Tabelle 0.1: Parameters influencing the structure formation of model processed cheese

Investigated parameter	**Key results**
Stirring speed	Higher processing speed leads to weaker gels high shear might lead to structure corruption
Temperature	at least 70°C necessary to initiate creaming reaction
Protein composition	Model matrix was derived from natural cheese with addition of 2% (w/w protein) protein powder of varying sources . Presence of whey proteins, native casein and rennet casein promotes the occurrence of a distinct first exponential phase acid casein and sodium caseinate lead to absence of an early exponential increase in viscosity, but show a pronounced exponential increase in apparent viscosity at late processing times
Protein concentration	Higher concentration in proteins results in stronger gels and stronger display of a step-wise structure build-up
Addition of rework	values of 5% and 10% were investigated Highly accelerated structure formation, increasing with with higher rework concentration
pH educt	Optimum pH for the creaming reaction: 5.83 - 5.96
Fat globule size	Smaller Fat globules accelerated structure formation
Fat composition	Use of surface active ingredient in systems prepared w oil strongly accelerated structure formation.
Fat concentration	Lactose was used as dry-matter add on very low structure formation without presence of fat Presence of fat is needed to display step-wise structure formation