Abstract

Ricotta cheese was produced by using three types of milk that were cow's milk, goat's milk, and buffalo's milk, and four types of acid that were acetic acid, citric acid, malic acid, and tartaric acid. Yield of ricotta cheese made from cow's milk and buffalo's milk using acetic acid had the highest value, whereas yield of ricotta cheese made from goat's milk was not significant different among four acids used. Fat and protein of ricotta cheese made from cow's milk using tartaric acid had the highest value, whereas fat and protein of ricotta cheese made from goat's milk using acetic acid had the highest value. Ash, lactose, moisture content, pH, and titratable acidity of ricotta cheese made from cow's milk were significant different among four acids used ($P<0.05$). Lactose, moisture content, titratable acidity of ricotta cheese made from goat's milk were significant different among four acids used ($P<0.05$). Fat, protein, and titratable acidity of ricotta cheese made from buffalo's milk were significant different among four acids used ($P<0.05$). The increasing fat content in ricotta cheese made from cow's milk resulted in decreasing hardness in the cheese. Ricotta cheese made from cow's milk and goat's milk using acetic acid had the highest value of hardness and the lowest value of adhesiveness among four acids used. Ricotta cheese made from buffalo's milk using citric acid had the highest value of hardness. Taste of ricotta cheese made from cow's milk was significant different among four acids ($P<0.05$). Sensory properties of ricotta cheese made from goat's milk and buffalo's milk were not significant different.