PROTEOLYSIS IN RIPENED CHEESES: TECHNOCAL ASPECTS, RELEASE OF BIOACTIVE PEPTIDES AND EVALUATION TECHNIQUES

Débora Parra Baptista¹*, Bruno Domingues Galli² and Mirna Lúcia Gigante¹

¹Department of Food Technology, School of Food Engineering, University of Campinas, Brazil
²Faculty of Science and Technology – Food Engineering and Biotechnology, Free University of Bolzano, Italy

ABSTRACT

Among the biochemical changes that occur in cheese ripening, proteolysis is considered the most complex phenomenon, and it plays a crucial role in the development of the characteristics of many cheese varieties. Proteolysis leads to changes in cheese texture through

* Corresponding Author’s Email: deborapbaptista@gmail.com.

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