ABSTRACT

Butter is produced from cream or yoghurt in dairy factories and farms and called as butter or yayık butter in Turkey. Karinyagi is also made from cream and yoghurt as yayık butter, but the packaging material is different from others. Karinyagi is produced by filling of butter into purified goat’s and sheep’s stomach (the traditional name is Karin) and storage in this material during self-life. The aim of this study was to determine the fatty acid composition of Karinyagi made from cream. Twenty Karinyagi samples were randomly collected from different regions of Burdur, Turkey. The fatty acid composition of samples (by gas chromatography) and chemical properties were investigated. It was determined that the chemical properties of Karinyagi were similar to butter produced with cream and yoghurt. The total saturated fatty acid level of Karinyagi samples changed from 62.31% to 76.64% (mean value 67.14 ± 3.36%), while unsaturated fatty acids of them ranged from 20.48% to 31.57% (mean value 28.46 ± 2.67%). Minimum and maximum levels of monounsaturated fatty acids of Karinyagi were determined as 18.98% and 28.57%. Butyric, oleic and palmitic acids were dominant in Karinyagi. Palmitic acid was slightly lower comparing to data for butter produced with cream and yoghurt. As a result, the amount of Karinyagi fatty acids may be said to be significantly different from the fatty acid of yayık and cream butter.