

Characterization of proteolysis in open texture Estonian cheese during ripening

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Comprehensive analysis of proteolysis during 8 months of ripening of high-cooked Old Saare cheese

Taivosalo, Anastassia; Kriščiunaite, Tiina; Seiman, Andrus; Part, Natalja; Stulova, Irina; Vilu, Raivo Journal of dairy science 2018 / p. 944-967 : ill <https://doi.org/10.3168/jds.2017-12944> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Comprehensive analysis of proteolysis in cheese [Online resource]

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Taivosalo, Anastassia 2020 <https://digikogu.taltech.ee/et/Item/baa0efb7-99a7-47b4-a051-3046973593cc>

Effect of β -casein reduction and high heat treatment of micellar casein concentrate on proteolysis, texture and the volatile profile of resultant Emmental cheese during ripening

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Ninhydrin assay for the evaluation of proteolysis in selected cheeses processed in Estonia

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The rate and degree of proteolysis is determined by cheesemaking conditions

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