Evolution of chemico-physical characteristics during manufacture and ripening of Castelmagno PDO cheese in wintertime

(Article begins on next page)

16 September 2024

1 **Evolution of chemico-physical characteristics during manufacture and ripening of**

2 **Castelmagno PDO cheese in wintertime.**

3 Marta Bertolino[1], Paola Dolci, Manuela Giordano, Luca Rolle, Giuseppe Zeppa

4 Dipartimento di Valorizzazione e Protezione delle Risorse Agroforestali, Settore di Microbiologia Agraria e

5 Tecnologie Alimentari, Facoltà di Agraria, Università degli Studi di Torino, Via Leonardo da Vinci 44 Grugliasco

6 (TO), Italy

7

8

9 **Abstract**

10 Biochemical, volatile and textural profiles during manufacture and ripening were determined in

11 samples of Castelmagno PDO cheese obtained from three different batches in the main artisan

12 cheese plant of Castelmagno PDO production area. At the end of manufacture, samples were

13 characterized by a pH of 6.57 and 52.4% moisture content. The HPLC analysis of organic acids

14 and sugars showed the exhaustion of lactose content, while the Urea-PAGE indicated extensive

15 primary proteolysis on both β-casein and α_{s1}-casein. During ripening, cheeses were characterized

16 by high degradation of β-casein and α_{s1}-casein due to bacterial action. RP-HPLC profiles showed

17 a high production of peptides eluted between 20 and 30 minutes. A total of 92 volatile compounds

18 were identified in cheese headspace. Texture profiles showed an increase in hardness, gumminess,

19 chewiness and adhesiveness values as well as a decrease in cohesiveness during ripening.

20

---

[1] Corrisponding author: Tel.: +39-0116708705; fax: +39-0116708549

email address: marta.bertolino@unito.it

1. Introduction

Castelmagno PDO cheese is one of the most important Italian hard cheeses and was given the Protected Denomination of Origin label (PDO) in 1996. It takes its name from the homonymous small town in Piedmont (North West Italy) where it was originally produced. Currently, the production area is limited to three municipalities (Castelmagno, Pradleves and Monterosso Grana) in the Province of Cuneo in Piedmont. The cheese is produced by six manufacturers (2 industrial and 4 artisanal dairy plants). It is usually made from raw cow milk obtained from two consecutive milkings. The evening milk may be partially skimmed after overnight creaming at 15°C in shallow and large diameter tanks. Such semi-skimmed milk is mixed at a 1:1 ratio with the whole milk collected during the successive morning milking. A small percentage of ewe or goat's milk may be added to cow's milk, although such practice is not currently in use. Production technology does not allow the use of starter cultures, so acidification is due to indigenous lactic acid bacteria and milk is coagulated with liquid calf rennet at 32-38°C. The curd is transferred to molds and harvested for at least 18 h for complete whey elimination. Then the curd is left at 10°C for a period of 2-4 days under the whey obtained from previous cheesemaking. The curd is then milled, dry-salted and strongly pressed. Finally, the cheese is placed in natural caves where ripening takes place at 10-12°C and 85-90% humidity for at least 60 days. The cheese has a cylindrical shape, measuring 12-20 cm high and 15-25 cm in diameter, and weighing 2-7 kg. *Penicillium* spp. from the environment occasionally colonizes the interior part of the cheese during the final phase of ripening. Due to the presence of this colonization, the Castelmagno PDO cheese is usually considered a hard blue cheese variety (Ottogalli, 2001; Gobbetti & Di Cagno, 2002; Gobbetti, 2004) but nowadays the cheese is marketed before the appearance of mould.

Although a little is known about the microbiology of Castelmagno PDO cheese (Dolci, Alessandria, Rantsiou, Rolle, Zeppa & Cocolin, 2008; Dolci, Alessandria, Rantsiou, Bertolino & Cocolin, 2010) there are no studies on the technology, gross composition, glycolysis, proteolysis, lipolysis, volatile and textural profiles of this cheese. Therefore, the aim of this research was to determine the biochemical, volatile and textural profile of Castelmagno PDO cheese. Since its production process consists of 4-5 days, it influences the biochemical pathways that determine the final characteristics of the cheese. As a consequence, it was also necessary to analyze the samples during Castelmagno PDO cheese manufacture and not only during ripening.

2. Materials and methods

2.1. Materials

Samples were taken from three batches of Castelmagno PDO cheese produced in the main artisanal dairy plant in the town of Castelmagno (Piedmont, Italy) during the wintertime. The three batches were produced on different consecutive days (A, B, C) by using milk from the same farm. The cow milk used in cheese production had a pH of 6.59 ± 0.01, and contained 4.51 ± 0.17% lactose, 3.45 ± 0.07% protein and 3.40 ± 0.32% fat. For each batch the milk (A1, B1, C1), the curd after the cut (A2, B2, C2), the curd after 24 hours (A3, B3, C3), the curd after 3 days under the whey (A4, B4, C4), and the cheese after 3 (A5, B5, C5), 30 (A6, B6, C6), 60 (A7, B7, C7), 90 (A8, B8, C8), 150 (A9, B9, C9) days of ripening were sampled. Samples were transferred to the laboratory in refrigerated conditions and milk was immediately analysed for pH and gross composition. Cheesemaking samples (A2, B2, C2, A3, B3, C3, A4, B4 and C4) were analysed immediately for pH and an aliquot was also frozen and subsequently used for compositional, glycolysis, proteolysis and volatile analysis. Cheese ripening samples (from A3 to

1   C9) were immediately analysed for pH and texture profile and an aliquot was also frozen and

2   subsequently used for compositional, glycolysis, proteolysis and volatile analysis.

3

4   *2.2. Methods*

5

6   *2.2.1. Compositional analysis*

7   Milk samples were analysed for lactose, protein and fat content by using a Milko Scan[TN] FT 120

8   (Foss, Padova, Italy). Cheese samples during manufacturing and ripening were analysed for:

9   moisture by the oven drying method at 102°C (IDF, 1982), salt by titration with $AgNO_3$ (IDF,

10 1988), total protein and pH 4.6-soluble nitrogen by Kjeldhal method (IDF, 1993), and fat by the

11 FIL-IDF Standard 5A method (1969). The pH was determined with a Portamess 913 pHmeter

12 (Knick, Berlin, Germany) placing the penetration electrode in contact with the sample mass. All

13 analyses were performed in triplicate.

14

15 *2.2.2. Assessment of proteolysis*

16 The pH 4.6-insoluble and -soluble extracts were prepared according to the method of Kuchroo

17 and Fox (1982), which was slightly modified as outlined by Hayaloglu, Guven, Fox, Hannon and

18 McSweeney (2004). Urea-polyacrylamide gel electrophoresis (Urea-PAGE) was performed on

19 the insoluble fraction using a Protean II xi vertical slab-gel unit (Bio-Rad Laboratories Ltd.,

20 Watford, UK) according to the method of Shalabi and Fox (1987). The gels were stained directly

21 with Coomassie Brilliant Blu G-250 using the method of Blakesley and Boezi (1977) and

22 destained using distilled water. After destaining, gel slabs were digitised by a scanner (Epson

23 Perfection 1650, Seiko Epson Corporation, Nagano, Japan). Scans of the electrophoretograms

24 were used to quantify bands using densitometric software (Image Master TotalLab 1D Gel

1   analysis v 1.11 software, Nonlinear Dynamics Ltd, Newcastle-upon-Tyne, UK). Similar bands

2   were recognized visually as described by McSweeney, Poochet, Fox and Healy (2004) and peak

3   volumes of corresponding bands were quantitatively determined.

4   Peptides of the pH 4.6-soluble fraction of cheeses were determined by RP-HPLC using the

5   method described by Hayaloglu *et al.* (2004) utilising a HPLC system (Thermo Electron

6   Corporation, Waltham, MA, USA) equipped with a isocratic pump (P1000), and a multiple

7   autosampler (AS3000) fitted with a 20 μL loop a UV detector (UV100) set at 214 nm.

8   Individual free amino acids (FAA) of the pH 4.6-soluble fractions of cheeses were prepared and

9   analysed according to the method of Bertolino, Zeppa, Gerbi and McSweeney (2008).

10

11   *2.2.3. Assessment of organic acid, sugars, diacetyl and acetoin*

12   Organic acids (citric, orotic, pyruvic, lactic, oxalic, hippuric, isobutyric, valeric and isovaleric),

13   sugars (lactose, glucose and galactose), diacetyl and acetoin were determined by high

14   performance liquid chromatography according to the method of Zeppa and Rolle (2008). Five

15   grams of sample were added to 25 mL of 0.013N H_2SO_4 (mobile phase) and homogenised for 10

16   min with a Stomacher blender (PBI, Milano, Italy). The extract was subsequently centrifuged for

17   5 min at 2500 *g* and the supernatant was filtered through a PTFE 0.20 μm disposable syringe

18   membrane filter (Sartorius AG, Göttingen, Germany). The HPLC system (Thermo Electron

19   Corporation, Waltham, MA, USA) was equipped with an isocratic pump (P1000), a multiple

20   autosampler (AS3000) fitted with a 20 μL loop, a UV detector (UV100) set at 210 and 290 nm

21   and a Refractive Index detector (RI-150). The analyses were performed isocratically at 0.8

22   mL/min and 65°C with a 300 × 7.8 mm i.d. cation exchange column (Aminex HPX-87H)

23   equipped with a Cation H^+ Microguard cartridge (Bio-Rad Laboratories, Hercules, CA, USA).

24   Three replicates for each sample were analysed. The data treatments were carried out using the

ChromQuestTM chromatography data system (ThermoQuest, Inc., San Jose, CA, USA). Analytical grade reagents were used as standards (Sigma-Aldrich Corporation, Milan, Italy).

2.2.4. Volatile compounds analysis

Grated homogenized sample (5g) was placed in a 40 mL vial fitted with a PTFE silicone septa (Supelco, Bellefonte, PA, USA), through which the SPME syringe needle fitted with a Stable Flex 2cm-50/30 μm divinylbenzene-carboxen-polydimethylsiloxane (DVB-CAR-PDMS) fiber (Supelco, Bellefonte, PA, USA) was introduced. The internal standard was methyl nonaoate (Sigma Aldrich) at a final concentration of 80.4 μg/kg in the sample (Katechaki, Panas, Rapti, Kandilogiannalis & Koutinas, 2008). The vial was placed in a heat/stir plate at 80°C for 35 min for the absorption phase. After exposure in the headspace (HS), the fibre with the analytes was retracted and transferred to the injector, which was operated in the splitless mode at a temperature of 280°C for 4 min. Compound identification was achieved with a Shimadzu GC-17A gas chromatograph (GC) coupled with a Shimazdu QP5000 quadrupole mass spectrometer (Shimadzu Corporation, Kyoto, Japan). The GC was equipped with a DB-wax column (30 m, 0.25 mm i.d., and 0.25 μm film thickness) and a split/splitless injector. The carrier gas was ultrahigh purity (99.999%) helium with a flow rate of 1 mL/min. The following column temperature programming sequence was used: an initial temperature of 35°C for 3 min, increased to 110°C at a rate of 5°C/min, increased to 240°C at a rate of 10°C/min and a final extension at 240°C for 10 min. Mass spectra were recovered in the electron impact mode at an ionisation voltage of 70 eV. The ion source and the interface were maintained at 250°C. Identification was achieved by comparison to standard compounds where available, or/and using the NIST 12 and the NIST 62 data base (National Institute of Standards and Technology, Gaithersburg MD, USA).

