipolytica*, *Debaryomyces hansenii*, *Candida parapsilosis* and *Candida sp*. It can be inferred that these isolated and identified yeasts confer sensory qualities on panela cheese made from raw milk.

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