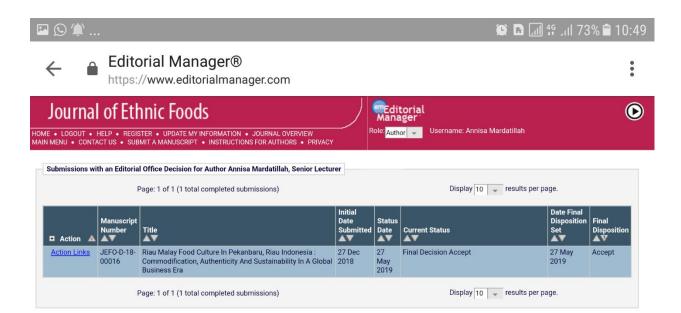


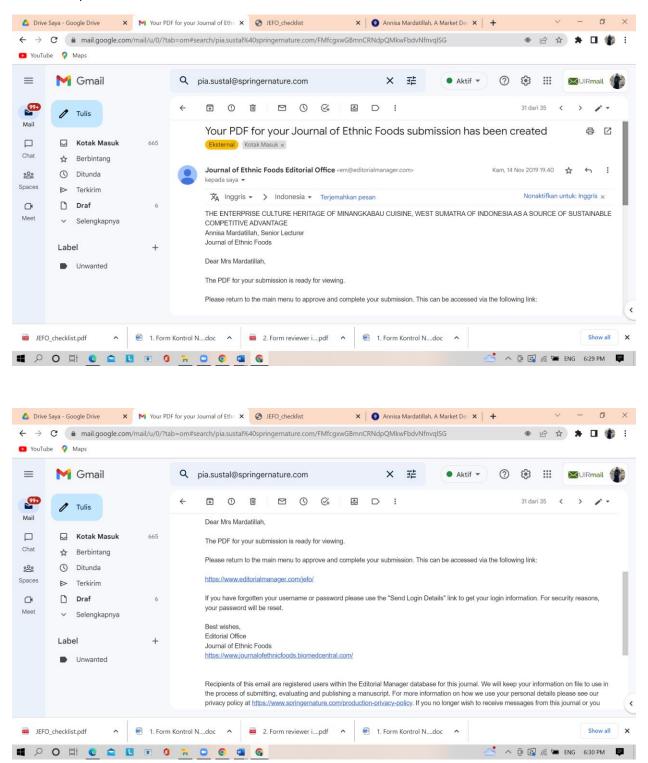
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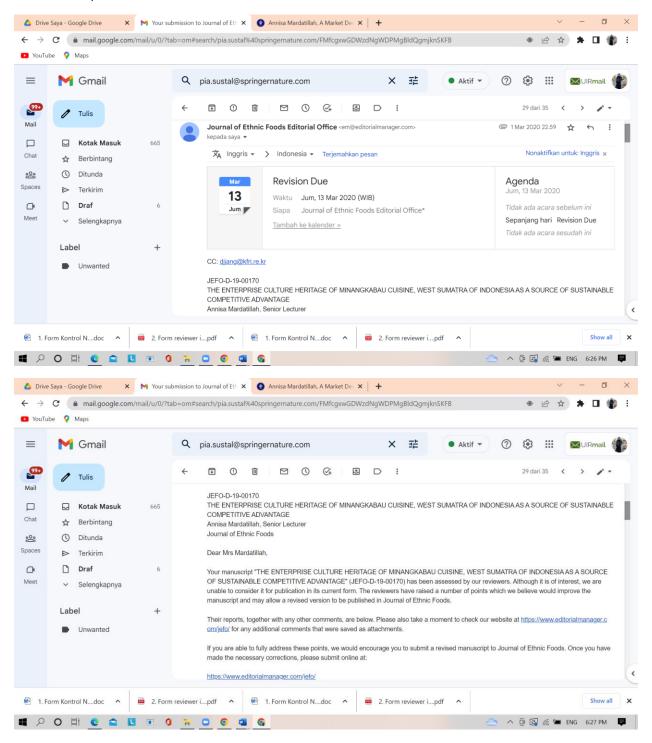
