



Jameed is a hard, dry, skimmed yogurt made mainly from sheep milk. It is often referred to as “rock cheese.”

An improved method of Jameed processing for small-scale dairy processors

In Jordan, there is a high demand for products made from processed sheep milk. About 24% of the country's milk is produced from sheep. Small-scale milk processing is an important part of the livelihoods of sheep and goatkeeping households. Jameed made mainly from sheep milk has been processed and consumed in the region for centuries.

Developing the capacity and skills of rural women in small-scale dairy processing and marketing in Jordan



The International Center for Agriculture Research in the Dry Areas (ICARDA) is one of 15 centers supported by the Consultative Group on International Agricultural Research (CGIAR).

ICARDA's mission is to contribute to the improvement of livelihoods of the resource-poor in dry areas by enhancing food security and alleviating poverty through research and partnerships. It aims to achieve sustainable increases in agricultural productivity and income, while ensuring the efficient and more equitable use and conservation of natural resources.

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

Adding value to traditional jameed processing method

- Improved jameed quality
- Reduced labor cost
- Less time for processing
- Saves energy and water consumption

The improved method for Jameed processing was developed as part of a project titled “Enhancing Dairy Processing Skills and Market Access of Rural Women in Jordan” funded by the OPEC Fund for International Development.



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The Conventional Jameed Process

Traditionally, produced yogurt is diluted and churned. Buttermilk is then concentrated using a cheese cloth to make a very thick product. Salt is added in different ways and amounts during the draining and concentration stage. The concentrated product is formed and shaped into round balls. It is then set to dry for a few days.

The improved method has been successfully tested in June 2012 at ICARDA station, Tal Hadya in Syria and in July 2013 with producers from El-Karak region, Jordan. The new process introduces the following changes, three of which are major (indicated by ■ color):

1

Instead of using buttermilk, the **use of fat separator** allows to produce skimmed milk and a much higher proportion of cream to be processed into ghee. The skimmed milk is then processed to yogurt and to jameed without churning, which saves time, labor, water and electricity. Use of skimmed milks also shortens concentration time.

2

The **heat treatment** and the **use of a suitable yogurt culture** results in high quality yogurt that gives the desired good taste and texture.

3

Instead of reheating the cold buttermilk, the yogurt made from skimmed milk is **warmed only for a few minutes**.

4

Draining uses less volume and time because of handling of yogurt instead of buttermilk.

5

Reducing the amount of salt during the concentration process will reduce the total salt used in jameed processing. Most of the salt used at this stage is anyway drained out with the whey. Instead the salt should be added to jameed paste during the kneading process before shaping and drying. Salt amount can be adjusted much more precisely at this stage for ready to consume jameed.

6

Packaging like vacuum packaging maintains the quality of jameed and protects it from further drying cracking.

