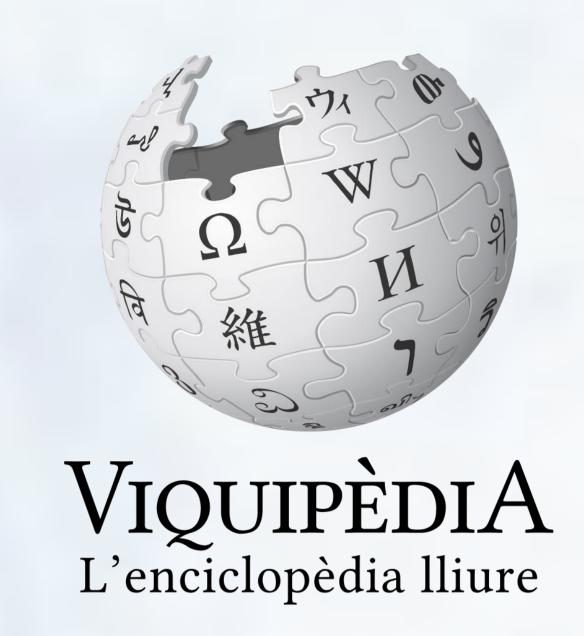
Proteolytic enzymes in the food industry

Sandra Rol López

Final degree project in Food science and technology

2021-2022 Convocation





Background

This study is an informative report on proteolytic enzymes used in the food industry, focusing on proteolytic enzymes that play an important role in the coagulation of milk for the manufacture of cheese.

Objectives

- Modifications are made to Viquipedia articles related to proteolytic enzymes that cause milk coagulation.
- o Modified articles:
 - o Protease: the section on the use of enzymes in the coagulation of milk for cheese production is modified.
 - Rennet
 - Chymosin
 - o Pepsin
- O Link the different articles with hyperlinks to connect the concepts.
- Expand the content of the articles by explaining their function and relationship in cheese making.

Links

Protease: https://ca.wikipedia.org/wiki/Proteasa
Rennet: https://ca.wikipedia.org/wiki/Quall
Chymosin: https://ca.wikipedia.org/wiki/Quimosina
Pepsin: https://ca.wikipedia.org/wiki/Pepsina

Edited pages and contribution			
Protease	Proteases in food industry	Cheese processing	Enzymatic coagulation
	Introduction		Coagulants of animal origin
Rennet		Rennet production	
	Role in the food industry		Coagulants of plant origin
		Alternatives	
	Introduction		Coagulants of microbial origin
			Characteristics of
Chymosin	Enzymatic characteristics		rennet substitute
		Traditional chymosin	
	Role in the food industry		
		Recombinant chymosin	
		Pepsin production	
Pepsin	Food industry application		
	appireation	Enzymatic characteristics	