**Kaymak or (Guymaer)**

**Kaymak** is a creamy [dairy product](https://en.wikipedia.org/wiki/Dairy_product) similar to [clotted cream](https://en.wikipedia.org/wiki/Clotted_cream), made from the [milk](https://en.wikipedia.org/wiki/Milk) of [water buffalos](https://en.wikipedia.org/wiki/Water_buffalo), [cows](https://en.wikipedia.org/wiki/Cow), [sheep](https://en.wikipedia.org/wiki/Sheep), or [goats](https://en.wikipedia.org/wiki/Goat) in [Central Asia](https://en.wikipedia.org/wiki/Central_Asian_cuisine), some [Balkan](https://en.wikipedia.org/wiki/Balkan_cuisine) countries, some [Caucasus](https://en.wikipedia.org/wiki/Caucasus) countries, [Turkic](https://en.wikipedia.org/wiki/Turkic_peoples) regions, [Iran](https://en.wikipedia.org/wiki/Iranian_cuisine) and [Iraq](https://en.wikipedia.org/wiki/Iraqi_cuisine).

The traditional method of making kaymak is to boil the milk slowly, then simmer it for two hours over a very low heat. After the heat source is shut off, the cream is skimmed and left to chill (and mildly [ferment](https://en.wikipedia.org/wiki/Fermentation_(food))) for several hours or days. Kaymak has a high percentage of [milk fat](https://en.wikipedia.org/wiki/Milk_fat), typically about 60%. It has a thick, creamy consistency and a rich taste.

**Kaymak** contains higher amounts of moisture and

lower amounts of fat milk. For these reasons, the

maximum shelf-life of kaymaks especially produced

with traditional methods is 4-7 days .

**Kaymak Production:**

Nowadays, kaymak production is carried out in two methods, as **traditional and technological.**

**traditional kaymak production** , fresh water

buffalo milk or cow milk with increased fat milk with

cream addition is used.

Filtration of milked milk with cheesecloth

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Placing the milks into the pans

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Preheating process (70-75 °C, 20-25 min)

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Cream addition (10%) (if cow milk is used)

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Heating process (90-95 °C, 4-5 h)

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Boiling and getting paunchy

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Keeping the pans at a cool place (8-10 h)

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Scratching out the creamy layer with a needle

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Addition of milked and filtered milk

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Heating process (70-75 °C, 40-45 min)

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Boiling and getting paunchy

↓

Cooling process (4-6 h)

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Keeping in the fridge (8-10 h)

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Scratching out the creamy layer and

separation into four equal parts

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Turning the pieces upside down and packaging

**Technological Kaymak production:**

Separation of milk fat by using separator

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Standardization of milk fat (60% fat ratio)

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Pasteurization (80-85 °C, 5-10 min)

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Cooling (23-25 °C)

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Packaging

