

# **THE TECHNOLOGY of MACHINE MILKING EWES with the FURTHER PROCESSING of SHEEP'S MILK**

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*The results of experimental studies on the development of the technology of machine milking and processing of the sheep milk with the use of new technologies and different cultures for the fermentation milk products, according to the established technological and veterinary requirements on the process of preparation of ewes and their machine milking, processing of sheep milk into cheese brine (cheese), which regulate their implementation. It is established, that the milking unit of the linear type provides rapid formation reflexes of ewes for the milking process, and performance characteristics of this unit allow to carry out efficiently milking process according to the technological and veterinary requirements, which were created. Compared to existing analogues in the world this technical means has much lower for metal consumption (0.8 kg / head. / hr.), dimensions and ease of use.*

*The developed technological method of processing milk using different equipment and fermented cultures provides the following processes: preparation for processing, leaven and clotting materials, formulation and also pressing cheese mass in the preparation of brine molded cheese in compliance with GOST.*

*The outlined technological and veterinary requirements for machine milking of sheep and for the processing milk to the cheese in brine, regulate all processes: a clinical condition ewes; determining the processing parameters of the animals' breast; keeping and feeding of lactating ewes; machine milking of sheep; the monitoring determining the quality of milk and its bacterial contamination; manufacturing of the formed sheep cheese (brynza) with determination its quality; and also these requirements ensure the obtaining of standard (innovative) product.*

*Development meets the requirements of small farms and has demand.*

**Keywords:** ewes, technology of machine milking, processing milk, bacterial contamination, bacterial culture fermented, sheep cheese (brynza).