

## **Evaluation of rennet type and container influences on the proteolysis trend of local Kurdish cheese during the ripening**

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In this study, the effect of rennets and containers were evaluated on the trend of proteolysis during the ripening of traditional Kurdish cheese. The enzymes were involved commercial chymosine and traditional rennet from lamb's abomasa. Goat skin (as traditional container) and plastic containers were used as storage containers. Trend of proteolysis was determined by measuring the content of nitrogen soluble in water (WSN), in 12% trichloroacetic acid (TCA-N) and in 5% phosphotungstic acid (5% PTA-N) along with the urea-polyacrylamide gel electrophoresis (PAGE) method. Soluble nitrogen in water, in 12% trichloro- acetic acid and in 5% phosphotungstic acid were higher in ripened cheeses into plastic containers however the containers had no effect on the breakdown of alpha and beta caseins. Using commercial rennet caused increase in breakdown of alpha and beta caseins and the level of water soluble nitrogen. Rennet type had no significant effect on trichloroacetic acid soluble nitrogen. Finally, however the amount of alpha and beta caseins breakdown were trivial, alpha casein was decreased more than beta casein.

**Keywords:** Container, Proteolysis, Rennet, Traditional Kurdish cheese

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