



Dairy Product Technology 1

NFOK21005U

Notes taken during the course, including lectures, exercises, curriculum, and practicals

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Link to Git repo.: https://github.com/DanishUnicorn/dpt1_notes



Course Description

Content

The course deals with the product technologies of a range of non-fermented dairy products, e.g. fluid milk products, concentrated and dried dairy products, butter and spreads, as well as ice cream. Plant-based dairy analogues will also be introduced.

Furthermore, the course deals with unit operations and equipment applied in the production of dairy products as well as technological innovations, developments, optimizations and trends within well-established technologies, e.g. for improvement of environmental impact.

Learning Outcome

The overall aim of the course is to provide students with in-depth knowledge of the technologies used for processing of non-fermented dairy products.

After completing the course the student should be able to:

Knowledge

- Discuss the major factors influencing the quality of dairy products and relevant manufacturing processes.
- Identify and critically examine the principle(s) underpinning unit operations needed for the production of selected dairy products.

Skills:

- Apply principles of colloid science to processing of dairy products.
- Apply obtained knowledge of dairy technology to pilot plant practicals and analyses on dairy products.
- Analyse data obtained for characterization of processing effects on physical and chemical properties of dairy products.
- Reflect and critically examine the effect of various unit operations on dairy product quality.
- Reflect and critically examine how colloidal interactions can be controlled in order to produce stable dairy products.

Competences:

- Discuss how the technology behind manufacture of dairy products affects final product quality.
- Discuss the contribution of different unit operations to product properties, and the value of different product streams in production of selected dairy products.
- Work effectively in a group for both theoretical and practical assignments.

Litterature

See Absalon for a list of course literature. The curriculum will include lecture notes and scientific papers in addition to parts of textbooks.

Recommended Academic Qualifications

Qualifications corresponding to having completed the Dairy Internship are recommended.
Academic qualifications equivalent to a BSc degree is recommended .

Teaching and Learning Methods

Lectures, project work in the dairy pilot plant and laboratory and half/one-day excursions.
Minor costs for one-day excursions (e.g. transportation) are paid by the students.

Workload

Table 1: *A table with an overview over the workload for the course.*

Category	Hours
Lectures	30
Preparation	88
Practical exercises	12
Excursions	8
Project work	55
Guidance	12
Exam	1
Total	206

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Synopsis for Question 09

1 Introduction

Milk is an important nutritional source for humans, and serves as the basis for a variety of dairy products. As the main ingredient in dairy products, the microbiological and compositional quality of the raw milk is of great importance and is directly correlated with the quality of the final dairy product [1].

Proteins play an essential role in determining texture, flavour, and functional properties. If the proteins present in milk are degraded, either enzymatically or due to microbial activity, product quality can suffer significantly [2]. Upholding a high standard for milk is therefore not only of importance with respect to consumer acceptance, but also of economic relevance [1].

2 Milk Composition

Milk is a complex liquid whose composition includes a variety of dilute salts, the simple sugar, mainly lactose, and vitamins where fat is emulsified as globules [3]. Proteins in milk is mostly present in the form of casein micelles, which are colloidal aggregates of thousands of molecules [4].

Though the protein content (approximately 3.2% [5]) of milk is relatively low, compared to that of fat globules [4], this synopsis will focus on proteins and their degradation in milk.

The milk protein content and composition is influenced by various factors, such as breed, lactation stage, genetic variants, and cell count [6]. Furthermore, the protein content of milk is divided into two major groups: caseins and whey proteins. Caseins make up approximately 80% of the total protein content, while whey proteins make up the remaining 20% [6]. The composition of milk casein proteins consists of α_{s1} -casein, α_{s2} -casein, β -casein, and κ -casein, in respective order [6]. The casein proteins are present in structures of micelles and are relatively hydrophobic fibrous proteins [4]. Of the existing whey proteins in milk, the major constituents are α -lactalbumin, β -lactoglobulin, bovine serum albumin, immunoglobulins, and enzymes, in respective order [6].

3 Protein Degradation

While the somatic cell count (SCC) in milk is an important indicator of udder health, it is used to monitor the presence of mastitis in dairy cows [7]. Mastitis is an inflammation of the mammary gland, and is a major problem for dairy producers, as an increase in SCC corresponds to an increase in the proteolytic potential in milk [2]. This protein degradation in milk can have negative effects on yield and quality of dairy products, such as cheese [2].

3.1 Reasons for Protein Degradation

There are various reasons for the degradation of proteins in milk, e.g. microbial proteases, endogenous proteases, and heat treatment [2].

