

# ACCELERATING CHEESE RIPENING WITH BACTERIAL PROTEINASES

By

**ALI ABDEL- AZIZ ALI**



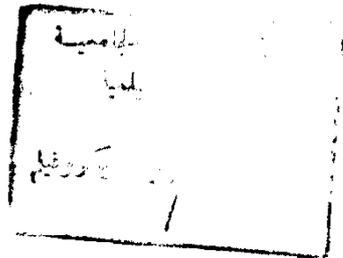
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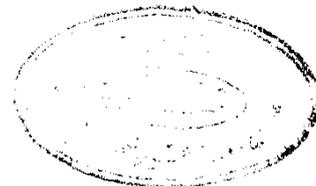
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## **Abstract**

Two different proteases of *B. subtilis* ATCC 35854 and *P. fluorescens* strain P 27 were recovered, purified and characterized. Results showed that the two proteases were heat-stable, neutral and metalloenzymes. The two purified proteases were involved in Ras cheese slurry using different concentrations. The best concentration (2 units/10 g curd) of

the two proteases were incorporated into Ras cheese either free or in DRV liposomes. Using DRV in Ras cheese had a better quality and saved about 50 % of the ripening period.

**Keay words**

Accelerating - Cheese - Ripening - Proteases - Heat-stable -  
Bacterial - Slurry - Liposomes - DRV liposomes - Ras cheese

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