



## MINISTRY OF JIHAD-E-AGRICULTURE

Agricultural Research, Education and Extension Organization  
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### **Process optimization of traditional dairy products in Iran**

**Research worker: Amir Reza Shaviklo**

#### **Abstract**

Most of the well-known dairy products in the world today were initially produced in remote areas and were gradually being accepted by the people of the region and the world. In Iran, there are various types of traditional dairy products produced in rural areas and in nomadic areas, and if the capacity of industrial production is developed for them, they can get a big market. The Iranian people accept the sensory quality of traditional/indigenous dairy products and these products have always been popular in the markets. However, these products may not have good quality due to the poor environmental conditions and the use of basic production and packaging methods, and this has a significant impact on their production and marketing. The aim of this project was to introduce the products and processing and packaging conditions of Liqvan cheese (in East Azarbaijan province), traditional Ghee, Kashk and Qara-Qorut (in Chaharmahal and Bakhtiari province), Kashk and Qara-Qorut (in Lorestan province), Aroshe and Chiko (in the Semnan province), in order to optimize the processing conditions from the hygienic point of view for the commercialization of such products. In this project, the method of preparation of the mentioned products was studied and each product was sampled for microbial, physicochemical and sensory tests. The dairy products studied in this study, except for a small percentage of Kashk samples, were hygienically and chemically safe and can be consumed without any risk. The consumers accepted all samples. The production of healthy local dairy products can improve livelihoods and improve the living standards of villagers and nomads, and can be considered as one of the attractions of domestic and foreign tourism.

**Keywords:** milk, nomads, traditional dairy products, commercialization