1 *2.2.5. Texture analysis*

2 For Texture Analysis, samples were cut with a thin blade in 20 mm squared cubes and

3 immediately analyzed. The TPA test was carried out using a Universal Testing Machines (UTM)

4 TA-XT2i Texture Analyzer[®] (Stable Micro System, UK) equipped with a 25 kg loadcell and

5 HDP/90 platform. Samples were compacted in height to 30% of the original using a crosshead

6 speed of 0.8 mm/s and a P-35 DIA cylinder stainless flat probe (Kapoor, Metzger, Biswas &

7 Muthukummarappan, 2006; Blazquez *et al*., 2006). Each sample was subjected to a two-cycle

8 compression with 5 s between cycles (Drake, Gerard, Truong & Daubert, 1999). For the

9 acquisition of the force-time curve, a Texture Export Exceed software rel. 2.54 (Stable Micro

10 Systems, Godalming, UK) was used. According to Gunesakaran and Mehemet Ak (2003), the

11 following parameters were measured from the force-time curves (Figure 1): hardness (N, as F_1

12 maximum force), cohesiveness (adimensional, as $(A_2)/(A_1+A_{1W})$), adhesiveness (mJ, as A_3),

13 gumminess (N, as hardness $\times$ cohesiveness), springiness (mm, as d_2), chewiness (mJ, as

14 gumminess $\times$ springiness) and resilience (adimensional, as $(A_{1w/}A_1)$). For each batch and point of

15 ripening, five analyses were performed.

16

17 *2.2.6. Statistical analysis*

18 The distribution and the differences in the compositional parameter, organic acids, sugars,

19 diacetyl, acetoin, free amino acids, and textural parameters of Castelmagno PDO samples were

20 analysed using Brown-Forsythe test of homogeneity of variance, ANOVA and the Duncan mean

21 comparison test respectively to underline the normal distribution of the data and differences

22 during the manufacture and ripening of cheeses. Calculation was performed by Statistica 7.0

23 Software (Statsoft, Tulsa, USA).

24

1

3. Results and discussion

3.1. Compositional analysis

The average of pH, moisture, salt, fat, protein and pH 4.6-soluble nitrogen contents of Castelmagno PDO samples during manufacturing and after 3, 30, 60, 90, 150 days of ripening are shown in Table 1. The pH of cheeses was between 6.57 to 4.71 during manufacturing and between 4.71 to 5.02 during ripening due to the microbial ecosystem evolution as reported by Dolci, Alessandria, Rantsiou, Bertolino & Cocolin, (2010). The pH average value during Castelmagno PDO market life (after 60 days of ripening), was 4.94 lower than that reported by Gobbetti and Di Cagno (2002). According to moisture data after 60 days of ripening (period after which the cheese can be sold), Castelmagno PDO cheese can be categorized as a hard cheese with an average value of 35.5% (McSweeney, Ottogalli & Fox, 2004). After 3 days under the whey the curd is grinded, pressed and formed with a high loss of whey. As a consequence, samples at 3 days of ripening showed a high decrease in moisture content.

Low salt levels found during Castelmagno PDO manufacturing (0.75%) was due to the fact that it is a dry-salted cheese and salt is added during the curd grinding at the end of cheesemaking. During ripening, salt levels increased to an average value of 2.46%, which was in line with data reported by Delforno (1960).

Fat content increased from an average value of 23.2% during the manufacture period to an average of 31.1% after 60 days. The second one was lower than that reported by Gobbetti (2004) and Merlo (2001) but within the range reported by Delforno (1960).

Protein content increased from an average value of 19.31 % during manufacture to an average of 26.56 % after 60 days, whilst the pH 4.6-soluble nitrogen rose from 7.13% to 13.65% as a

1   consequence of the decrease of moisture. Protein content during market life was higher than that

2   reported by Gobbetti (2004).

3

4

5   *3.2. Assessment of proteolysis*

6   The data of pH 4.6-SN level in Castelmagno PDO samples are shown in Table 1. During cheese

7   manufacturing pH 4.6-SN decreased as a consequence of its use as a nutritional requirement by

8   LAB (Monnet, Condon, Cogan & Gripon., 1996) and due to its diffusion in whey as a

9   consequence of the attainment of equilibrium of soluble constituents into two solutions as

10   reported for the cheese ripening in brine (Abd El Salam and Alichanidis, 2004). Contrarily, pH

11   4.6-SN increased during the ripening period due to the breakdown of casein into peptides and

12   amino acids by the action of chymosin, plasmin, and bacteria.

13   Urea-PAGE electrophoretograms of the pH 4.6insoluble fractions of Castelmagno PDO cheese

14   (batch A) during manufacture and ripening are shown in Figure 2. Bands in the

15   electrophoretograms and the densitometric analysis (data not reported) showed that the

16   degradation of β- and α_{s1}-caseins occurs early, already during cheese manufacturing due to the

17   rennet and plasmin activity effects. However it can be seen that neither β- nor α_{s1}-casein were

18   totally degraded at the end of ripening but α_{s1}-casein hydrolysis rate was greater than that of

19   β–casein during all stages of ripening. As a consequence of α_{s1}-casein hydrolysis, in all

20   electrophoretrogram samples the band corresponding to α_{s1}-I-casein (α_{s1}-CN f 24-199) which is

21   the first product of rennet action on α_{s1}-casein, was present; from the third day of ripening other

22   bands corresponding to other peptides appeared (marked as z α_{s1}-CN) these are characterised to

23   have faster mobility than α_{s1}-I-casein (α_{s1}-CN f 24-199) which are degradation products of α_{s1}-

casein due to rennet and indigenous milk proteinases action. From the thirtieth day of ripening,

cheeses showed a band corresponding to the peptide α_{s1}-I-casein (α_{s1}-CN f 102-199). Concerning

γ-caseins (the polypeptides produced by the action of plasmin on β-caseins), the γ_2-casein [β-casein (f106-209)] was present at the highest concentration followed by γ_3- [β-casein (f108-209)]

and γ_1- [β-casein (f29-209)] caseins. The RP-HPLC profiles of the pH 4.6-soluble fractions of

Castelmagno PDO cheese (batch A) are shown in Figure 3. To compare the chromatographic data

obtained by RP-HPLCs, visual identification of similar peaks were evaluated. Common peaks

were evident in the region 5-8 min in the chromatograms of all with an increase in concentration

during ripening. Similar peptides eluted with retention times of 11-18 and 24-29 mins were

observed in samples 24 hours after manufacturing until the 150th day of ripening, with increased

concentration during ripening. All these regions were composed principally of amino acids and

hydrophilic peptides (Gonzalez del Llano, Polo & Ramos, 1995; Pavia, Trujillo, Guamis & Ferragut, 2000). However, qualitative and quantitative differences were observed in the region

included between 30 and 50 minutes considered to be composed mainly of hydrophobic peptides

(Gonzalez del Llano *et al.*, 1995; Pavia *et al.*, 2000). Cheese proteolysis was also monitored by

determining the levels of individual free amino acids (FAAs). These data are reported in Table 2.

Overall, the total concentration of FAAs increased considerably from the end of manufacture

(14.78 ± 4.89 mg/g of cheese) to the end of ripening 98.56 ± 14.13 mg/g of cheese. Glutamic

acid, valine, leucine, phenylalanine and lysine were the FAAs characterised by the highest

concentration during cheese manufacturing whilst the most common FAAs during ripening were

aspartic acid, glutamic acid, valine, leucine and phenialanine. Most of these amino acids were

previously found to be present at high concentration in several hard or extra-hard Italian cheese

varieties (Resmini, Pellegrino, Hogenboom & Bertuccioli, 1988; Albenzio *et al.*, 2001; Gobbetti,

2004).

1

3.3. Assessment of organic acids, sugars, diacetyl and acetoin composition

Organic acids, sugars, diacetyl and acetoin concentrations of Castelmagno PDO samples are reported in Table 3.

Lactose metabolism was totally complete at the end of manufacture but already after just 24 hours most of the lactose had been converted into lactate by the growth of starter bacteria or by its loss into whey as reported by McSweeney (2004). Glucose and galactose were also present at very low concentration (0.01± 0.01 mg/g of cheese and 0.11 ± 0.02 mg/g of cheese respectively) and they were already absent in curd after 3 days under the whey samples and 3-day-old cheeses respectively due to their use by lactic acid bacteria (LAB) and non starter lactic acid bacteria (NSLAB) as substrate of growth (Michel & Martley, 2001). During ripening, lactic acid was the main organic acid in all samples, representing approximately 95% of the total organic acid content in 3-day-old cheeses and 78% of total organic acid content in 150-day-old cheeses. The mean lactic acid concentration during Castelmagno market life was similar to that observed for Cheddar and Colby cheeses (Mullin & Emmons, 1997) but higher than that already reported for Castelmagno PDO cheese (Dolci *et al*, 2008; Zeppa & Rolle, 2008). Citric acid was present with the highest concentration (1.32 ± 0.11 mg/g of cheese) in 24hour-old cheeses; it then decreased to 0.03 ± 0.02 mg/g of cheese in 3-day-old cheeses due to its metabolization by Cit^+ strains of LAB or NSLABS into acetate, acetoin and diacetyl (McSweeney & Fox, 2004). In particular, all Castelmagno PDO samples demonstrated a higher concentration of diacetyl than acetoin, which can also be derived from the metabolism of pyruvate by NSLAB. The acetic acid concentration increased during manufacture to a final level of 0.81 ± 0.08 mg/g of cheese in samples at 3 days under the whey; it then decreased during the ripening phase. In 150-day-old cheeses it was found at a concentration of 0.50 ± 0.03 mg/g of cheese. Acetate is produced from lactose, lactic acid or

1 citric acid metabolisms or from the catabolism of amino acids. Many authors have reported that

2 its concentration in different PDO cheeses such as Cheddar, Camembert, Beaufourt, Canestrato

3 Pugliese, Murazzano, Raschera, Robiola di Roccaverano and Toma Piemontese ranged from 0.18

4 to 1.89 mg/g of cheese. (Bouzas *et al.*, 1991; Mullin & Emmons, 1997; Faccia, Gambacorta,

5 Lamacchia & Luccia, 2004; Zeppa & Rolle, 2008). The propionic acid concentration increased

6 from manufacture to the end of ripening where it was found to be 1.43 ± 0.14 mg/g of cheese,

7 representing 7.3 % of total organic acid content. The propionic acid is produced from lactic acid

8 metabolism by *Propionobacterium* spp. as reported by McSweeney (2004) or from the lypolitic

9 activities of starter and secondary microflora as reported by Collins, McSweeney and Wilkinson

10 (2004). Iso-butyric acid was detected only in samples after 90 days of ripening with a mean

11 concentration of 0.68 ± 0.18 mg/g of cheese. Iso-valeric acid concentration increased during

12 Castelmagno PDO production and in the 150-day-old cheeses it was detected at a concentration of

13 0.69 ± 0.28 mg/g of cheese, representing 3.5 % of total organic acid content.

