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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم
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EFFECT OF USING ACIDIFIED RAS CHEESE ON PROCESSED CHEESE QUALITY

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**EFFECT OF USING ACIDIFIED RAS CHEESE ON
PROCESSED CHEESE QUALITY**

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My Parents, My Brother, and My Sisters

For their Cordial encouragement inspiration

and

love they devoted to me

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INTRODUCTION

INTRODUCTION

Production and consumption of the processed cheese increased steadily, today large quantities of the natural cheese are converted to processed cheese. Production of processed cheese encourages cheese production as a main base for its manufacturing and make it is also possible to use second-grade cheese or cheese that has some mechanical or surface defects. Processed cheese products have many advantages over the natural cheese:

- In most cases, processed cheese can be stored without refrigeration.
- Processed cheese can be introduced in different shapes, flavours, and physical properties, e.g. soft, firm, spreadable and in variable and attractive packages.
- It is free from pathogenic micro-organisms.

Processed cheese is made by heating natural cheese in the presence of suitable melting salts and with the help of mechanical agitation.

The natural cheese as a main base for processed cheese directly effect the characteristics and properties of the final products. Many attempts had been carried out to improve the quality and properties of the natural cheese to be more suitable for making processed cheese. In general all rennet cheese can be used for making processed cheese. However Cheddar cheese is preferred as base for processed cheese in many countries. This could be attributed to the cheddaring process which carried out during the manufacturing of this type of cheese. The low pH at the end of the cheddaring process release more calcium from the curd resulting in a Cheddar cheese with a relatively low calcium content. It is well known that the main role of the melting salts in making processed cheese are through displacement of the cheese calcium with sodium salt which encourage the casein to hydrate, disperse and swell resulting a more stable processed cheese emulsion.

In previous study (Gouda *et al.*, 1992) acidified Ras cheese like had been made in a trials to produce rindless Ras cheese. In this study the pH of the fresh acidified Ras cheese was