

عنوان مقاله:

Evaluation of amino acid profile of cheddar cheese formulated with xanthan gum and/or sodium caseinate as fat replacers

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

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نویسندگان:

Leila Nateghi - *Department of Food Science and Technology Varamin-Pishva Branch, Islamic Azad University*

Morvarid Yousefi - *Department of Food Science and Technology Varamin-Pishva Branch, Islamic Azad University*

خلاصه مقاله:

The aim of the present study was to investigate the effect of incremental reduction of fat contents (in the range of 33 to 6% (wt/wt)) and applying different levels of fat replacers (xanthan gum and sodium caseinate) on amino acid profile and composition of cheddar cheese. Total amino acid contents were determined by using a rapid, accurate, sensitive method. This method includes protein hydrolysis, o-phthalaldehyde derivatization, and reversed-phase high-performance liquid chromatography. Amino acid nitrogen (N) increased significantly with decreasing fat content. Decreased fat level resulted in significantly linear increases protein content

کلمات کلیدی:

Cheddar cheese; amino acid; o-phthalaldehyde derivatization; fat replacer; xanthan gum; sodium caseinate

لینک ثابت مقاله در پایگاه سیویلیکا:

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