



INFO-SHEET on TRUEFOOD main research results

Design of pilot-scale trials in order to validate results allowing technological transfer

Use of selected thermophilic lactic starters in order to increase the generation of bio-active peptides in hard cooked cheeses

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Needs / Challenges:

Previous results of WP4 Subtask 4.1.3 have shown that the combination of thermophilic starters was able to modify the content of potentially bioactive peptides in hard cooked cheeses. In particular, of the different types of bioactive peptides monitored, the levels and dynamics of antihypertensive activity in cheeses were highly dependent from the starters used.

Possible solutions / Improvements through research activities:

The purpose is to investigate the potential of starter combinations casually used by the cheesemakers partners of the project, and of different commercial starter combinations provided by starter producers partners of the project, in the process conditions used in the plant. This would lead to define the conditions able to optimize antihypertensive activity in hard cooked cheeses made in plants under study.

Expected benefits/Impact of the results and possible uses for food producers:

Results about the possibility of optimizing proteolysis patterns and IC50 activity in cheeses by the use of appropriate starter combinations regarding the technological conditions tested will be transferred to starter and cheese producers partners of the project.

Recommendations will be transferred to Truefood partners for the choice of appropriate starters in order to optimize proteolysis patterns and IC50 activity in hard cooked cheeses..

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