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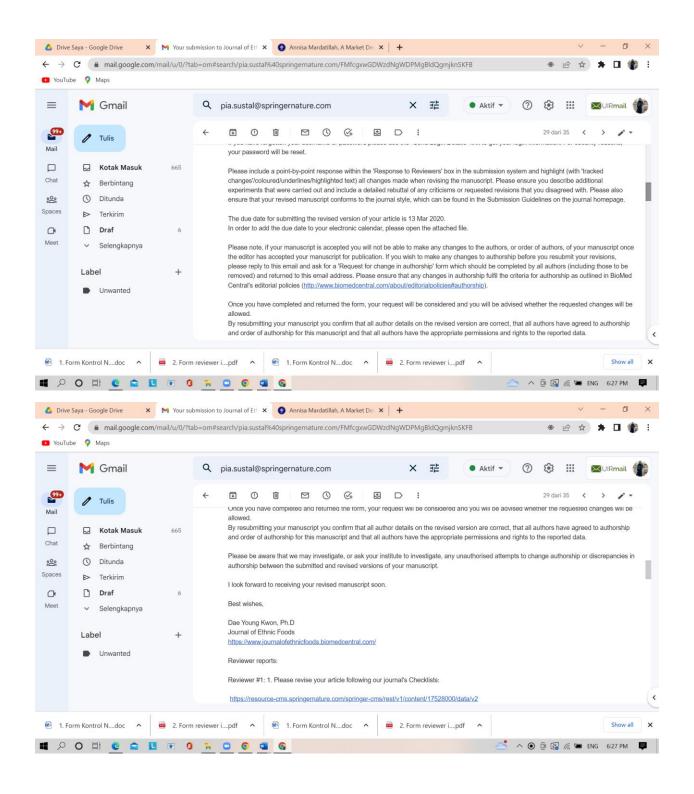
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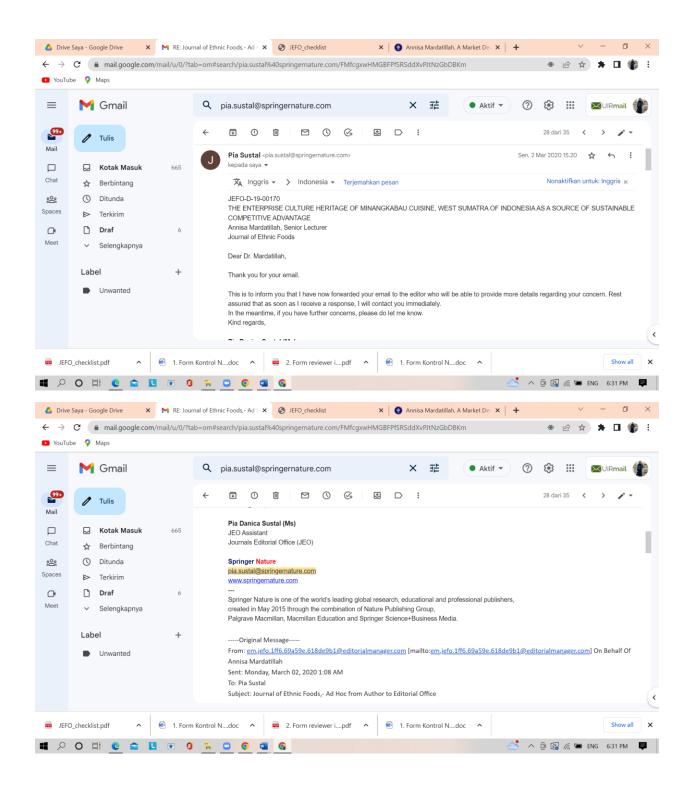
Submission, 14 November 2019



