Effects of microbial transglutaminase levels on donkey cheese production

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SUPPLEMENTARY FILE

Figure 1S:

Flowchart for the manufacturing of donkey cheese without microbial transglutaminase (MTGase; control) and with simultaneous addition of MTGase and rennet at different concentrations of the enzyme.

Figure 1S:

	Cheese making specificities for MTGase addition		
CONTROL	MTGase TREATMENTS		
Heating of raw milk to 40 °C	Heating of raw milk to		
	40 °C		
<u> </u>			
Addition of: CaCl ₂	Addition of: CaCl ₂		
starter	starter		
↓	\downarrow		
Incubation for acidification,	Incubation for		
from pH 7.0 to pH 6.3	acidification to pH 6.3		
↓	Addition of MTGase:		
		+	•
	5 U g ⁻¹ milk protein	8 U g ⁻¹ milk protein	$10~\mathrm{U~g^{\text{-}1}}$ milk
	(MTG-5)	(MTG-8)	protein
Addition of rennet		Addition of rennet	(MTG-10)

