

Characteristics of cheese analogue from corn extract added by papain and pineapple extract

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Abstract	<p>Corn extract is an alternative ingredient which can substitute cow's milk in making cheese analogue. The addition of pineapple and papain extract aims to produce cheese analogue with the physical and chemical desired. This study aims to 1) find out the optimum formula of additional papain and pineapple extract to produce extract corn-substituted cheese analogue, 2) Knowing the sensory, physical and chemical characteristics of cheese from corn milk produced from the best formula. The experimental design in this study was determined by Response Surface Methodology (RSM) using Central Composite Design with 2 factors studied, which are the amounts of pineapple extract (31.72-88.28 ml) and papain extract (89.64-150 mg). Variables observed include yield, moisture content, soluble protein, soluble solid and sensory variables. The optimum formula for producing cheese analogue substituted by corn extract is the addition of 40 ml pineapple extract and 130.82 mg papain extract. The yield of the formula is 19.2%. The cheese analogue has 5.908% of dissolved protein content, 12 degrees Brix of dissolved solids and 24.3% of moisture content. The sensory characteristics (scale 1-5) of cheese analogue are whitish yellow (3.44), typical corn aroma (3.5), good taste (3.5), easy to spread (4.28) and preferred (3.5)</p>
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