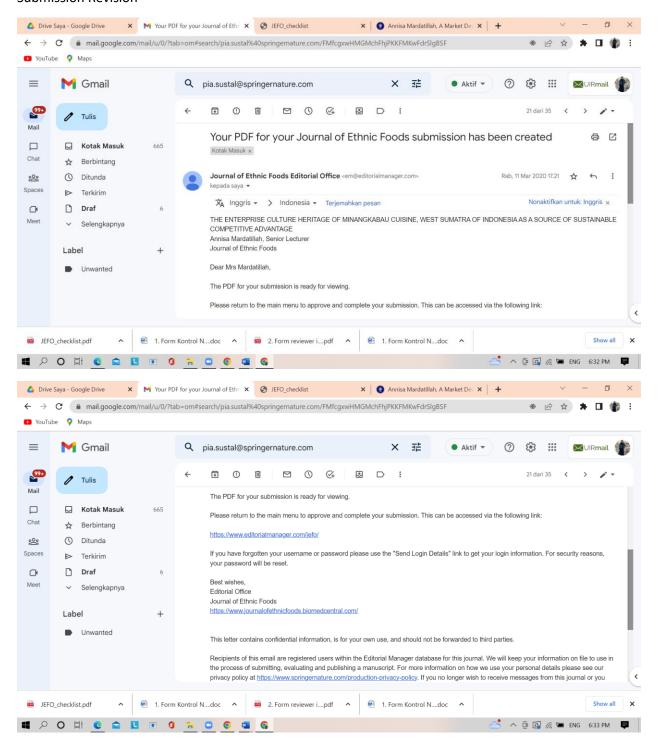
Revision Due, 1 Maret 2020



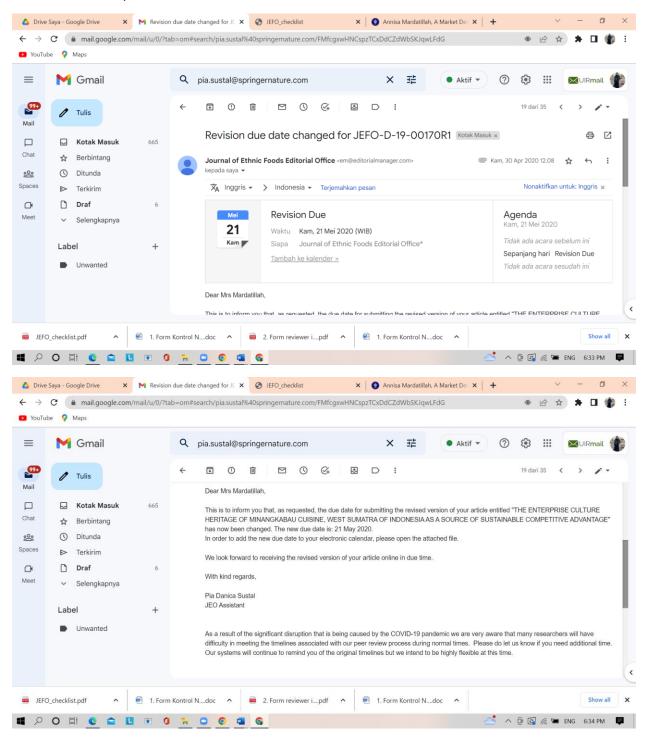




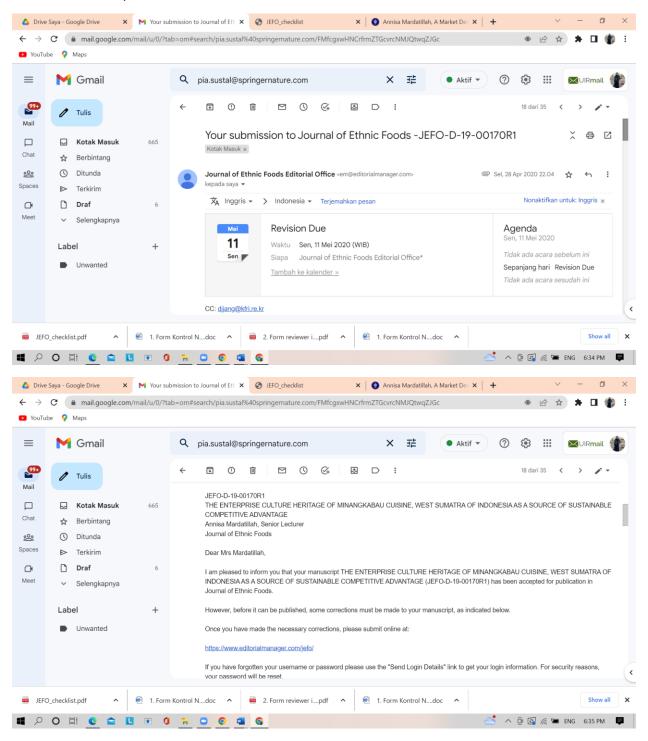
Submission Revision

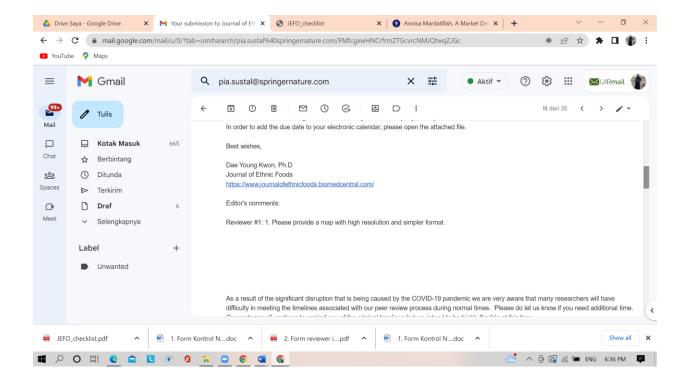


Revision Due, 30 April 2020

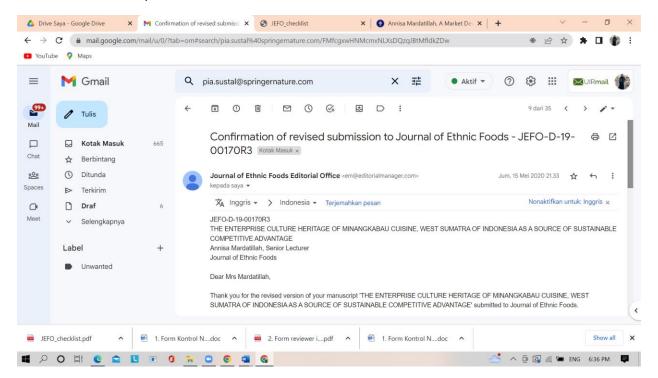


Revision Due, 24 April 2020

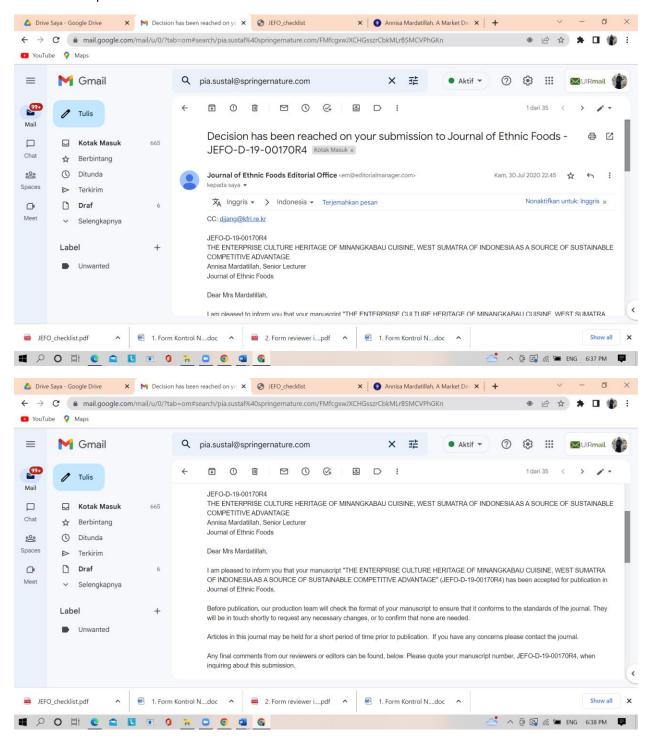


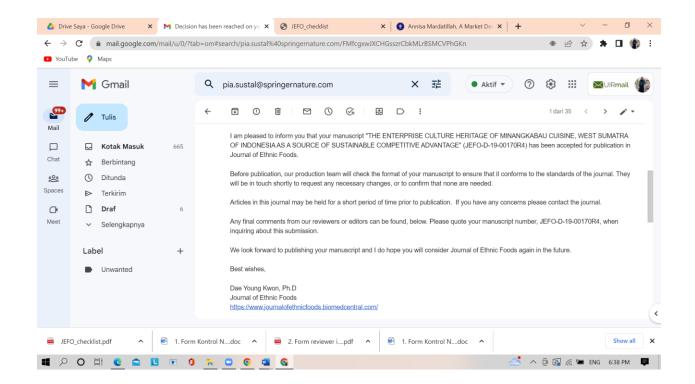


Confirmation Revised, 15 Mei 2020



Decision Accepted





Checklists

1. Aims & Scope

- Journal of Ethnic Foods will help to address major global challenges we face based on advancing an ecologically sustainable ethnic food diversity to address global food security, public health and climate change challenges. It must not only have good scientific advances but must be based on clear ethnic-geographic and historical understanding of ecological diversity and sustainability.
- Historical, geographical, cultural and social significance with scientific evidences
- Q. Did you elaborate the ethnicity on the food after Introduction section?

