

OPTIMISATION OF THE CONDITIONS FOR MANUFACTURING PROCESSED CHEESE IN THE PRESENCE OF mTG

Major problem associated with processed cheese production in association with mTG was melting during scalding process. Additional cross-linking formed by mTG led to resistance of the processed cheese mass against melting. To solve this handicap, a series of trials were designed and critical macromolecules and interactions between macromolecules were defined. After about a year-long preliminary trials, the flow diagram of the manufacturing of enzyme-modified processed cheese was developed. The end product had a perfect melting capacity, increased yield and the whole manufacturing period was the same as traditional processed cheese. The financial supporter of the project has already applied to international patent certification. Whole project took 2.5 years and was completed with success.