

Table 1. The basic chemical and microbiological composition of the processing milk and the rennet cheese samples produced with the starter cultures tested (n= 6).

Parameter studied	Milk	KM fresh	KMC fresh	KMP fresh	KMCP fresh	KM matured	KMC matured	KMP matured	KMCP matured
pH	6.66 ^d ±0.01	5.60 ^c ±0.12	5.61 ^c ±0.16	5.86 ^c ±0.10	5.68 ^c ±0.03	4.88 ^b ±0.02	4.23 ^a ±0.02	4.44 ^a ±0.12	4.33 ^a ±0.12
water content [%]	87.20 ^d ±0.10	40.67 ^c ±0.10	41.73 ^c ±0.58	42.17 ^c ±1.42	41.32 ^c ±0.29	34.36 ^b ±0.28	31.53 ^a ±0.12	33.83 ^{a,b} ±0.29	32.93 ^b ±1.04
protein content [%]	3.62 ^a ±0.07	18.30 ^b ±0.02	20.42 ^{d,e} ±0.06	18.89 ^{b,c} ±0.79	19.48 ^{b,c,d} ±0.25	20.29 ^{c,d} ±0.46	21.78 ^e ±0.33	20.84 ^{d,e} ±0.91	20.86 ^{d,e} ±0.62
fat content [%]	3.76 ^a ±0.17	29.75 ^{b,c} ±0.25	30.47 ^{b,c} ±0.55	29.45 ^b ±0.23	30.37 ^{b,c} ±0.55	33.00 ^d ±0.50	32.50 ^d ±0.00	32.50 ^d ±0.00	32.50 ^d ±0.00
fat in d.m. [%]	29.35 ^a ±1.48	50.14 ^{c,d,e} ±0.47	52.29 ^e ±1.05	50.94 ^{d,e} ±0.86	51.75 ^e ±0.82	50.28 ^{c,d,e} ±0.70	47.47 ^b ±0.09	49.12 ^{b,c,d} ±0.21	48.47 ^{b,c} ±0.76
salt content [%]	0.69 ^a ±0.52	1.94 ^b ±0.01	1.94 ^b ±0.01	1.93 ^b ±0.00	1.93 ^b ±0.01	1.94 ^b ±0.00	1.93 ^b ±0.01	1.93 ^b ±0.01	1.93 ^b ±0.01
lactococci [log CFU/g]	-	7.9 ^{a,b} ±0.7	8.2 ^{a,b} ±0.4	8.6 ^b ±0.1	8.7 ^b ±0.2	8.5 ^b ±0.7	7.3 ^{a,b} ±0.7	7.2 ^{a,b} ±0.5	7.0 ^a ±0.5
<i>L. casei</i> [log CFU/g]	-	-	8.0 ^a ±0.5	-	8.6 ^a ±0.1	-	8.5 ^a ±0.9	-	7.7 ^a ±0.1
<i>Propionibacterium</i> [log CFU/g]	-	-	-	8.4 ^b ±0.3	8.5 ^b ±0.1	-	-	7.3 ^a ±0.2	7.4 ^a ±0.3

- not determined

a,b,c,... – the same letter indices within the same line do not mean statistically significant differences at the significance level of 0.05.