



# Food Processing - FP

## Exam Question 09: Increased Protein Degradation

**Lucas Daniel Paz Zuleta, TZS159**

MSc student at the University of Copenhagen

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Link to Git repo.: [https://github.com/DanishUnicorn/fp\\_exam\\_2025](https://github.com/DanishUnicorn/fp_exam_2025)



## **Question 09**

### **Situation**

You are the manager of a medium-sized Danish co-operative dairy plant in Northern Jutland and suspect an increased protein degradation occurring in your milk.

### **Your task**

Map out the reasons for this and determine which methods to use to prove that this is happening.

### **Advice**

Explain the possible reasons for protein degradation occurring in milk and which proteins are susceptible, and the consequences for this proteolysis in selected products. List the methods which you would use to determine this and what actions you would take to prevent it occurring in the dairy plant and at the farm level.

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## **Synopsis for Question 09**

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### **2 Milk Composition**

### **3 Protein Degradation**

#### **3.1 Reasons for Protein Degradation**

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### **5 Methods**

#### **5.1 Determining Protein Degradation**

#### **5.2 Preventing Protein Degradation**

##### **5.2.1 Dairy Plant Level**

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### **6 Conclusion**