14

15 *3.4. Volatile compound analysis*

16 Volatile compounds identified in Castelmagno PDO samples by HS-SPME-GC/MS during

17 manufacturing and ripening are shown in Table 4. A total of 92 compounds were detected: 15

18 acids, 28 esters, 13 ketones, 12 aldehydes, 13 alcohols, 3 lactones, 3 hydrocarbons, and 6

19 compounds which could not be classified in these chemical groups. Acids constituted the main

20 chemical class during manufacturing with a mean concentration of 88.61% w/w of total volatile

21 compounds and during ripening (77.92% w/w of total volatile compounds concentration). Acids

22 can originate from three biochemical pathways: lipolysis, proteolysis and glycolysis (Curioni &

23 Bosset, 2002). During manufacturing the most abundant acids were acetic, decanoic, dodecanoic,

24 hexanoic and octanoic acids. The acetic acid increased its concentration from the beginning to the

end of manufacture and could have a microbial origin as a product of lactose fermentation due to the growth of lactic and propionic bacteria (McSweeney & Fox, 2004), which are abundant in this cheese as shown by microbiological data (Dolci, Alessandria, Rantsiou, Bertolino & Cocolin, 2010). The other acids were derived from the action of esterases and lipases present in raw milk used for Castelmagno PDO cheesemaking. During cheese ripening, the highest acid concentrations were found for acetic, butyric, decanoic, docecanoic, hexanoic and octanoic acids.

Esters are important common constituents of the volatile fraction of cheese. Different esters have been reported, such as methyl, ethyl, prophyl and butyl esters as a reaction of free fatty acid with ethanol, methanol, propanol and butanol in different cheese varieties (Liu, Holland & Crow, 2004). Esters formation is correlated to the growth of lactic acid bacteria and *Micrococcaceae* (Gripon, Monnet, Lambert & Desmazeaud 1991). In Castelmagno PDO samples, esters concentration represented 1.41% of the total volatile compounds concentration during manufacturing and 5.64% during cheese ripening. Ethyl esters were the predominant esters in analysed samples due to the high concentration of ethanol arising from lactose fermentation or amino acid catabolism. Among esters during Castelmagno PDO manufacturing, ethyl hexanoate, ethyl octanoate and ethyl decanoate concentrations represented 72.29% w/w of total ester concentration and ethyl butanoate and ethyl acetate represented 8% w/w of total ester concentration. The concentration of all esters identified in Castelmagno PDO samples increased during ripening and ethyl hexanoate, octanoate and decanoate represented 74% w/w of total esters concentration during this time. The increase of these esters could be associated to the decrease in corresponding acids. Ethyl hexanoate was also identified as the most abundant ester in other PDO cheeses such as Grana Padano (Moio & Addeo, 1998), Parmigiano Reggiano (Bellesia *et al.*, 2003) and Pecorino Romano (Di Cagno *et al.*, 2003).

Ketones were the second most abundant compounds isolated in Castelmagno PDO samples with a mean percentage of 2.04% (w/w of total volatile compounds concentration) during manufacturing and 8.25% (w/w of total volatile compounds concentration) during ripening. They are formed by enzymatic oxidation of free fatty acids to β-ketoacids and their consequent decarboxilation to ketones. They are very important compounds for dairy products because they have very particular odours and low perception thresholds (McSweeney & Sousa, 2000; McSweeney, 2004). A total of 12 ketones were identified in Castelmagno PDO samples - 2-butanone, 2-pentanone, 2-heptanone were the most abundant. Acetoin originates from citrate metabolism as a reduction of diacetyl by the action of lactic acid bacteria (McSweeney & Fox, 2004). The highest concentration of acetoin was detected during cheesemaking at the cut of the curd (44.37 ± 75.69 μg/kg of cheese);its concentration then decreased until the 90th day of ripening. In 150-day-old cheeses, its concentration was 3.25 ± 2.59 μg/kg of cheese and this decrease could be due to its reduction to butanone as reported by Urbach (1993).

Aldehydes were present with the highest concentration (4.50% w/w of total volatile compounds concentration) at the end of manufacture of Castelmagno PDO cheeses. This concentration decreased to a mean value of 0.18% w/w of total volatile compounds concentration during ripening because they were rapidly converted to the corresponding alcohols or acids (Lemieux & Simard, 1992). During manufacturing, hexanal, heptanal and 2-nonenal were the aldehydes with the highest concentration and represented 37%, 15% and 30% (w/w) respectively of the total aldehydes concentration of the curd after 3 days under whey. During ripening, the aldehydes with the highest concentration were acetaldehyde, *trans* 2-hexenal and hexanal with a concentration that represented 45%, 17% and 13% w/w of total aldehydes concentration. Acetaldehyde, which represented nearly half the concentration of total aldehydes during ripening, could derive from the

breakdown of threonine, from the lactose metabolism, or by the oxidation of ethanol (McSweeney & Sousa, 2000).

Alcohols were abundant during Castelmagno PDO manufacturing with a mean percentage of 3.56% w/w of total volatiles detected, whilst these levels increased during ripening to a mean percentage of 6.18% (w/w of total volatile compounds concentration). Ethanol was the most abundant. It is a product of lactose fermentation or amino acid catabolism and it is the alcohol that contributes to the formation of ethyl esters. Primary alcohols are produced by the reduction of aldehydes derived by the catabolism of the amino acids (Moio & Addeo, 1998) and were present, during manufacture, to a final concentration of 7.11 ± 1.31 µg/kg of cheese and a final concentration at the end of ripening of 56.87 ± 15.69 µg/kg of cheese. Instead, secondary alcohols formed by enzymatic reduction from the corresponding methyl ketones which are produced from fatty acids (Collins *et al.*, 2004) were not detected during manufacture but only during ripening. The branched-chain alcohols detected (2-methyl-1-butanol and 3-methyl-1-butanol) derived from the reduction of aldehydes produced from the catabolism of isoleucine and leucine respectively (Yvon & Rijnen, 2001), and were present at a final concentration of 14.79 ± 6.68 and 18.62 ± 9.68 µg/kg of cheese at the end of manufacture and ripening respectively.

Among the lactones family, three δ–lactones (δ-octalactone, δ-decalactone and δ-dodecalactone) were detected. Lactones are cyclic compounds formed by the intramolecular esterification of hydroxyl fatty acids through the loss of water (Molimard & Spinnler, 1996). Lactones were present with a mean percentage of 0.82% w/w of total volatile compounds concentration during manufacture of cheese and a mean percentage of 1.33% w/w of total volatile compounds concentration during ripening. Lactones represented only a very small portion (c.a. 0.1% of total volatile compounds concentration) in other cow's milk PDO cheeses like Grana Padano (Moio & Addeo, 1998) but a higher portion in other ewes' milk PDO cheeses like Canestrato Pugliese (c.a

1   7.8% w/w of total volatile compounds concentration) or Fiore Sardo (c.a. 8.1% of total volatile

2   compounds concentration) or Pecorino Romano PDO (c.a. 9.2% w/w of total volatile compounds

3   concentration) (Di Cagno *et al.*, 2003).

4

5   *3.5. Textural analysis*

6   The mean values obtained for texture parameters of TPA obtained during ripening are shown in

7   Table 5.

8   Texture profile analysis presented changes for all variables during ripening, in particular in the

9   first 30 days and between 90 and 150 days. In general, hardness, adhesiveness gumminess and

10   chewiness values increased up to 3 days while an inverse behaviour was identified for

11   cohesiveness and resilience parameters.

12   Hardness, the force necessary to attain a given deformation (Szczesniak, 2002) increased

13   particularly at the beginning of ripening (first 30 days), was maintained for up to 90 days of

14   ripening and increased significantly in the last 60 days (about 18 N, from 25.88 ± 4.13 to $43.15 \pm$

15   5.50). Similar behaviour were also found in gumminess and chewiness properties (respectively

16   defined as the force and energy required to masticate cheese into a uniform state before

17   swallowing) . Also adhesiveness, (the work necessary to overcome the attractive forces between

18   the cheese and the contact surfaces of the universal testing machine probe) (Tunick, 2000),

19   showed a high increase in the last two months of ripening (0.45 ± 0.15 mJ). On the other hand,

20   small differences in springiness (measure of the distance recovered by the cheese sample during

21   the time between the end of the first bite and start of second bite), were registered throughout the

22   entire ripening period. Instead the parameters of cohesiveness (measure of the strength of the

23   internal bonds of the protein mycelium) (Tunick, 2000), and resilience, (a dimensionless

24   parameter which represents the ability of the cheese to regain its original position after the first

compression) (Chevanan, Muthukumarappan, Upreti & Metzger, 2006), were characterized by a strong decrease in the values between 3 and 30 days, respectively -0.07± 0.01 and -1.51± 0.63. The values of these parameters also showed a decrease between 90 and 150 days.

Therefore, three distinct phases in texture development took place during Castelmagno PDO cheese ripening: the first between 3 and 30 days, the second, from 30 to 90 days and the third, from 90 to 150 days.

4. Conclusions

During the manufacture of Castelmagno PDO cheese, it was possible to detect the conclusion of lactose metabolism with the total conversion of lactose into lactate and the commencement of the primary proteolyses. The volatile profile was characterised by a high level of acids,in particular of hexanoic, octanoic and decanoic acids, which are the primary products of lipolysis metabolism.

During ripening of Castelmagno PDO cheeses, it is possible to observe high degradation of α– casein with an increase of all its degradation products, an evolution of the hydrophilic peptides associated also to the highest concentration of glutamic acid, valine, leucine phenylalanine and lysine. The volatile profiles of Castelmagno PDO cheese during ripening are characterised by a decrease in acid compounds and an increase in ketones and alcohols as a consequence of free fatty acids metabolism. Texture profiles underline an increased of hardness, gumminess, chewiness and adhesiveness properties, and a diminution of cohesiveness.

