

P14. Some Properties of UF-Cheese

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Background and Objectives: Cheese is a food that must be found on the diet for human health and development, thanks to many food items such as protein, fat, vitamins and minerals in the composition. For example, mineral substances and peptide contents in cheese are important in terms of nutrition. Although minerals are important in many enzyme, hormone etc. activities in the body, the intake of mineral in large quantities can lead to the occurrence of various diseases. Peptides found as bioactive components in cheese have many important activities such as antioxidant, regulation of intestinal flora and antimicrobial. Recently, many companies in the milk sector have increased the production of these products due to the high demand for UF-cheese. However, there are very few studies on UF- cheese on the market. The purpose of this study is to determine the microbiological and chemical properties of the UF-cheeses offered for sale on the market as well as the detection of peptide contents, which are products of proteolytic degradation.

Methods: In our study, total mesophilic aerobic bacteria and yeast-mold counts were performed as microbiological studies in UF-cheeses. In order to examine the quality characteristics; dry matter, acidity (in terms of % lactic acid and SH), salt, ash, fat and protein content were determined. Peptide contents of UF-cheese were also determined by RP_HPLC.

Conclusions: When microbiological results are examined; small differences in total bacterial counts were observed among some samples, whereas no yeast-mold was detected in all of the samples. Hydrophilic and hydrophobic peptides were identified in all of the UF-cheese and the hydrophobic peptides that cause bitter taste were found at a significant level.

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Keyword : Bioactive peptides , UF-cheese , Human health