

Method for detecting the adulteration of fermented milk cheese with vegetable oils involves the use of resorcinol. A 2.0-2.1 cm³ sample of the aqueous extract from the fermented milk cheese - prepared in a 1:3 ratio - is used, to which 1.5-1.6 cm³ of a resorcinol solution in a 1:1 benzene-alcohol mixture with a mass concentration of 3.0% and 1.5-1.6 cm³ of concentrated nitric acid diluted 1:3 with distilled water are added using a graduated pipette. Gently shake the contents of the test tube. After 2-3 minutes, check for a brown color in the absence of adulteration with vegetable oils, or a red-violet color of varying intensity in the aqueous extract from sour milk cheese, depending on the amount of vegetable oils added to the sour milk cheese: up to 1.0% - dark red; from 1.1 to 5% - red-violet; from 5.1 to 10% and above-dark red-violet.