However, to fully characterize the Castelmagno PDO cheese it will also be necessary to analyze samples of Castelmagno PDO during the summer period, when the producers transfer the herd to grassland where cows eat fresh forage that both directly and indirectly influences the organic acid and volatile profile of the obtained products. At the same time, the producers change the caves, an

act that can influence microbiological effects and, as a consequence, the biochemical pathways of Castelmagno PDO cheese during ripening.

References

- Abd El-Salam, M. H., & Alichanidis, E. (2004). Cheese varieties ripened in brine. In P. F. Fox, P. L. H. McSweeney, T. M. Cogan, & T. P. Guinee (Eds.), *Cheese: chemistry, physics and microbiology, Vol.2* (3rd ed.), (pp 227-249) London: Elsevier Academic press.

- Albenzio, M., Corbo, M. R., Rehman, S. U., Fox, P. F., De Angelis, M., Corsetti, A., Sevi, A., & Gobbetti, M. (2001). Microbiological and biochemical characteristics of Canestrato Pugliese cheese made from raw milk, pasteurized milk or by heating the curd in hot whey. *International Journal of Food Microbiology*, 67, 35-48.

- Bellesia, F., Pinetti, A., Pagnoni, U. M., Rinaldi, R., Zucchi, C., Caglioti, L., & Palyi, G. (2003). Volatile components of Grana Parmigiano-Reggiano type hard cheese. *Food Chemistry*, 83, 55-61.

- Bertolino, M., Zeppa, G., Gerbi, V. & McSweeney, P. H. L. (2008). Study of proteolysis in miniature Toma Piemontese cheese made using wild bacteria. *Italian Journal of Food Science*, 1, 20, 57-73.

- Blakesley, R. W., & Boezi, J. A. (1977). A new staining technique for proteins in polyacrylamide gels using Coomassie Brilliant Blue G250. *Analytical Biochemistry*, 82, 580-581.

- Blazquez, C., Downey, G., O'Callaghan, D., Howard, V., Delahunty, C., Sheehan, E., Everard, C., & O'Donnell, C. P. (2006). Modelling of sensory and instrumental texture parameters in processed cheese by near-infrared reflectance spectroscopy. *Journal of Dairy Research*, 73, 58-69.

1   - Bouzas, J., Kantt, C. A., Bodyfelt, F., & Torres, J. A. (1991). Simultaneous determination of

2   sugars and organic acids in Cheddar cheese by high-performance liquid chromatography. *Journal*

3   *of Food Science*, 56, 1, 276-278.

4   - Chevanan, N., Muthukumarappan, K., Upreti, P., & Metzger, L. E. (2006). Effect of calcium

5   and phosphorus, residual lactose and salt-to-moisture ratio on textural properties of cheddar

6   cheese during ripening. *Journal of Texture Studies*, 37, 711-730.

7   - Collins, Y. F., McSweeney, P. L. H., & Wilkinson, M. G. (2004). Lipolysis and catabolism of

8   fatty acids. In P. F. Fox, P. L. H. McSweeney, T. M. Cogan, & T. P. Guinee (Eds.), *Cheese:*

9   *chemistry, physics and microbiology, Vol.1* (3rd ed.), (pp 373-389) London: Elsevier Academic

10 press.

11 - Curioni, P. M. G., & Bosset, J. O. (2002). Key odorants in various cheese type as determined by

12 gas chromatography-olfactometry. *International Dairy Journal*, 12, 959-984.

13 - Delforno G. (1960). *Il formaggio Castelmagno*. Istituto Zootecnico Caseario per il Piemonte.

14 Eds Tipografia Antonio Cordani, Milano

15 - Di Cagno, R., Bank, J., Sheehan, L., Fox, P. F., Brechany, E. Y., Corsetti, A., & Gobbetti, M.

16 (2003). Comparison of microbial, compositional, biochemical, volatile profile and sensory

17 characteristics of three Italian PDO ewe's milk cheeses. *International Dairy Journal*, 13, 961-

18 972.

19 - Dolci, P., Alessandria, V., Rantsiou, K., Rolle, L., Zeppa, G., & Cocolin, L. (2008). Microbial

20 dynamics of Castelmagno PDO, a traditional Italian cheese, with a focus on lactic acid bacteria

21 ecology. *International Journal of Food Microbiology*, 122, 302-311.

22 - Dolci, P., Alessandria, V., Rantsiou, K., Bertolino, M., & Cocolin, L. (2010). Microbial

23 diversity, dynamics and activity throughout manufacture and ripening of Castelmagno PDO

24 cheese. *International Journal of Food Microbiology*, 143, 71-75.

- Drake, M. A., Gerard, P. D., Truong, V. D., & Daubert, C. R. (1999). Relationship between instrumental and sensory measurements of cheese texture. *Journal of Texture Studies*, 30, 451-476.

- Faccia, M., Gambacorta, G., Lamacchia, C., & Luccia, A. (2004). Scienza e Tecnica Lattiero-Casearia, 55, 1, 53-62.

- FIL-IDF Standard 5A (1969). Determinazione del tenore in materia grassa del formaggio e dei formaggi fusi. *Norme FIL-IDF: definizioni, metodiche di analisi e di prelievo del latte e derivati* (Vol. 1). Parma: La Nazionale.

- Gobbetti, M., & Di Cagno, R. (2002). Hard Italian cheeses. In H. Roginski, P. F. Fox, & J. W. Fuquay (Eds.), *Encyclopedia of dairy science*, Vol. 2, (pp. 378-385) London: Academic press.

- Gobbetti, M. (2004). Extra-hard varieties. In P. F. Fox, P. L. H. McSweeney, T. M. Cogan, & T. P. Guinee (Eds.), *Cheese: chemistry, physics and microbiology, Vol.2* (3rd ed.), (pp 51-70) London: Elsevier Academic press.

- Gonzales del Llano, D., Polo, M.C., & Ramos, M. (1995). Study of proteolysis in artisanal cheeses: high performance liquid chromatography of peptides. *Journal of Dairy Science*, 78, 1018-1024.

- Gripon, J. C., Monnet, V., Lambert, G., & Desmazeaud ,M. J. (1991). Microbial enzymes in cheese ripening. In P.F. Fox (Ed.) *Food Enzymes* (pp. 131-138). London: Elvesier Applaid Science.

- Gunesakeran, S. & Mehemet, A. K. (2003). Cheese texture. In S. Gunesakeran, & A.K. Mehemet (Eds.), *Cheese rheology and texture* (pp. 299-324). London: CRC Press.

- Hayaloglu, A. A., Guven, M., Fox, P.F., Hannon, J. A., & McSweeney, P. L. H. (2004). Proteolysis in Turkish White – brined cheese made with defined strains of Lactococcus. *International Dairy Journal*, 14, 599-610.

1   - IDF(1982). Cheese and processed cheese – Total solid content. IDF standard 4a. Brussels,

2   Belgium: International Dairy Federation.

3   - IDF(1988). Cheese and cheese products - Determination of chloride content. Pontetiometric

4   titration method. IDF standard 88a. Brussels, Belgium: International Dairy Federation.

5   - IDF(1993). Milk determination of nitrogen content. IDF standard 20b. Brussels, Belgium:

6   International Dairy Federation.

7   - Kapoor, R., Metzger, L. E., Biswas, A. C., & Muthukummarappan, K. (2006). Effect of natural

8   cheese characteristics on process cheese properties. *Journal of Dairy Science*, 90, 1625-1634.

9   - Katechaki, E., Panas, P., Rapti, K., Kandilogiannalis, L., & Koutinas, A. A. (2008). Production

10 of hard-type cheese using free or immobilized freeze-dried kefir cells as a starter culture. *Journal*

11 *of Agricultural and Food Chemistry*, 56, 5316-5323.

12 - Kuchroo, C. N., & Fox, P. F. (1982). Soluble nitrogen in cheddar cheese: comparison of

13 extraction procedures. *Milchwissenschaft*, 37, 331-335.

14 - Lemieux, L., & Simard, R. E. (1992). Bitter flavour in dairy products. A review of bitter

15 peptides from caseins: their formation, isolation and identification, structure masking and

16 inhibition. *Le Lait*, 72, 335-382.

17 - Liu, S-Q., Holland, R., & Crow, V. L. (2004). Esters and their biosynthesis in fermented dairy

18 products: A review. *International Dairy Journal*, 14, 923-945.

19 - McSweeney, P. H. L., & Sousa, M. J. (2000). Biochemical pathways for the production of flavor

20 compounds in cheese during ripening: A review. *Le Lait*, 80, 293-324.

21 - McSweeney, P. H. L., & Fox, P. F. (2004). Metabolism of residual lactose and of lactate and

22 citrate. In P. F. Fox, P. L. H. McSweeney, T. M. Cogan, & T. P. Guinee (Eds.), *Cheese:*

23 *chemistry, physics and microbiology, Vol.1* (3rd ed.), (pp 361-371) London: Elsevier Academic

24 press.

- McSweeney, P. L. H., Ottogalli, G., & Fox, P. F. (2004). Diversity of cheese varieties: an overview. In P. F. Fox, P. L. H. McSweeney, T. M. Cogan & T. P. Guinee (Eds.), *Cheese: chemistry, physics and microbiology, Vol.2* (3rd ed.), (pp 1-22) London: Elsevier Academic press.

- McSweeney, P. H. L., Pochet, S., Fox, P. F., & Healy, A. (2004). Partial identification of peptides from the water-soluble fraction of Cheddar cheese. *Journal of Dairy Research*, 61, 587-590.

- McSweeney, P. L. H. (2004). Biochemistry of cheese ripening. *International Journal of Dairy Technology*, 57, 2/3, 127-144.

- Merlo, B. (2001). Il consorzio tutela Castelmagno. Come nasce un "re". *Il latte*, 11, 45-66.

- Michel, V., & Martley, F. G. (2001). Streptococcus thermophilus in Cheddar cheese - production and fate of galactose. *Journal of Dairy Research*, 68, 2,317- 325.

- Moio, L., & Addeo, F. (1998). Grana Padano cheese aroma. *Journal of Dairy Research*, 65, 317-333.

- Molimard, P., & Spinnler, H. E. (1996). Compounds involved in the flavor of surface mold-ripened cheeses: origin and properties. *Journal of Dairy Science*, 79, 169-184.

- Monnet, V., Condon, S., Cogan, T. M. & Gripon, J. C. (1996). Metabolism of starter cultures. In T. M. Cogan, & J.-P. Accolas (Eds.), *Dairy Starter Cultures* (pp. 47-101). New York: VCH Publisher.

- Mullin, W. J., & Emmons, D. B. (1997). Determination of organic acid and sugars in cheese, milk and whey by high performance liquid chromatography. *Food Research International*, 30, 2, 147-151.

- Ottogalli, G. (2001). *Atlante dei formaggi*. Milano: Hoepli.

