

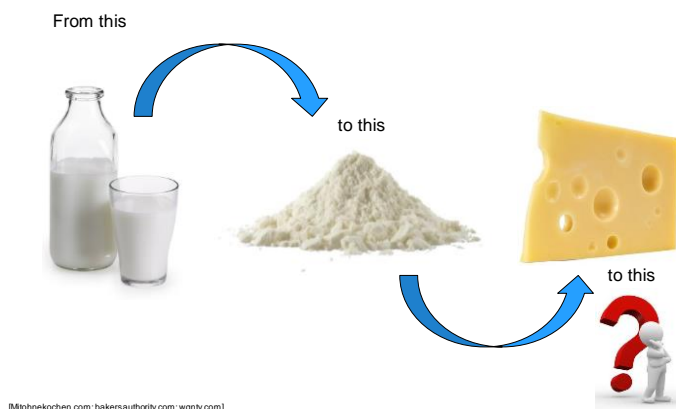
Bachelor Thesis, Master Thesis, Research Internship

in the project “Process development for the manufacture of cold-renneted milk powder containing probiotics as base for whey-less cheese production”

Fresh vs. reconstituted milk concentrates: Differences in flow and gelling properties

What is it about?

“Instant-cheese”—what is that? Theoretically very easy: you take renneted milk powder and mix it into water. Additional heat forces the proteins to aggregate and a homogeneous gel matrix is forming. Our fresh cheese is finished.



But what happens, if we heat the concentrate before gelation, so that the whey proteins denature? How do flow and gelling properties change? Will the cheese be softer or harder in the end and what about the cheese yield? Furthermore: Does it make any difference, if we use fresh produced concentrates or concentrates made of powders?—This we want to find out!

Your tasks:

- Producing and characterizing of fresh and reconstituted milk concentrates
- Determining the whey protein denaturation caused by heating
- Comparison of flow and gelling properties of native/heated and fresh/reconstituted concentrate

You can start **immediately**. We will talk about the details in a personal talk in advance. Did I arouse your interest?

Then contact:

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