

IMPROVING THE MELTABILITY AND STRETCHABILITY OF WHITE BRINED CHEESE USING ENZYMATIC AND CHEMICAL MODIFICATIONS TO PRODUCE HIGH QUALITY KUNAFI AND OTHER POPULAR LOCAL SWEETS AND PASTRIES

Haneen Tarawneh¹, Khalid Al Ismail², Malik Haddadin³ & Monther Sadler⁴

¹Research Scholar, Department of Nutrition and Food Technology, The University of Jordan, Amman, Jordan

²Professor, Department of Nutrition and Food Technology, The University of Jordan, Amman, Jordan

³Associate Professor, Department of Nutrition and Food Technology, The University of Jordan, Amman, Jordan

⁴Professor, Department of Horticulture and Crop Science, The University of Jordan, Amman, Jordan

ABSTRACT

White brined cheese (WBC) is widely consumed in the Mediterranean and Middle East countries. It is found in different names according to its origin. The white color is mainly due to the absence of carotenoids when cheese is made from goat or sheep's milk. However, cheeses produced from bovine milk have white-yellowish color. Nabulsi cheese is one type of WBC that is widely consumed in Jordan as the main traditional cheese. The incorporation of Nabulsi cheese to produce high quality Kunafa and other traditional sweets and bakery products requires an acceptable level of meltability and stretchability.

Nabulsi cheese is manufactured from goat, sheep or bovine milk and the resulted curd is boiled and stored in brine solution. Some key points to be taken into consideration during the manufacture of Nabulsi cheese are acidification of curd at optimum time and rate, development of pH during ripening and total submersion of cheese blocks in the containers. Its stretchability and meltability could be improved by enzymatic or chemical modification of the curd as proven in literature. Therefore, it is critically important to consider these two factors when enhancing the meltability and stretchability in order to fit in the production of high quality Kunafa.

KEYWORDS: White Brined Cheese, Meltability, Stretchability

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