- Pavia, M., Trujillo, A. J., Guamis, B., & Ferragut, V. (2000). Ripening control of salt-reduced Manchego-type cheese obtained by brine vacuum-impregnation. *Food Chemistry*, 70, 155-162.

1 - Resmini, P., Pellegrino, L., Hogenboom, J., & Bertuccioli, M. (1988). Atti giornata studio.

2 Reggio Emilia: Consorzio del Formaggio Parmigiano Reggiano.

3 - Szczesniak, A. S. (2002). Texture is a sensory property. *Food Quality Preference*, 13, 215-225.

4 - Shalabi, S. I., & Fox, P. F. (1987). Electrophoretic analysis of cheese comparison of methods.

5 *Ireland Journal of Food Science*, 11, 135-151.

6 - Tunick, M.H. (2000). Rheology of dairy food that gel, stretch and fracture. *Journal of Dairy*

7 *Science*, 83, 1892-1898.

8 - Urbach, G. (1993). Relations between cheese flavor and chemical composition. *International*

9 *Dairy Journal*, 3, 389-422.

10 - Yvon, M., & Rijnen, L. (2001). Cheese flavor formation by amino acid catabolism.

11 *International Dairy Journal*, 11, 185-201.

12 - Zeppa, G., & Rolle, L. (2008). A study on organic acid, sugar and ketone contents in typical

13 Piedmont cheeses. *Italian Journal of Food Science*, 1, 20, 127-139.

14

1 Table1: Mean value ± standard deviation for the gross composition of Castelmagno PDO cheese

2 during its production and its ripening and result of variance analysis.

3
4

	Manufacture of cheese			Days of ripening					Statistical significance
	Cut of the curd	After 24 hours	Curd after 3 days under whey	3	30	60	90	150	
pH:	6.57 ± 0.01^a	5.06 ± 0.02^a	4.71 ± 0.07^a	4.74 ± 0.02^b	4.71 ± 0.08^b	4.80 ± 0.11^c	5.02 ± 0.10^c	4.99 ± 0.05^c	***
Moisture (% w/w):	54.6 ± 1.35^a	53.4 ± 1.34^b	52.4 ± 0.34^b	45.5 ± 0.65^c	40.1 ± 0.99^d	37.7 ± 0.79^e	35.2 ± 0.31^f	33.5 ± 0.82^g	***
NaCl (% w/w):	0.08 ± 0.01^a	0.07 ± 0.03^a	0.08 ± 0.03^a	2.14 ± 0.24^b	$2.50 \pm 0.40^{b,c,d}$	$2.75 \pm 0.54^{c,d}$	$2.24 \pm 0.35^{b,c}$	$2.69 \pm 0.14^{c,d}$	***
Fat (% w/w):	22.5 ± 0.44^a	23.9 ± 0.21^b	23.3 ± 0.46^b	$25.8 \pm 0,76^c$	29.0 ± 1.03^d	29.9 ± 1.09^d	31.4 ± 0.57^e	31.9 ± 0.79^e	***
Protein (% w/w):	18.44 ± 0.07^a	19.52 ± 0.20^b	19.97 ± 0.08^b	20.86 ± 0.02^c	23.29 ± 0.02^d	25.97 ± 0.08^e	$27.05 \pm 0.09^{e,f}$	$26.67 \pm 0.01^{e,f}$	***
pH 4.6-solubleN (% total N)	8.09 ± 0.15^a	7.72 ± 0.90^a	5.59 ± 0.19^b	5.53 ± 0.30^b	7.85 ± 0.22^c	9.72 ± 0.10^d	12.36 ± 0.24^e	14.95 ± 0.28^f	***

5
6 Mean data for the three batches of Castelmagno PDO cheeses analysed in triplicate.

7 a, b, c, d, e, f: Different letters in the same row indicate significant statistical differences (Duncan Test,

8 $p < 0.05$).

9 Statistical significance: ***= $P < 0.001$; **= $P < 0.01$; * = $P < 0.05$; ns= not significance.

10

11

12

13

14

15

16

17

18

19

1 Table2: Mean value ± standard deviation of free amino acids composition of Castelmagno PDO
2 cheese (mg/g) during its manufacture and ripening.
3

	Manufacture of cheese			Days of ripening					Statistical significance
	Cut of the curd	After 24 hours	Curd after 3 days under whey	3	30	60	90	150	
Aspartic acid	0.07 ± 0.06^a	0.29 ± 0.05^a	0.65 ± 0.19^a	0.74 ± 0.03^a	2.05 ± 0.55^b	4.45 ± 0.25^c	5.24 ± 0.47^c	7.98 ± 0.30^d	***
Threonine	0.02 ± 0.01^a	0.15 ± 0.03^a	$0.44 \pm 0.12^{a,b}$	$0.55 \pm 0.02^{a,b}$	0.85 ± 0.20^b	1.70 ± 0.29^c	1.90 ± 0.43^c	2.67 ± 0.22^d	***
Serine	0.02 ± 0.01	0.14 ± 0.05	0.38 ± 0.19	0.45 ± 0.18	0.58 ± 0.22	1.00 ± 0.56	1.19 ± 0.51	1.65 ± 0.72	ns
Glutamic acid	0.45 ± 0.26^a	$1.55 \pm 0.14^{a,b}$	$2.69 \pm 1.10^{a,b}$	$3.80 \pm 0.09^{a,b}$	$4.02 \pm 1.14^{a,b,c}$	$7.94 \pm 1.63^{b,c}$	$6.74 \pm 1.16^{c,d}$	11.41 ± 1.96^d	***
Glycine	0.04 ± 0.03^a	0.04 ± 0.02^a	$0.12 \pm 0.03^{a,b}$	$0.32 \pm 0.02^{a,b}$	0.57 ± 0.11^b	1.29 ± 0.24^c	1.58 ± 0.01^c	2.66 ± 0.51^d	***
Alanine	0.03 ± 0.01^a	0.22 ± 0.01^a	0.87 ± 0.18^a	1.20 ± 0.02^a	$1.56 \pm 0.24^{a,b}$	2.74 ± 0.15^b	3.01 ± 0.09^b	5.66 ± 1.10^c	***
Cysteine	0.04 ± 0.02^a	0.06 ± 0.02^a	0.14 ± 0.07^a	$0.32 \pm 0.03^{a,b}$	$0.44 \pm 0.01^{a,b}$	$0.63 \pm 0.04^{b,c}$	$0.91 \pm 0.08^{c,d}$	1.29 ± 0.66^d	***
Valine	0.16 ± 0.05^a	0.50 ± 0.04^a	$1.02 \pm 0.28^{a,b}$	$1.76 \pm 0.09^{a,b}$	2.54 ± 0.09^b	4.83 ± 0.05^c	6.28 ± 0.04^c	9.78 ± 2.54^d	***
Methionine	0.02 ± 0.02^a	0.13 ± 0.02^a	0.27 ± 0.09^a	0.80 ± 0.06^a	1.43 ± 0.22^b	2.91 ± 0.53^c	3.47 ± 0.21^d	4.89 ± 0.20^e	***
Isoleucine	0.01 ± 0.02^a	0.19 ± 0.06^a	0.40 ± 0.14^a	0.70 ± 0.04^a	$1.00 \pm 0.05^{a,b}$	$2.28 \pm 0.30^{b,c}$	3.37 ± 0.07^c	5.46 ± 1.45^d	***
Leucine	0.12 ± 0.08^a	$0.70 \pm 0.12^{a,b}$	$2.09 \pm 0.54^{a,b}$	4.61 ± 2.81^b	7.50 ± 1.36^c	13.57 ± 1.81^d	15.99 ± 1.11^e	20.15 ± 0.33^f	***
Tyrosine	0.10 ± 0.06^a	$0.42 \pm 0.12^{a,b}$	0.65 ± 0.27^b	$0.58 \pm 0.05^{a,b}$	0.80 ± 0.28^b	1.33 ± 0.09^c	1.55 ± 0.10^c	1.50 ± 0.07^c	***
Phenylalanine	0.10 ± 0.07^a	$0.71 \pm 0.14^{a,b}$	1.81 ± 0.44^b	3.35 ± 1.71^b	4.82 ± 0.42^c	7.76 ± 0.31^d	9.26 ± 0.35^e	11.88 ± 1.84^f	***
Histidine	0.14 ± 0.07^a	$0.60 \pm 0.13^{a,b}$	1.00 ± 0.25^b	1.82 ± 0.09^b	2.44 ± 0.08^c	3.31 ± 0.05^d	3.57 ± 0.23^d	4.03 ± 0.83^d	***
Lysine	0.13 ± 0.05	0.71 ± 0.38	1.15 ± 0.65	1.66 ± 0.56	2.46 ± 0.41	2.49 ± 0.80	4.51 ± 0.03	3.98 ± 0.25	ns
Arginine	0.01 ± 0.01	ND	0.07 ± 0.09	0.02 ± 0.01	0.05 ± 0.11	ND	ND	ND	ns
Proline	0.11 ± 0.14^a	0.64 ± 0.18^a	1.03 ± 0.26^a	1.03 ± 0.28^a	1.05 ± 0.23^a	1.19 ± 1.26^a	1.41 ± 0.01^a	3.57 ± 1.15^b	***
Total free amino acids	1.57 ± 0.97	7.05 ± 1.51	14.78 ± 4.89	23.71 ± 6.09	34.16 ± 5.72	59.42 ± 8.36	69.98 ± 4.90	98.56 ± 14.13	

4
5 Mean data for the three batches of Castelmagno PDO cheeses analysed in triplicate.

6 a, b, c, d, e, f: Different letters in the same row indicate significant statistical differences (Duncan Test,

7 $p < 0.05$).

8 ND: not detected.

9 Statistical significance: ***= $P < 0.001$; **= $P < 0.01$; * = $P < 0.05$; ns= not significance.

10

Table 3: Mean value ± standard deviation of organic acids, sugars, diacetyl and acetoin concentrations of Castelmagno PDO (mg/g) cheese during its manufacture and ripening.

