

Prevention of unwanted proteolysis in long-life dairy products and dairy ingredients through inactivation of enzymes

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Aim and Description:

The proposed project concerns how an essential problem in relation to UHT-treated dairy products, i.e. the occurrence of undesired proteolysis in different types of long-life liquid or dried products and ingredients can be solved. Changes during storage lead to current problems with keeping qualities in relation to deteriorated functional properties during shelf life. The underlying causes to this are investigated in this project through the characterization of the proteolytic processes and identification of responsible proteolytic enzymes for these undesired changes, whereby changes in processing steps can be suggested and implemented with the aim to prevent such undesired changes in these products.