

STUDIES ON THE USE OF MILK CONCENTRATES IN MOZZARELLA CHEESE MANUFACTURE

By

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A thesis submitted in partial fulfillment

of

the requirements for the degree of

DOCTOR OF PHILOSOPHY

in

**Agricultural Science
(Dairy Science & Technology)**

**Food Science Department
Faculty of Agriculture
Ain Shams University**

2015

Approval Sheet

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DATE OF EXAMINATION: 24 / 5 / 2015

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للحصول على

**درجةكتوراه في لعلوم لزراعة
(علوم وتكنولوجيا الألبان)**

قسم علوم الأغذية
لكلية لزراعة
جامعة عين شمس

2015

صفحة لمؤلفة على لرسلة

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المعلم لطلب : محمود احمد يلم
عن وان لرسالة : درسات في سلخ دام مركزات الأمان في صناع على اجبن
الموزايللا
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تاريخ لتسجيل: 2008 / 2 / 11

الدراستات لوجي

أجرت لرس لقتايخ
2015 / /

تختم الإجازة

موفقة مجلس لجامعة

موفقة مجلس الكلية

2015 / /

2015 / /

ABSTRACT

Mahmoud Ahmed Mailam: Studies on The Use of Milk Concentrates in Mozzarella Cheese Manufacture. Unpublished Ph.D. Thesis, Department of Food Science, Faculty of Agriculture, Ain Shams University, 2015.

Mozzarella cheese is used in several applications like in eating, pizza and coatings. The yield of hard and semi hard cheese types like Mozzarella is usually very low specially when using cow milk in making process. Due to growing interest in cheese developing, this study was planned to improve the yield of Mozzarella cheese or cheese analogue with keeping a comparable quality in light of the shortfall of milk production in Egypt. So, cow milk was fortified with milk protein concentrate (MPC), rennet casein (RC), soy protein isolate (SPI), or stabilizer (Dairy gel-162) as well as a trial of manufacturing Mozzarella cheese analogues of different available commercial ingredients with retaining functional properties.

Therefore, this investigation was carried out in four parts.

In the first part, Egyptian local market was surveyed for Mozzarella cheese products. The Surveyed samples were either imported or locally made. There was a remarkable difference between imported and locally collected Mozzarella cheese samples in acceptability attributes and compatibility with the Egyptian standard specifications associated with type of milk as well as manufacturing process.

The second part of this research was conducted to improve Mozzarella functional properties and yield by fortifying with MPC in ratios of 2, 3, 4% (Section A), RC in ratios of 0.25, 0.5, 1% (Section B) and SPI in ratios of 0.5, 1, 2% (Section C). The data revealed that, the best result was with adding MPC up to 3%, followed by adding SPI for up to 1%, then RC which came last when added up to 0.5%.

In the third part of study, Mozzarella cheese was made of cow milk fortified with the addition of stabilizer in ratios of 0.1, 0.2 and 0.3%. Such treatment significantly increased the moisture content of cheese and therefore the yield increased. Functional and organoleptic properties were improved by treating the cheese milk with stabilizer. The best treatments were produced by fortifying the milk with stabilizer up to 0.2%.

From the fourth part of study, it was concluded that Mozzarella cheese analogues could be effectively formulated with cheese curd as a substitution of rennet casein. Blending cheese curd in formulation led to improve the functional properties of Mozzarella analogues such as functional (meltability, free oil), rheological properties and sensory attributes. Furthermore, it was of low cost when compared with traditional Mozzarella cheese.

Key words: Mozzarella, Milk protein concentrate, Rennet casein, Soy protein, Stabilizer, Yield, Functional properties, Sensory evaluation, Mozzarella cheese analogues.

ACKNOWLEDGEMENT

I gratefully wish to express my deepest gratitude and infinite thanks to major **Prof. Dr. Abdel-Moneim E. Hagrass** Prof. Emeritus of Dairy Chemistry & Technology and **Prof. Dr. Rezk A. Awad** Prof. of Dairy science and Technology, Food Sci. Dept., Faculty of Agriculture, Ain Shams University, for suggesting solutions to problems, supervising and guiding the work as well as for their continuous assistance throughout the investigation and writing course of the manuscript. They taught me several things which I never have the opportunity to learn. It is too difficult for me to express my deep respect to them.

I would like also to express my gratitude and appreciation to **Prof. Dr. Moustafa A. Zedan** Head of Research Emeritus of Dairy research Department, Food Technology Research Institute, Agricultural Research Center, for his true help offered through the lab work. A great thanks to **Mr. El-Sayed Abd El-Karim** Director of the production sector, Arab Food Industries Company (Domty) for cooperation with me in Mozzarella cheese analogues manufacture.

Special thanks to my big family **FATHER, MOTHER** and **BROTHERS** and special thanks to my small family my **WIFE** and my daughter **LARIN** for moral support.

Lastly and most importantly, thanks to all staff members of Food Science Department, Fac. of Agric., Ain Shams University and members of Food Technology Research Institute, Agricultural Research Center for their encouragement and help.

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