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| **Parámetros** | | | | | |
| **Fecha Proceso:** |  | **Cantidad Litros:** |  | **Tipo de Queso:** |  |

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| **Fecha** | **Producto** | **Análisis Fisicoquímico** | | | | | | | | | | | | | | | | **Observaciones** |
| **Ac** | **ToC** | **pH** | **H** | **%G** | **Color** | **Olor** | **Sabor** | **PT** | **L** | **SNG** | **CR** | **ST** | **oBX** | **oB** | **Viscosidad** |
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| **Parámetros/Estándares** | | | | | | | | | | | | | | | |
| **Producto** | **Análisis Fisicoquímico** | | | | | | | | | | | | | | |
| **PT%** | **Acidez** | **pH** | **oBX** | **H%** | **ST%** | **%G** |  | **Color** | **Olor** | **Sabor** |  | **ToC** | **Viscosidad** |
| Leche de Silo | 3.20 |  | 6.7-6.9 |  | 88 | 12 | 3.0 |  | Ok | Ok | Ok |  | 4° C |  |
| Leche Pasteurizada (T05) | 3.20 |  | 6.6-6.7 |  | 88 | 12 | 3.0 |  | Ok | Ok | Ok |  | 45 °C |  |
| Leche en tina | 3.20 |  | 6.4-6.6 |  | 88 | 12 | 3.0 |  | Ok | Ok | Ok |  | 35°C |  |
| Cuajada | 14-15 |  | 5.4-5.6 |  | 67-69 | 31-33 | 13-14 |  | Ok | Ok | Ok |  | 35°C |  |
| Queso duro viejo post-prensa |  |  | 5.2-5.4 |  | 40 | 60 | 18 |  | Ok | Ok | Ok |  | 30°C |  |
| Queso base |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Queso duro rallado | 11-12 |  | 5.4-5.6 |  | 37-39 | 61-63 | 18-19 |  | Ok | Ok | Ok |  | 30 °C |  |
| Cuajada queso Cuajada |  |  | 5.2-5.4 |  |  |  |  |  |  |  |  |  |  |  |
| Suero/permeado | 0.7-0.8 |  | 6.2-6.4 |  |  | 7-10 | 0.7-0.8 |  | Ok | Ok | Ok |  | 35°C |  |

**Ac:** Acidez, **T°C:** Temperatura en Grados Centígrados, **pH:** Potencial de Hidrogeno, **H:** Humedad, **%G:** Grasa, **PT:** Proteína, **L:** Lactosa, **SNG:** Solidos no grasos, **CR:** Crioscopia (Punto de Congelación), **ST:** Solidos Totales, **°BX:** Brix, **°B:** Grados Baume.

**Responsable de Análisis:** (F) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Jefe de Área:** (F) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Observaciones: \_\_\_\_\_ \_\_\_\_\_**