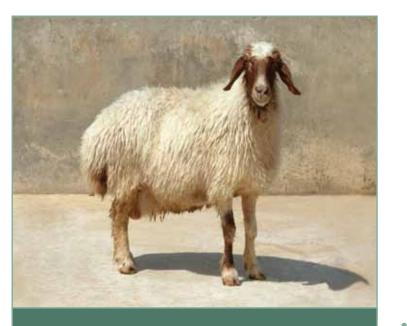
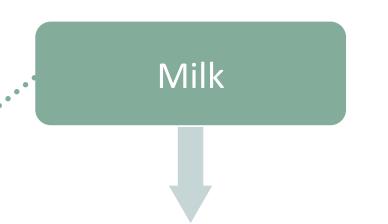
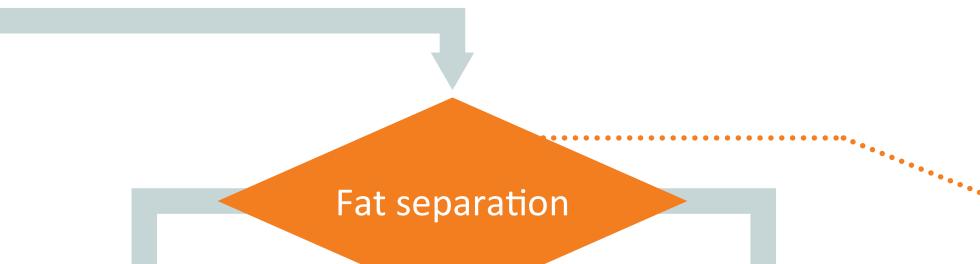
AN IMPROVED METHOD OF MAKING JAMEED FOR SMALL-SCALE DAIRY FARMERS



Sheep milk is used for Jameed processing.

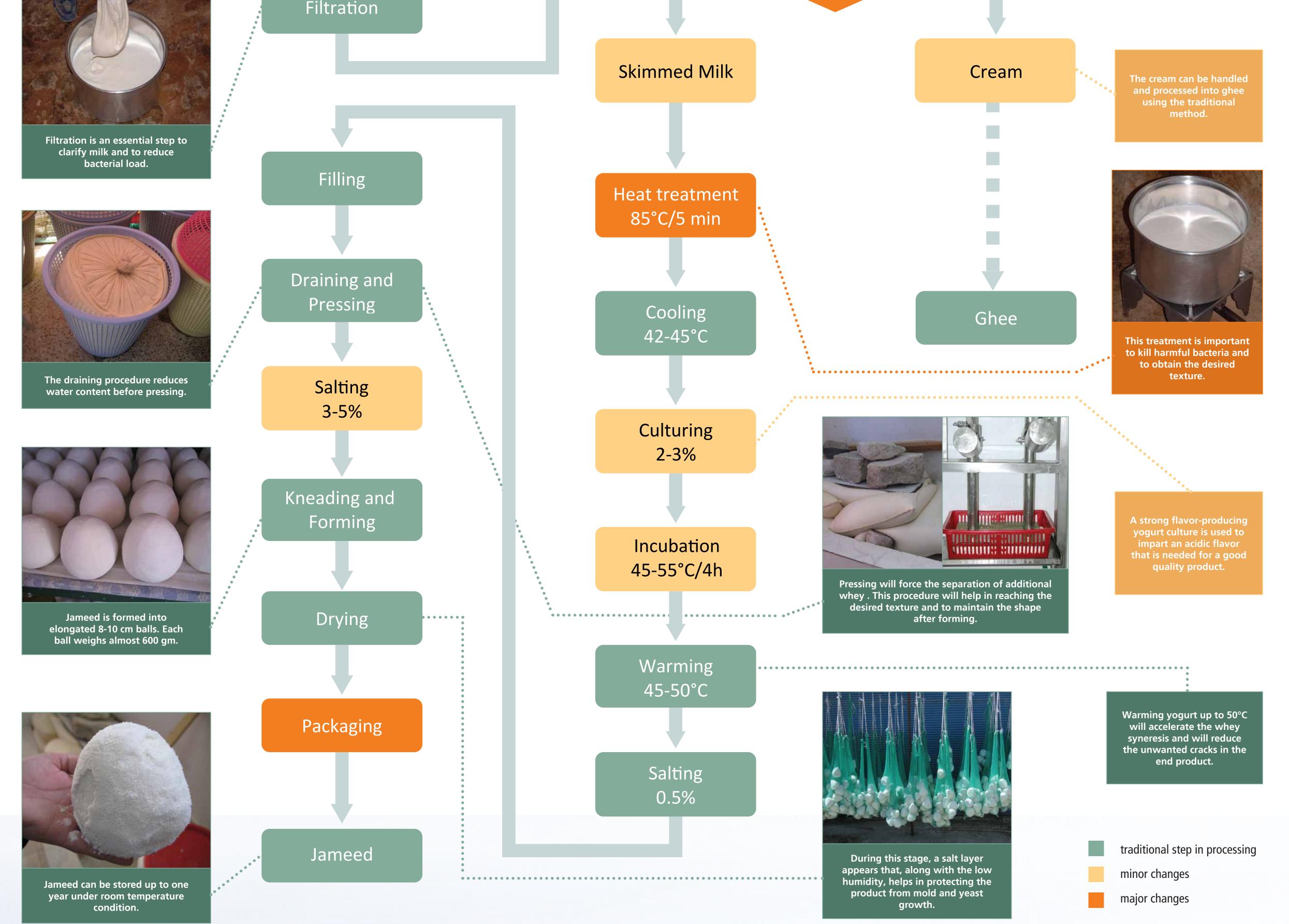








Fat separation is achieved by using a simple fat separator.





Jameed and ghee have been processed and consumed in Jordan for centuries. Jameed, also referred to as "rock cheese", is hard dry skimmed yogurt made from mainly sheep milk. Butter milk is concentrated using cheese cloth to make a very thick product. Salt is added at different stages in varying ways and concentrations. The concentrated product is formed and shaped into round balls. It is then set to dry for a few days.

ICARDA and NCARE developed and introduced some changes to enhance the product quality as well as to reduce the consumption of water and energy. These changes were achieved by introducing simple technologies that every producer can afford and apply.

This is a product of the OFID-funded project, Enhancing Dairy Processing Skills and Market Access of Rural Women in Jordan.

An Andrew Andrew Collins