2. HISTORY OF CAPRIFIG SAP CHEESES IN ITALY

Historical knowledge about caprifig sap cheeses is very poor. According to old shepherds,

Pampanella and Fig sap ricotta were only prepared in late spring and summer, when animal

lactation was about to end and the amount of milk produced was too scarce for making hard cheeses.

It is also probable that cheesemakers preferred to prepare fresh cheeses in that season since the very warm climate was not compatible with successful manufacturing of cheeses to be ripened (due to uncontrolled fermentations). According to an old Italian "domestic vocabulary" [16] Pampanella was a particular type of "Giuncata" (clotted milk obtained by addition of animal rennet). In a successive edition of the book, the same author better defined Pampanella as "clotted milk put into vegetable leaves and eaten after addition of some sugar".

Q. What is your reason to write your paper in Journal of Ethnic Foods?

The survey confirmed that caprifig sap cheeses are still occasionally produced for family consumption, mainly from goat milk in the Southern part of the highplain. They have the common characteristic of deriving from milk subjected to strong heat-treatment and containing both casein and whey proteins. The manufacturing procedures were observed and two different methods of preparing and using caprifig sap were documented. The cheesemaking process was analyzed and discussed under a technological point of view and geo-sociological connections were hypothesized. The three cheeses presented significant sensory differences and proved to potentially match the EU hygienic standards if the post-vat operations are performed under correct conditions. Overall, the study gave a contribution for the hygienic validation of the manufacturing process in view of a possible rebirth

2. Figure & Table legends

- Please write it at least 5-6 sentences, detailed and descriptive
- High resolution
- Photographs of old documents, ethnic foods, historical and cultural remaining, etc.

Figure 1. European smelt, Osmerus eperlanus (L.) from the river Arbogaån. Normally smelt reach 8–14 cm, but can be found up to 30 cm in some waters. When newly captured, smelt has the characteristic scent of cucumber, which is produced by the same chemical substance found in cucumbers. Some people find the scent appealing, while others regard it as disgusting (Photo Ingvar Svanberg, 2017)

3. References

- Not recommended for internet sources citation (not trusted sources)
- JEFO's style

[8] Donelly C and Kehler M. Ancient civilization. In: Donelly C, editor: The Oxford companion to cheese. New York (USA). Oxford University Press; 2016 p.27.

4. Abstract

- Numbering in the text is not acceptable.

Background and objectives: Making cheese by coagulating milk with extracts or parts of plants is a tradition of many countries facing the Mediterranean basin. Such cheeses were historically produced from sheep and goat milk, and represent an important cultural heritage. In European Union (EU), nowadays, their production is allowed only after legal validation of the manufacturing process under the hygienic point of view. Unfortunately, validation has been possible only for a few Protected Designation of Origin cheeses, but other dairy products exist for which it has not been carried out. It is the case of the caprifig sap cheeses produced in the "Murgia" highplain, Apulia region, Southern Italy. In this rural marginal area, three cheeses have been historically made by this coagulant: Milk sap ricotta, Pampanella and Cacioricotta. Due to the above legal concerns, they have become very rare and, if no action is taken, they will disappear very soon. The main purpose of the present work was to make a survey about the status of preservation of their processing methods and to document them before it is too late. A second aim was to perform a first summary investigation about their safety, compositional and sensory characteristics. Methods: A series of face-to face interviews was conducted to owners and cheesemakers of sheep and goat farms laying in the Murgia Hills territory. Cheese samples were prepared at 3 different rural dairies and subjected to chemical, microbiological and sensory analyses. Results and conclusions: The survey confirmed that caprifig sap cheeses are still occasionally produced for family consumption, mainly from goat milk in the Southern part of the

highplain. They have the common characteristic of deriving from milk subjected to strong heat-

treatment and containing both casein and whey proteins. The manufacturing procedures were

observed and two different methods of preparing and using caprifig sap were documented. The

cheesemaking process was analyzed and discussed under a technological point of view and geo-

sociological connections were hypothesized. The three cheeses presented significant sensory

differences and proved to potentially match the EU hygienic standards if the post-vat operations are

performed under correct conditions. Overall, the study gave a contribution for the hygienic validation

of the manufacturing process in view of a possible rebirth.

5. Map

- Simple and clean map with high resolution

6. Keywords

- Your regional and ethnic keywords should be included.

Key words: ethnoichthyology, food-cultural studies; foodways, regional cuisine; small-scale

fishing; wild food.