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Editorial

A Brief Summary Scheme of Algerian Traditional Dairy Products

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It is well known that milk is a nutritious and very perishable food. Thus, it would be important to give more interest in milk processing conditions at all stages of manufacturing to deliver a healthy and safe dairy product. Production of dairies from processing of raw milk is an ancient way to increase the shelf life, delay spoilage, and enhance milk quality (Pereira, 2014; Spreer, 2017). In this regards, there are some traditional Algerian dairy products, including Lben, Klila, Jben, Rayeb, Dhan, Zebda, Bouhezza, Takammarit, etc. which their processing steps are schematically and briefly illustrated in Figure 1.

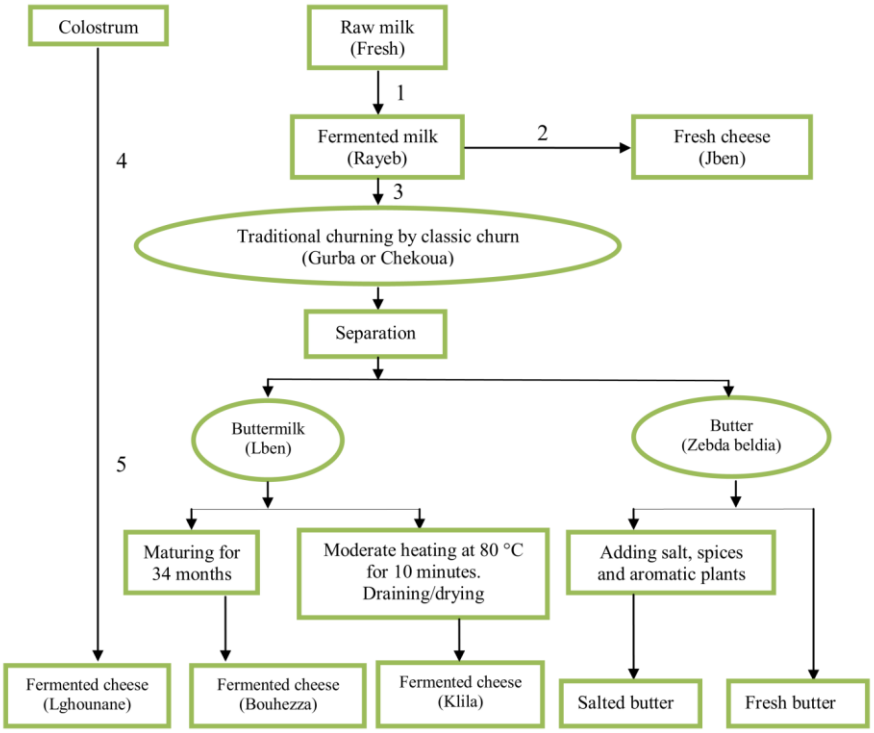

Figure 1: Diagram of processing steps of some Algerian traditional dairy products (1: spontaneous fermentation at room temperature for 3 to 4 hours; 2: draining; 3: homogenization with a wooden stirrer; 4: addition of olive oil and a small amount of salt water; 5: spontaneous fermentation

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It is proposed that these unique Algerian traditional dairy products should be more investigated by the researchers to evaluate their nutritional quality and also possibility of commercial production of these products in large scale in the future.

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