



# Agricultural Journals

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[home](#) [page](#) [about us](#) [contact](#) 

**us**

## Table of Contents

**IN PRESS**

**CJFS 2014**

**CJFS 2013**

**CJFS 2012**

**CJFS 2011**

**CJFS 2010**

**CJFS 2009**

**CJFS 2008**

**CJFS 2007**

**CJFS 2006**

**CJFS 2005**

**CJFS 2004**

**CJFS 2003**

**CJFS 2002**

**CJFS 2001**

**CJFS Home**

---

## **Editorial Board**

### **For Authors**

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

### **For Reviewers**

- **Guide for Reviewers**
- **Reviewers Login**

---

### **Subscription**

# **Czech J. Food Sci.**

**A. M. Vivar-Quintana,  
M.A. Blanco López, I.**

**Revilla, I. González-  
Martín, J. M.  
Hernández-Hierro, C.  
González-Pérez:  
Seasonal Evolution of  
Hydrophilic and  
Hydrophobic Peptide  
Contents in Cheeses  
Made from Ewe's  
Goat's or Cow's  
Milk**

Czech J. Food Sci., 27 (2009): S106-S108

Proteolysis is the principal and most complex biochemical event occurring during the maturation of the majority of ripened cheese varieties. In addition to softening the cheese body, proteolysis influences the development of cheese flavour via the formation of amino acid and peptides which make a direct contribution to flavour. Goat, cow and

sheep cheeses have been elaborated with raw milk and calf rennet. The extent of proteolysis was monitored over six months of ripening and means of HPLC peptide profile analysis. The influence of season on the changes in hydrophobic and hydrophilic peptides and the HO/HI ratio during the ripening of the cheeses were studied.

**Keywords:**

proteolysis; goats; ewes; cows; cheese

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