Microbial Proteases Some psychotropic bacteria can survive pasteurization, as they can produce heat-stable proteases [8]. These proteases will be active, even after heat treatment, and can initiate the degradation of the

casein- and whey proteins in milk by proteolysis [9]. This is predominantly the case for psychotropic gram-negative bacteria [8]. If *Pseudomonas fluorescens* is present, normal pasteurization will be insufficient and the bacterias extracellular proteinases will degrade the proteins by proteolysis [8].

Endogenous Proteases There are many enzymes with milk at its natural habitat, such as plasmin, cathepsin D, and cathepsin B, which can degrade the proteins in milk [2]. Plasmin is the most important and predominant protease in milk, and is largely responsible for the degradation of casein proteins. The quantity of plasmins is correlated with mastitis, analysis of the raw milk is therefore imperative [2].

Heat Treatment Though the primary objective of heat treatments as pasteurization and ultra high temperature pasteurization (UHT-pasteurization) is to kill pathogenic and spoilage bacteria, the temperature does not differentiate by microorganisms, it kills/inactivates all microorganisms which is not sufficiently heat resistant [9].

3.2 Susceptible Proteins

Microbial Proteases The proteins most susceptible to microbial derived enzymes, resulting in proteolysis are the caseins, as their high proline content makes them more susceptible to proteolysis [10].

Endogenous Proteases The most susceptible proteins to endogenous proteases are the caseins α_{s1} – casein, β -casein and the whey protein α -lactalbumin. The decrease for these three proteins are percentagely the same (26-75%), but the content of the caseins is approximately 10 times higher, therefore, the overall quantitative loss is greatest for caseins [7].

Heat treatment Caseins have a high content of proline, for α_{s1} -, α_{s2} -, β -, and κ -casein, the proline content is 17, 10, 35, and 20 residues per mole, respectively [10]. The high proline content in the caseins results in a low content of α -helix or β -sheet structures make them structurally more prone to denaturation and aggregation under heat treatment [10].

4 Consequences of Proteolysis in Milk Products

Severely heat treating milk can result in degradation of proteins in milk which in turn can have negative effects on the quality of the final dairy product, e.g. cheese not ripening properly due to high moisture and excessive syneresis in yogurt [9]. Another consequence of heat treating milk is Maillard reaction which can result in a brownish color and a cooked taste [11]. Enzymatic activity from plasmin has also been shown to have a direct impact on both bitterness, gellation and shortens shelf-life [11]. A combination of high enzymatic activity, resulting in more available amino acids, and high temperature treatments can result in a more pronounced Maillard reaction [11]. If there is a reduced amount of casein proteins in milk, leading to reduced cheese yield, since caseins are the primary proteins responsible for curd formation [2]. The reduction in casein proteins will also affect the cheese ripening process, as the endogenous proteinases contribute to the cheese ripening process through casein hydrolysis [2].

5 Methods for Analysis

5.1 Determining Protein Degradation

SDS-PAGE, a gel electrophoresis method, has been shown to indicate protein degradation in milk [2]. By staining the gel, degraded proteins appear as distinct bands on the plate. Smaller peptides travel further through the gel matrix, allowing differentiation of the protein size, depending on the travel length [2].

The fluorescamine method is another technique for analysing protein degradation in milk. It is based on the reaction of fluorescamine with primary amines, which produces a fluorescent product. The emitted fluorescence can be measured by spectrometry, and the intensity is proportional to the quantity of primary amines present in the sample, giving an indication of protein degradation in milk [2].

Other spectrometrical methods, such as size-exclusive chromatography HPLC (SEC-HPLC), reverse-phase HPLC (RP-HPLC), and liquid chromatography-mass spectrometry (LC-MS) can also be used to analyse protein degradation in milk [12, 13]. An optimized version of LC-MS HPLC has been suggested to provide a novel insight in the complexity of the main milk proteins [13].

5.2 Preventing Protein Degradation

Good raw milk quality is essential for any use. When focusing on preventing protein degradation raw milk must be collected at farms that uphold strict hygienic standards and ensure immediate storage at low temperatures. This creates an unfavourable environment for bacteria, particularly psychotropic species [11]. Before the raw milk is being processed at the dairy plant, microbiological testing should be performed to ensure low bacterial counts and low somatic cell levels. After passing microbiological control, the milk should be pasteurised promptly to inactivate native and microbiological enzymes before further processing [11].

6 Conclusion

Several factors can be responsible for protein degradation in milk, including microbial proteases, endogenous proteases, and heat treatment. To ensure milk of high quality, it is imperative to monitor both protein content, composition, and somatic cell count. Preventive measures must be implemented at both the farm and dairy plant levels to maintain milk quality and reduce proteolysis potential.

For quality control, SDS-PAGE, fluorescence assays, and HPLC-based techniques can be implemented to detect signs of degradation. If any anomalies are detected, prompt action is necessary to prevent further protein breakdown. In severe cases, the milk may need to be discarded to avoid excessive economic losses.

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