	Manufacture of cheese			Days of ripening					Statistical significante
	Cut of the curd	After 24 hours	Curd after 3 days under whey	3	30	60	90	150	
Lactose	36.65 ± 2.06^a	6.13 ± 1.71^b	0.72± 0.49^c	ND	ND	ND	ND	ND	***
Glucose	0.01 ± 0.01^a	0.01 ± 0.01^b	ND	ND	ND	ND	ND	ND	***
Galactose	0.10 ± 0.01^a	0.11 ± 0.02^b	0.12 ± 0.03^b	0.03 ± 0.01^c	ND	ND	ND	ND	***
Lactic acid	0.90 ± 0.90^a	20.31 ± 2.68^{b,c}	31.06 ± 3.54^d	30.57± 2.58^d	24.96 ± 2.41^b	19.08 ± 0.90^c	17.73 ± 2.07^c	15.28 ± 1.45^c	***
Diacetyl	0.04 ± 0.01^a	0.20 ± 0.13^a	0.66± 0.10^{a,b,c}	0.52± 0.08^{a,b}	0.74 ± 0.25^{a,b,c}	1.17 ± 0.39^{b,c,d}	1.39 ± 0.35^{c,d}	1.59 ± 0.20^d	***
Acetoin	ND	ND	0.02 ± 0.01^a	0.02 ± 0.01^a	0.02 ± 0.00^a	0.04 ± 0.00^b	0.06 ± 0.01^c	0.06 ± 0.02^d	***
Citric acid	1.24 ± 0.04^a	1.32 ± 0.11^b	0.30 ± 0.17^c	0.03 ± 0.02^d	0.03 ± 0.01^d	0.04 ± 0.02^d	0.07 ± 0.03^d	0.09 ± 0.02^d	***
Pyruvic acid	0.04 ± 0.02^a	0.12 ± 0.06^a	0.43 ± 0.17^b	0.41 ± 0,11^b	0.12 ± 0.04^a	0.04 ± 0.03^a	0.03 ± 0.02^a	0.02 ± 0.01^a	***
Formic acid	0.03 ± 0.03	0.04 ± 0.04	0.02± 0.01	0.03± 0.01	0.02 ± 0.00	0.02 ± 0.01	0.02 ± 0.01	0.02 ± 0.01	ns
Acetic acid	ND	0.13 ± 0.05^a	0.81± 0.08^b	0.77± 0.06^c	0.64 ± 0.02^d	0.57 ± 0.05^{d,e}	0.51 ± 0.03^e	0.50 ± 0.03^e	***
Propionic acid	ND	0.08 ± 0.02^a	0.08± 0.03^a	0.09± 0.03^a	0.54 ± 0.06^b	0.83 ± 0.08^c	1.23 ± 0.13^d	1.43 ± 0.14^e	***
Oxalic acid	0.42 ± 0.05^a	0.56 ± 0.07^b	0.18 ± 0.09^c	0.03 ± 0.01^d	ND	ND	0.01 ± 0.01^d	0.01 ± 0.01^d	***
Orotic acid	0.04 ± 0.02^a	0.02 ± 0.01^b	0.01 ± 0.01^c	0.01 ± 0.01^{c,d}	ND	ND	0.01 ± 0.01^{c,d}	0.01 ± 0.01^{c,d}	***
Iso-butyric acid	ND	ND	ND	ND	ND	ND	0.19 ± 0.28^a	1.17 ± 0.09^b	***
Butyric acid	0.06 ± 0.05^b	0.01 ± 0.01^a	0.15± 0.02^{c,d}	0.14± 0.03^{c,d}	0.11 ± 0.02^{b,c}	0.15 ± 0.01^{c,d}	0.19 ± 0.04^d	0.19 ± 0.04^d	***
Iso-valeric acid	ND	0.01 ± 0.01^a	0.01± 0.01^a	0.11± 0.06^a	0.43 ± 0.09^b	0.44 ± 0.08^b	0.48 ± 0.06^b	0.69 ± 0.28^b	***
n-Valeric acid	ND	0.01 ± 0.00	0.01 ± 0.00	ND	ND	ND	0.01± 0.02	0.03± 0.02	ns
Hippuric acid	0.01 ± 0.01	ND	ND	ND	ND	ND	ND	ND	***
Uric acid	0.02 ± 0.00^a	0.02 ± 0.00^a	0.03± 0.00^b	ND	ND	ND	0.04 ± 0.01^c	0.05 ± 0.01^d	***

Mean data for the three batches of Castelmagno PDO cheeses analysed in triplicate.

a, b, c, d, e: Different letters in the same row indicate significant statistical differences (Duncan Test, *p*< 0.05).

ND: not detected.

Statistical significance: ***= P < 0.00; **= P < 0.01; * = P < 0.05; ns= not significance.

Table 4: Mean value ± standard deviation of volatile compound concentrations of Castelmagno PDO (µg/kg) cheese during its manufacture and ripening.

Compounds	LRI[w]	Manufacture of cheese			Days of ripening				
		Cut of the curd	After 24 hours	Curd after 3 days under whey	3	30	60	90	150
Acids									
Acetic acid	1438	28.97 ± 38.79	17.94 ± 8.61	124.53 ± 64.67	136.21 ± 13.29	248.66 ± 92.53	136.43 ± 71.41	103.20 ± 24.08	142.06 ± 60.07
Propanoic acid	1528	ND	ND	ND	ND	4.85 ± 4.93	12.73 ± 14.34	11.67 ± 4.95	21.77 ± 7.87
Isobutyric acid	1560	0.18 ± 0.32	ND	ND	0.48 ± 0.05	3.43 ± 0.58	2.70 ± 2.73	1.17 ± 0.60	6.76 ± 4.44
Butyric acid	1620	141.32 ± 82.97	8.02 ± 2.57	178.29 ± 89.78	166.79 ± 8.63	397.15 ± 115.75	235.34 ± 119.82	162.74 ± 50.05	278.45 ± 165.54
Isovaleric acid	1665	1.43 ± 2.48	0.60 ± 0.17	1.90 ± 0.73	1.18 ± 020	16.33 ± 3.82	10.30 ± 9.50	4.90 ± 1.79	59.35 ± 46.83
Valeric acid	1736	2.11 ± 1.46	0.26 ± 0.04	0.75 ± 0.33	0.52 ± 0.05	2.97 ± 0.61	1.69 ± 0.51	1.49 ± 0.65	3.62 ± 2.30
Hexanoic acid	1842	328.85 ± 187.73	309.78 ± 7.13	780.34 ± 343.41	541.58 ± 176.69	1341.57 ± 678.09	1001.54 ±357.95	733.01 ± 251.50	1094.37 ± 698.89
Heptanoic acid	1950	10.19 ± 6.34	2.59 ± 0.69	4.25 ± 2.35	1.58 ± 0.59	11.21 ± 5.38	9.36 ± 5.46	6.93 ± 4.68	15.25 ± 12.85
Octanoic acid	2056	522.77 ± 248.85	516.19 ± 16.28	155.89 ± 80.77	102.97 ± 38.57	637.05 ± 198.77	509.07 ± 285.30	380.47 ± 163.66	720.76 ± 517.91
Nonanoic acid	2163	19.00 ± 11.23	4.03 ± 0.94	9.13 ± 2.73	1.47 ± 2.31	11.71 ± 3.41	10.02 ± 4.77	9.47 ± 6.06	22.43 ± 18.38
Decanoic acid	2268	594.32 ± 335.82	280.39 ± 26.15	259.90 ± 114.41	128.06 ± 59.15	692.78 ± 203.65	570.27 ± 329.06	448.79 ± 197.36	842.10 ±553.94
Undecanoic acid	2378	14.66 ± 13.42	0.43 ± 0.46	ND	ND	1.94 ± 3.36	ND	7.61 ± 5.79	15.18 ± 19.91
Benzoic acid	-	3.44 ± 2.53	1.30 ± 0.41	5.41 ± 2.05	3.95 ± 0.63	8.56 ± 1.21	4.78 ± 3.03	3.88 ± 1.99	9.61 ± 15.60
Dodecanoic acid	-	246.21± 154.89	20.77 ± 8.41	54.22 ± 26.77	18.86 ± 16.25	188.25 ± 44.75	164.06 ± 106.76	148.29 ± 83.84	290.84 ± 218.32
Tetradecanoic acid	-	1.72 ± 2.99	ND	ND	ND	ND	ND	5.71 ± 6.30	1.65 ± 2.85
Total		1915.17 ± 1089.80	1162.30 ± 71.86	1574.62 ±728.01	1103.65 ± 316.41	3566.45 ± 1356.85	2668.30 ± 1310.64	2029.33 ± 803.30	3524.21 ± 2345.72
Percentage (%)[x]		**93.35**	**86.99**	**85.48**	**88.13**	**75.89**	**70.70**	**76.20**	**78.70**
Esters									
Ethyl acetate	880	0.13 ± 0.14	0.30 ± 0.07	1.12 ± 0.59	0.60 ± 0.18	2.05 ± 1.06	1.88 ± 1.81	0.97 ± 0.21	1.42 ± 0.04
Methyl butanoate	978	0.03 ± 0.05	0.22 ± 0.20	0.96 ± 0.55	ND	ND	1.14 ± 1.25	0.30 ± 0.53	1.03 ± 1.04
Ethyl butanoate	1030	0.72 ± 0.21	1.34 ± 1.72	2.27 ± 0.66	1.09 ± 0.30	6.89 ± 4.26	11.52 ± 15.82	5.92 ± 1.37	7.76 ± 3.89
Butyl butanoate	1120	ND	ND	ND	ND	ND	ND	0.22 ± 0.20	0.35 ± 0.60

