MICROSTRUCTURE AND TEXTURE OF MILK COAGULUM OF STREBLUS ASPER LEAF EXTRACT

Yousif M.A. Idris¹, A.M. Yazid², and Abdullah B. Sipat³

¹Department of Food Science and Technology, College of Agricultural Studies, Sudan University of Science and Technology, Khartoum North, Sudan
²Department of Food Technology, University Putra Malaysia, Serdang, Selangor, Malaysia
³Department of Biochemistry and Microbiology, University Putra Malaysia, Serdang, Selangor, Malaysia

Microstructure, texture, and syneresis of Streblus asper leaf extract, calf rennet, and Fromase made milk coagula were investigated. Microstructure of the milk coagulum was assessed by scanning and transmission electron microscopy. Milk coagulum produced with Streblus asper showed a sponge-like structural network and a denser casein network compared with calf rennet and Fromase produced coagula. Streblus asper made coagulum displayed low porosity, low strength, and low syneresis than those of calf rennet and Fromase made coagula. The spong-like structure, low porosity, and low syneresis were attributed to the high proteolytic nature of Streblus asper leaf extract and to interactions of its phenolic compounds.

Keywords: Streblus asper, Milk coagulum, Microstructure, Texture, Scanning, Transmission, Electron microscopy.