

Characterization and Application of Phytochemicals Substances of the Fig Tree: Biological and Sensory Characterization of Ficin and Cheeses “Fresh and Soft”

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Descripción
The manufacture of cheese based on goat's milk is a traditional practice using the fig tree latex. The objective of this paper is to study the possibility of substituting rennet with ficin as a vegetable coagulant milk and its characterization. In addition, two trials of manufacturing a fresh and soft cheese using ficin were made. The results obtained show that the coagulant activity of ficin is optimal at pH= 5, at a temperature of 75°C and a CaCl₂ concentration of 0.03 M with 2097.90 UR., 911.79 UR., and 192.30 UR respectively. The coagulant force of this enzyme is 1/21250.911 with a proteolytic activity estimated at 139 µg of tyrosine equivalent per ml of ficin extract. The fresh cheese is white with a creamy appearance and great solubility in the mouth. The ficin soft cheese has an organoleptic quality better than that of control cheese and a softer with more viscous texture in comparison to that of rennet. The ficin soft cheese ...

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