28

Compound	RI								
Butyl 3-methyl-butanoate	1257	ND	ND	ND	0.07 ± 0.12	1.95 ± 0.50	1.90 ± 2.10	1.09 ± 0.31	1.61 ± 0.68
Ethyl hexanoate	1226	0.95 ± 0.87	3.09 ± 4.11	22.89 ± 13.20	16.11 ± 1,51	120.11 ± 5.30	111.11 ± 10.86	75.50 ± 1.49	89.12 ± 44.10
n-Hexyl acetate	1265	ND	ND	ND	ND	ND	0.25 ± 0.29	0.26 ± 0.17	0.52 ± 0.13
Propyl hexanoate	1312	ND	ND	ND	ND	8.09 ± 8.15	12.21 ± 13.79	15.11 ± 8.63	14.85 ± 5.03
Ethyl heptanoate	1325	ND	0.22 ± 0.38	ND	ND	0.40 ± 0.68	0.90 ± 1.56	0.25 ± 0.22	0.78 ± 0.87
Ethyl octanoate	1336	2.96 ± 2.04	4.47 ± 6.60	1.87 ± 0.70	1.25 ± 0.65	36.98 ± 45.36	44.73 ± 69.44	22.45 ± 9.58	17.96 ± 6.98
Allyl caproate	1364	ND	ND	ND	ND	0.07 ± 0.13	0.05 ± 0.08	0.23 ± 0.05	0.49 ± 0.32
n-Heptyl acetate	1366	ND	ND	ND	ND	ND	1.09 ± 1.88	0.25 ± 0.23	0.32 ± 0.28
Methyl octanoate	1380	0.33 ± 0.57	1.46 ± 2.53	ND	ND	0.81 ± 1.41	3.04 ± 5.27	1.15 ± 2.00	1.48 ± 1.54
n-Hexyl butanoate	1408	ND	ND	ND	ND	0.43 ± 0.52	0.70 ± 0.56	0.69 ± 0.14	0.93 ± 0.30
Propyl octanoate	1513	ND	ND	ND	ND	3.20 ± 4.43	2.67 ± 3.83	3.07 ± 2.13	2.51 ± 1.18
Ethyl nonanoate	1529	0.19 ± 0.19	ND	ND	ND	0.99 ± 1.71	ND	0.08 ± 3.48	ND
Methyl decanoate	1588	2.83 ± 1.52	2.10 ± 3.38	2.91 ± 1.48	0.66 ± 0.14	12.01 ± 8.68	11.72 ± 9.08	10.50 ± 4.85	17.94 ± 15.42
n-Hexyl hexanoate	1605	ND	ND	ND	ND	2.45 ± 1.32	1.89 ± 0.74	1.72 ± 0.59	2.83 ± 1.63
Ethyl decanoate	1636	6.71 ± 7.03	5.84 ± 10.12	3.09 ± 2.69	2.26 ± 1.33	56.20 ± 63.10	52.21 ± 80.43	46.14 ± 30.37	65.86 ± 72.29
Ethyl 9-decenoate	1687	0.82 ± 0.43	0.53 ± 0.91	ND	ND	5.88 ± 6.49	5.86 ± 8.68	5.47 ± 3.46	7.79 ± 9.55
Methyl undecanoate	1694	ND	ND	ND	ND	0.06 ± 0.10	ND	0.03 ± 0.05	0.23 ± 0.41
Propyl decanoate	1724	ND	ND	ND	ND	5.79 ± 5.08	3.51 ± 4.76	3.38 ± 2.21	3.61 ± 1.85
Ethyl undecanoate	1741	ND	0.07 ± 0.12	ND	ND	0.55 ± 0.95	ND	0.45 ± 0.78	ND
Methyl dodecanoate	1799	0.67 ± 1.16	0.42 ± 0.73	ND	ND	ND	ND	1.09 ± 1.88	ND
2-Phenyl ethyl acetate	1808	ND	ND	ND	0.05 ± 0.08	9.18 ± 6.55	2.78 ± 4.82	3.54 ± 1.15	2.44 ± 2.11
Propyl dodecanoate	1927	ND	ND	ND	ND	0.57 ± 0.52	0.60 ± 1.04	0.74 ± 0.19	0.48 ± 0.51
Ethyl tetradecanoate	2052	ND	0.17 ± 0.29	ND	ND	5.37 ± 1.62	0.10 ± 0.18	5.62 ± 4.00	1.06 ± 1.04
Methyl tetradecanoate	2008	ND	0.08 ± 0.14	ND	ND	ND	ND	0.40 ± 0.44	0.33 ± 0.35
Total		16.33 ± 14.21	20.31 ± 31.31	35.10 ± 19.88	22.09 ± 4.31	280.03 ± 167.93	271.88 ± 238.28	208.559 ± 80.71	243.72 ± 172.18
Percentage (%)		**0.80**	**1.52**	**1.91**	**1.76**	**5.96**	**7.20**	**7.83**	**5.44**

Ketones

Acetone	810	0.81 ± 0.38	0.32 ± 0.14	0.40 ± 0.10	0.73 ± 0.32	6.81 ± 6.85	4.72 ± 5.04	1.28 ± 1.14	2.42 ± 1.04
2-Butanone	896	0.17 ± 0.17	0.24 ± 0.21	0.55 ± 0.29	0.53 ± 0.37	32.00 ± 26.60	73.64 ± 85.31	58.17 ± 10.68	46.88 ± 25.99
2-Pentanone	965	0.22 ± 0.24	ND	2.75 ± 3.15	0.94 ± 1.33	82.05 ± 9.89	54.72 ± 76.05	13.97 ± 14.25	21.27 ± 15.86
Diacetyl	970	3.97 ± 6.56	ND	ND	2.75 ± 1.62	0.67 ± 1.16	ND	ND	ND
2-Hexanone	1069	ND	ND	ND	ND	0.43 ± 0.74	1.74 ± 2.75	0.28 ± 0.49	0.81 ± 0.18
2-Heptanone	1171	0.68 ± 1.18	ND	ND	1.60 ± 0.80	25.03 ± 14.39	77.63 ± 13.89	13.05 ± 5.19	41.36 ± 23.75
Acetoin	1270	44.37 ± 75.69	10.82 ± 6.82	27.76 ± 23.59	27.04 ± 15.52	11.06 ± 6.17	3.86 ± 2.40	1.84 ± 1.05	3.25 ± 2.59
2-Octanone	1274	ND	ND	ND	ND	0.70 ± 063	1.85 ± 2.64	0.38 ± 0.12	1.16 ± 0.70
2-Nonanone	1379	2.27 ± 1.21	0.10 ± 0.18	0.99 ± 0.13	1.03 ± 0.20	34.20 ± 25.70	65.44 ± 82.77	24.41 ± 10.56	57.71 ± 26.26
8-Nonen-2-one	1432	0.11 ± 0.19	ND	ND	ND	5.99 ± 5.93	11.00 ± 14.40	3.18 ± 1.16	10.11 ± 4.88
3,5-Octadien-2-one	1506	1.88 ± 1.09	3.66 ± 1.65	10.48 ± 4.43	ND	ND	ND	ND	ND
Benzyl methyl ketone	1717	ND	ND	ND	ND	0.23 ± 0.40	ND	ND	0.42 ± 0.46
2-Tridecanone	1809	ND	ND	ND	ND	256.62 ± 44.48	0.76 ± 1.14	ND	2.09 ± 2.97
Total		54.47 ± 86.70	15.14 ± 9.00	42.92 ± 31.68	34.62 ± 20.16	455.78 ± 142.94	525.26 ± 341.69	208.72 ± 69.99	316.12 ± 146.04
Percentage (%)		**2.66**	**1.13**	**2.33**	**2.76**	**9.70**	**13.92**	**7.84**	**7.06**
Aldehydes									
Acetaldehyde	-	ND	0.35 ± 0.25	1.61 ± 1.79	2.79 ± 1.61	4.24 ± 1.79	2.62 ± 0.36	0.20 ± 0.17	1.11 ± 1.36
3-Methyl butanal	911	0.54 ± 0.87	0.25 ± 0.24	1.68 ± 0.95	0.56 ± 0.15	1.20 ± 0.87	0.21 ± 0.24	0.14 ± 0.12	0.70 ± 0.61
Hexanal	1071	1.31 ± 0.60	26.43 ± 10.52	30.20 ± 26.51	1.51 ± 0.17	0.98 ± 0.85	0.06 ± 0.10	0.27 ± 0.47	0.42 ± 0.72
Heptanal	1171	ND	4.81 ± 4.66	12.43 ± 9.10	ND	ND	ND	ND	ND
trans-2-Hexenal	1203	ND	2.42 ± 1.20	2.80 ± 2.51	ND	4.11 ± 7.12	ND	ND	ND
Octanal	1272	ND	4.13 ± 3.09	ND	ND	ND	ND	ND	ND
2-Heptenal	1307	ND	1.96 ± 1.78	2.90 ± 2.19	ND	ND	ND	ND	ND
Nonanal	1383	ND	6.57 ± 2.97	ND	0.15 ± 0.27	ND	ND	ND	ND
2-Octenal	1412	ND	4.56 ± 2.37	5.03 ± 4.77	ND	ND	ND	ND	ND
Benzaldehyde	1504	0.37 ± 0.35	0.80 ± 0.27	1.39 ± 1.72	ND	ND	ND	ND	0.59 ± 1.03
2-Nonenal	1524	1.06 ± 0.96	19.03 ± 11.40	24.93 ± 22.92	0.62 ± 0.15	ND	0.04 ± 0.07	0.08 ± 0.14	0.09 ± 0.15
Decanal	1767	ND	ND	ND	ND	0.88 ± 1.53	ND	0.12 ± 0.21	0.61 ± 0.15
Total		3.28 ± 2.78	71.31 ± 38.75	82.96 ± 72.47	5.64 ± 2.34	11.42 ± 12.16	3.00 ± 0.91	0.81 ± 1.11	3.52 ± 4.02
Percentage (%)		**0.16**	**5.34**	**4.50**	**0.45**	**0.24**	**0.08**	**0.03**	**0.08**

Alcohols

Compound	RI								
Ethanol	930	8.19 ± 8.15	42.99 ± 42.87	57.18 ± 39.87	27.83 ± 13.12	30.18 ± 7.50	62.37 ± 59.46	45.95 ± 39.57	157.26 ± 106.51
2-Butanol	1025	ND	ND	ND	ND	9.84 ± 6.95	35.95 ± 45.99	50.30 ± 12.31	40.14 ± 6.98
Isobutanol	1097	0.14 ± 0.24	ND	ND	1.44 ± 0.43	2.08 ± 1.61	1.26 ± 0.81	0.80 ± 0.49	0.96 ± 0.99
2-Pentanol	1123	ND	ND	ND	0.11 ± 0.19	33.58 ± 9.21	40.97 ± 47.22	14.61 ± 10.42	16.14 ± 11.63
1-Butanol	1144	ND	ND	ND	0.53 ± 0.09	1.92 ± 0.93	2.29 ± 1.95	3.59 ± 0.83	3.61 ± 1.40
Isopentanol	1206	6.94 ± 12.03	2.38 ± 2.06	14.79 ± 6.68	10.64 ± 2.22	47.35 ± 24.66	20.95 ± 19.26	13.40 ± 4.88	17.66 ± 8.69
2-Heptanol	1320	ND	ND	ND	ND	32.84 ± 32.10	36.63 ± 44.28	15.57 ± 7.88	22.58 ± 4.29
1-Hexanol	1351	0.36 ± 0.34	1.28 ± 0.55	3.30 ± 1.31	1.80 ± 0.58	6.19 ± 3.99	6.07 ± 2.05	8.56 ± 3.34	8.47 ± 2.76
2-Nonanol	1519	ND	ND	ND	ND	45.74 ± 70.44	23.83 ± 22.64	15.98 ± 2.02	28.60 ± 7.87
2,3-butanediol *d,l*	1535	6.65 ± 11.52	ND	ND	1.70 ± 1.05	9.52 ± 3.83	7.55 ± 7.81	4.04 ± 1.81	5.08 ± 0.91
1-Octanol	1555	ND	2.17 ± 1.99	ND	0.07 ± 0.12	ND	0.19 ± 0.19	0.34 ± 0.12	0.78 ± 0.33
2,3-butanediol *meso*	1573	13.63 ± 23.61	5.51 ± 3.92	14.28 ± 5.18	19.43 ± 1.60	40.47 ± 20.40	15.11 ± 6.43	4.95 ± 4.31	5.69 ± 3.53
Benzyl alcohol	1883	ND	ND	ND	ND	1.43 ± 1.60	0.53 ± 0.92	ND	ND
Total		35.92 ± 55.89	54.31 ± 51.39	89.56 ± 53.05	63.55 ± 19.40	261.15 ± 183.21	253.71 ± 259.01	178.09 ± 87.97	306.96 ± 155.89
Percentage (%)		**1.75**	**4.07**	**4.86**	**5.06**	**5.56**	**6.72**	**6.69**	**6.85**

