Improving the textural properties of Egyptian kariesh cheese by addition of hydrocolloids

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Abstract

In this study, the effect of addition of hydrocolloids (commercial pectin, citrus pectin or carboxymethylcellulose) to Egyptian Kariesh cheese at 0.2, 0.4 and 0.6% (w/w) on chemical composition, yield, rheological and sensory characteristics was investigated. The results revealed that the addition of hydrocolloids increased moisture content and yield values of Kariesh cheeses compared with control. Protein, salt and ash content decreased with increasing hydrocolloids levels. Rheological characteristics (hardness, adhesiveness, springiness, cohesiveness, gumminess, chewiness, resilience) were significantly lower in cheeses made with hydrocolloids. Kariesh cheese made with 0.4% w/w commercial pectin and 0.6% w/w carboxymethylcellulose recorded the highest scores for sensory attributes.

Keywords: Hydrocolloids, Commercial pectin, Citrus pectin, Carboxymethylcellulose, Rheological and sensory characteristics, Kariesh cheeses.

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