

# Proteolytic enzymes in the food industry

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**UAB**



**VIQUIPÈDIA**  
L'enciclopèdia lliure

## 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.
- Modified articles:
  - Protease: the section on the use of enzymes in the coagulation of milk for cheese production is modified.
  - Rennet
  - Chymosin
  - Pepsin
- 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

