

comparative study between traditional Domiati cheese and recombined Feta cheese. New cast cheeses introduced to the local Egyptian markets, are namely Feta-like and Tallaga like cheese. Domiati cheese is the most important white pickled cheese made from fresh cow and buffalo's milk. The cheese is consumed after three months (semi ripened) or after 6 months (well ripened). Because of the high prices of milks and cost of ripening. The unique step in its manufacturing is the addition of (10 –14%) salt directly to cheese milk before renneting. The yield is highly depending on the quality and season of milk production. Its production needs big capital.