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Rheological Behavior of Casein Micelles and Recons Gels: The Effect of Temperature on Gelation Induce

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The temperature dependence of the gelation process for various re systems was investigated by analysis of gelation curves obtained fr measurements under the conditions of a fixed weight ratio of rennet gelation rate for the casein micelle suspension decreased abruptly v temperature and the maximum modulus shows a maximum at 20 t hand, the gelation rate for reconstituted skim milk passed through a and 40°C, and the maximum modulus decreases with increasing te rate for reconstituted skim milk is much slower than that for the cas the corresponding temperature. These results were explained by as

of lactose and β-lactoglobulin caused the reduction in the gelation r
micelle systems.

Keywords: casein micelle, skim milk, gelation, viscoelasticity, renn

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