

Use of Anti-Stick to Reduce Bitterness in Ultra Filtrated Chees-es(Single Packaged)

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Abstract : Bitterness is one of the most important problems in cheese processing industry all over the world. There are several reasons that bitterness may develop in cheese. With a few exceptions bitterness is generally associated with proteolysis. In this investigation, anti-stick as a neutral substance in proteolysis were considered and studied for reducing the problem. This vast survey was conducted in a big cheese production factory (in Neyshabur) and in the same procedure anti-stick as interested factor in cheeses packaging compared to standard cheeses production, one line productions (65200 packs with anti-stick were tested by 2953 persons for bitterness and another line was included the same procedure with standard cheese. In this investigate: 83% of standard packaging cheeses, compared with only 28% of consumers cheese with anti-stick which confirmed bitterness. Although bitterness is generally associated with proteolysis and Microbial factors, Somatic cell, Starters play important role in generating bitterness in ultra filtrated cheeses, but based on the results the other factors such as anti-stick in packaging can be effective methods for reducing and removing unfavorable bitterness in cheese production.

Keywords : bitterness, uf cheese, anti-stick, single packaged

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