

**PHYSICOCHEMICAL CHARACTERIZATION AND MICROBIOLOGICAL QUALITY
ASSESSMENT OF 'KLILA': A TRADITIONAL DRIED HARD CHEESE, MADE FROM
SMALL RUMINANT'S MILK (GOAT AND EWE) COLLECTED IN BIBANS AREAS
(HIGHLANDS) NORTH EAST OF ALGERIA**

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ABSTRACT

Klila a traditional dried hard cheese, widely known and appreciated in all regions of Algeria, with a grainy texture, formulated with raw milk and/or *Lben*; a fermented acidified milk. The study aimed to valorize the Algerian traditional “*Klila*” cheese, and focused on twenty dried *Klila*'s samples, manufactured from goat's (10 samples) and sheep's (10 samples) fermented milk *L'ben*. Collected from various livestock farms in Bibans arid areas, Bordj Bou Arreridj province, North-Eastern of Algeria, during high lactation season March- April. The exploration of five physico-chemicals tests, gave value encircled between: pH (04- 04, 7), acidity in Dornic degree °D (22- 44°D), conductivity microsiemens/centimeter (0, 41- 02, 16 ms/cm), dry matter (25-48, 48%) and ash (0, 18- 0, 6%). Microbiological quality control By enumeration of nine bacterial groups allowed to estimating average total mesophilic aerobic flora (01.24 x10³ cfu/g), fecal coliforms (08, 4 CFU/g), indologenes flora (0.32), faecal streptococci (21, 30 cfu/g). Samples hygiene level was acceptable; however, indigenous lactic flora, total fatty and proteins rates exploration are desirable.

KEYWORDS: Klila, Lben, Physicochemical, Microbiological