Lactones

Compound	RI								
δ-Octalactone	1609	2.63 ± 0.99	0.86 ± 0.30	3.90 ± 2.26	1.81 ± 0.51	3.73 ± 1.67	2.68 ± 1.24	1.90 ± 0.69	2.88 ± 1.50
δ-Decalactone	2157	8.81 ± 4.35	6.65 ± 3.29	3.61 ± 6.26	12.58 ± 11.14	80.09 ± 48.88	23.07 ± 6.18	16.62 ± 0.52	41.87 ± 42.80
δ-Dodecalactone	-	8.26 ± 6.37	3.82 ± 4.67	4.23 ± 1.62	1.51 ± 1.84	15.94 ± 7.84	9.77 ± 5.82	8.20 ± 3.74	13.78 ± 12.17
Total		19.70 ± 11.71	11.32 ± 8.26	11.74 ± 10.13	15.91 ± 13.49	99.76 ± 58.40	35.52 ± 13.25	26.72 ± 4.95	58.54 ± 56.46
Percentage (%)		**0.96**	**0.85**	**0.64**	**1.27**	**2.12**	**0.94**	**1.00**	**1.31**

Hydrocarbons

Compound	RI								
Decane	1000	0.62 ± 0.22	0.45 ± 0.04	1.89 ± 0.77	1.45 ± 0.10	2.21 ± 1.04	1.35 ± 0.73	1.50 ± 1.20	0.24 ± 0.28
Undecane	1100	ND	ND	ND	2.26 ± 1.32	0.86 ± 0.89	ND	ND	0.08 ± 0.14
Dodecane	1200	ND	ND	ND	0.36 ± 0.37	2.87 ± 3.23	2.77 ± 2.16	1.83 ± 0.89	0.79 ± 0.95
Total		0.62 ± 0.22	0.45 ± 0.04	1.89 ± 0.77	4.07 ± 1.78	6.04 ± 5.33	4.12 ± 2.89	3.33 ± 2.09	1.11 ± 1.36
Percentage (%)		**0.03**	**0.03**	**0.10**	**0.32**	**0.13**	**0.11**	**0.12**	**0.02**

	LRI								
Other compounds									
Phenolic compounds									
1,3-Dimethoxybenzene	1740	ND	ND	ND	ND	0.80 ± 1.38	ND	0.32 ± 0.55	1.12 ± 1.50
Phenol	2000	ND	ND	ND	0.26 ± 0.02	0.21 ± 0.20	ND	ND	8.86 ± 9.74
Terpenes									
Limonene	1181	ND	ND	ND	ND	0.10 ± 0.17	ND	ND	0.70 ± 1.22
N-compounds									
N,N-Dibutyl formamide	1773	0.18 ± 0.30	ND	ND	ND	ND	ND	ND	ND
Aromatic alcohol									
Phenyl ethyl alcohol	1907	5.84 ± 9.56	0.98 ± 0.13	3.35 ± 1.61	2.51 ± 0.73	17.78 ± 6.63	12.49 ± 13.39	7.44 ± 2.36	10.21 ± 4.14
S-compounds									
Dimethyl disulfide		ND	ND	ND	ND	ND	ND	ND	2.21 ± 2.87
Total		6.01 ± 9.87	0.98 ± 0.13	3.35 ± 1.61	2.78 ± 0.75	18.89 ± 8.38	12.49 ± 13.39	7.76 ± 2.91	23.10 ± 19.47
Percentage (%)		**0.29**	**0.07**	**0.18**	**0.22**	**0.40**	**0.33**	**0.29**	**0.52**

Mean data for the three batches of Castelmagno PDO cheese analysed in triplicate

[w] LRI: linear retention index.

ND: not detected.

[z] Percentage (%): percentage of volatile compounds of each chemical group in each step of manufacture and ripening analysed.

Table 5: Mean value ± standard deviation of TPA parameters of Castelmagno PDO cheese during

its ripening.

	Days of Ripening					Statistical significance
	3	30	60	90	150	
Hardness (N)	12.44 ± 2.79[a]	23.21 ± 4.46[b]	24.07 ± 3.36[b]	25.88 ± 4.13[b]	43.15 ± 5.50[c]	***
Cohesiveness (-)	0.28 ± 0.06[a]	0.21 ± 0.05[b]	0.25 ± 0.04[a]	0.20 ± 0.06[b]	0.17 ± 0.03[b]	***
Adhesiveness (mJ)	- 0.04± 0.04[a]	-0.21 ± 0.13[b]	-0.13 ± 0.08[a,b]	-0.12 ± 0.05[a,b]	-0.57 ± 0.20[c]	***
Gumminess (N)	3.51 ± 1.34[a]	4.91 ± 1.75[a,b]	6.09 ± 1.41[b,c]	5.24 ± 1.70[b]	7.51 ± 1.77[c]	***
Springiness (mm)	3.27 ± 0.23[a]	3.31 ± 0.23[a]	3.58 ± 0.18[b]	3.57 ± 0.24[b]	3.18 ± 0.42[a]	***
Chewiness (mJ)	11.53 ± 4.40[a]	16.41 ± 6.34[a,b]	21.91 ± 5.29[b,c]	18.92 ± 6.47[b,c]	24.00 ± 7.69[c]	***
Resilience (-)	3.15 ± 2.26[a]	1.64 ± 1.63[b]	1.63 ± 1.15[b]	1.41 ± 1.30[b,c]	0.79 ± 0.31[c]	***

Mean data for the three batches of Castelmagno PDO cheese analysed in quintuplicate

a, b, c: Different letters in the same row indicate significant statistical differences (Duncan Test, $p < 0.05$).

Statistical significance: ***= P< 0.001 ; **=P< 0.01; * = P< 0.05; ns= not significance.
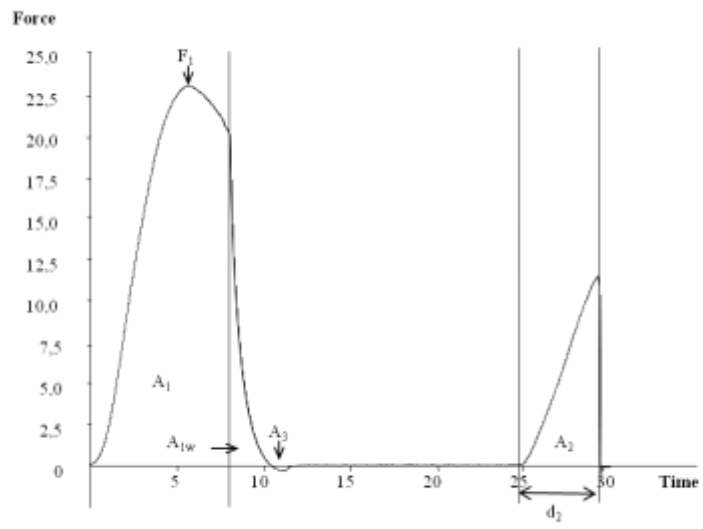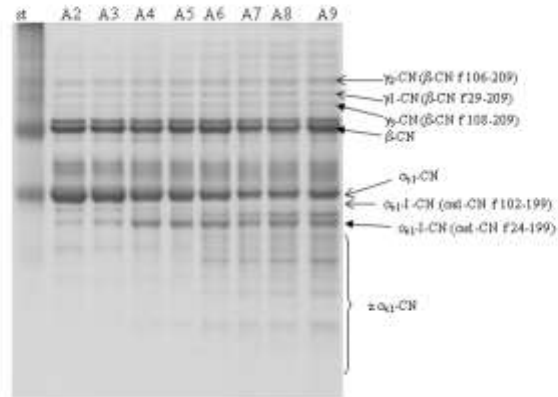
1

2   Figure 1: Example of a TPA profile of Castelmagno PDO cheese.
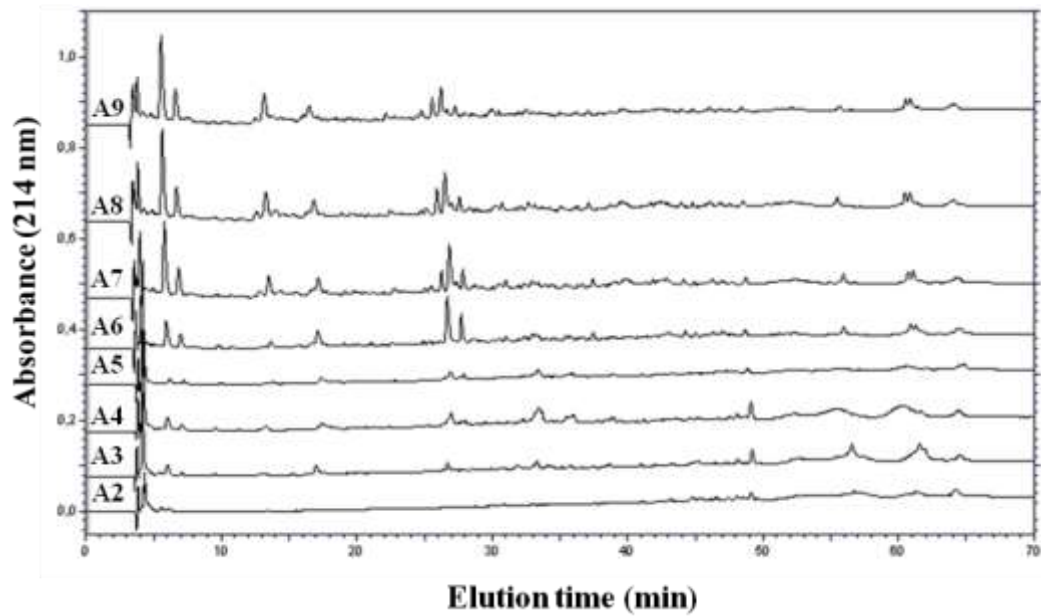
3

4

5

1

2 Figure 2: Urea-polyacrylamide gel electrophoretrograms of Castelmagno PDO cheese (batch A)

3 during its production (A2= cut of curd; A3=after 24hours; A4= curd after 3 days under whey) and its

4 ripening (A5= 3 days of ripening; A6= 30 days of ripening; A7= 60 days of ripening; A8= 90 days of

5 ripening; A9= 150 days of ripening). Lane st = Na-caseinate.

6

Figure 3: RP-HPLC chromatograms of the pH 4.6-soluble fraction of Castemagno PDO cheese (batchA) during the manufacture (A2= cut of the curd; A3= curd after 24 hours; A4=curd after 3 days under the whey) and the ripening (A5= 3 days of ripening; A6= 30 days of ripening; A7= 60 days of ripening; A8=90 days of ripening; A9=150 days of ripening).